THE RED LION

NON-GLUTEN CONTAINING SUNDAY MENU

Nibbles & Starters

Mixed olives VE 4.50

Honey & wholegrain mustard glazed Cumberland chipolatas 8.50

Halloumi fries, tomato, caper & lime salsa V 7.25

To Share

Garlic-infused baked camembert, onion jam, non-gluten containing toast V 19.50

Fish board: crispy whitebait, haddock goujons, salt & pepper crispy calamari, non-gluten containing bread & dips 22.00

Starters

Soup of the day, non-gluten containing toast V *VE 8.50

Salt & pepper crispy calamari, sweet chilli sauce 9.95

Chicken liver & redcurrant pâté, caramelised onion chutney, non-gluten containing toast 9.50

Battered king prawns, sweet chilli sauce, mixed leaf salad 11.50 S / 19.50 M

Maple-glazed ham hock terrine, dressed leaves, non-gluten containing toast 8.50

Sunday Roasts

Our roasts are served with a Yorkshire pudding, herb-roasted potatoes, seasonal vegetables & red wine jus

Roast sirloin of beef 23.75

Roast half chicken 21.95

Roast loin of pork, crackling 22.50

Sides

Cauliflower cheese V 5.50
Yorkshire pudding V 2.00
Skin-on fries VE 5.25
Chunky chips VE 5.25
Roasted new potatoes V *VE 4.75
Onion rings VE 4.25
Cheesy garlic ciabatta V 4.75
Sautéed greens V *VE 4.75
Mixed leaf salad VE 4.25

Seasonal Main Courses & Pub Classics

Pie of the day, buttered mash, seasonal greens, rich red wine jus 20.00

Crispy battered haddock, chunky chips, minted peas, tartare sauce 19.85

Pork & herb sausages, buttered mash, mixed greens, red wine & caramelised onion gravy 18.50

Veggie pie of the day, buttered mash, seasonal greens, rich gravy V *VE 19.00

Pan-fried sea bass fillet, herb-roasted new potatoes, charred broccoli, white wine & lobster bisque 24.50

Roast salmon fillet, roasted new potatoes, green beans, sauce vierge, balsamic reduction 21.75

Grilled chicken Caesar salad: crisp romaine lettuce, non-gluten containing croutons, Parmesan, anchovies, crispy bacon 18.50 *Swap chicken for halloumi 16.95*

6oz British beef burger, mature cheddar, French's mustard, gherkin, skin-on fries, onion rings 19.50

Cajun chicken burger, mature cheddar, tomato, onions, harissa mayonnaise, skin-on fries, onion rings 19.50

Grilled halloumi & mushroom burger, spiced guacamole, tomatoes, skin-on fries, onion rings V 18.50

Add bacon to any burger 1.75

Puddings

Apple & blackberry crumble tart, blackberry sorbet VE 8.50

Sticky toffee pudding, butterscotch sauce, vanilla ice cream V *VE 8.50

Lemon cheesecake, blackberry sorbet VE 8.50

Warm chocolate brownie, vanilla ice cream V *VE 8.50

Yorvale ice cream & sorbets: 2 scoops 5.00 or 3 scoops 7.50

Ice cream: chocolate, vanilla, salted caramel, strawberry, rum & raisin V

Sorbet: mango, blackberry, lemon VE

Customers with Hyper Sensitivities (Allergies, Intolerances & Coeliac Disease)
Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu & we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available upon request.

V= Vegetarian VE = Vegan *VE = Vegan adaptable

Please note, an optional 12.5% gratuity will be added to your bill.