# THE RED LION
# 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

**Crab arancini**, lemon aioli 9.00

## To Share

**Garlic-infused baked camembert,** onion jam, toasted ciabatta V 19.50

**Fish board**: crispy whitebait, haddock goujons, salt & pepper crispy calamari, toasted ciabatta & dips 22.00

## Starters

**Soup of the day**, toasted ciabatta V *VE 8.50

**Salt & pepper crispy calamari**, sweet chilli sauce 9.95

**Roasted beetroot, goat's cheese & caramelised onion tart**, mixed leaves, grain mustard dressing V 8.95

**Chicken liver & redcurrant pâté**, caramelised onion chutney, toasted ciabatta 9.50

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

**Maple-glazed ham hock terrine**, dressed leaves, toasted ciabatta 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 loin of pork**, crackling 22.50

**Roast half chicken** 21.95

**Beetroot Wellington**, vegetarian gravy VE 17.50

## 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

**Smoked haddock fishcakes**, skin-on fries, house salad, pesto dressing 19.00

**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, croutons, Parmesan, anchovies, crispy bacon 18.50 *Swap chicken for halloumi 16.95*

**6oz British beef burger**, mature cheddar, crispy onions, 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

**Classic tiramisu**, chocolate sauce V 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.