

Dinner

Starters

- ½ Dozen Rock Oysters, Red Wine & Shallot Dressing **£16**
Garlic Prawns, Lime, Homemade Bread **£8.5**
Hummus, Pomegranate, Homemade Flat Bread (Vegan) /Add Pulled Lamb **£6.5/9.5**
Pearl Barley & Butternut Squash Risotto, Smoked Almonds, Toasted Seeds (Vegan) **£8.5/15**
Salt Beef Broth, Seared Scallops, Salsa Verde **£12.5**
Baked Camembert, Sour Cherry & Cranberry Chutney, Toast **£13**
Twice Baked Soufflé, Roasted Red Onion, Goat Cheese & Thyme **£8/14**
Chicken & Merguez Terrine, Mustard Pickled Leeks, Sourdough Toast **£9**

Mains

- Deep Sea Mussels Marinière, Fries or Homemade Bread **£8.5/16**
Pan Roasted Hake, Chickpeas, Chorizo, Coriander, Spinach & Gremolata **£18**
Lobster Mac 'N' Cheese **£22.5**
Beer Battered Fish & Chips, Mushy Peas, Tartar **(Fridays Only) £14**
Wild Mushroom Linguine, Parmesan, Truffle **£14**
Red Lion Cheeseburger, Crispy Onions & Fries /Add Bacon **£14/15.5**
Confit Pork Belly, Celeriac Remoulade, Broccoli **£17.5**
Chicken Kiev, Buttermilk Mash, Hispi Cabbage, Peas, Green Onion **£18**
Duck Breast, Thai Curry, Pakchoi, Jasmine Rice **£19**
STEAK: Roast Shallot, Shallot Puree, Red Wine Butter, Chips **(Bavette/ Fillet) £21/29**

Sides

- Onion Rings **£5**
Chips & Aioli w/ Cheese **£4/5**
Skinny Fries w/ Parmesan, Truffle **£3.5/5**
Sweet Potato Chips **£4.5**
Hispi Cabbage, Bacon & Peas **£4.5**
Mixed Leaf Salad **£3.75**

Desserts

- RL Wagon Wheel **£8**
Crème Brulee **£6**
Lemon Posset, Raspberry Sorbet **£6.5**
Sticky Toffee Pudding with Vanilla Ice Cream **£7**
Assiete of Ice Creams & Sorbet **£6.5**
Cheese Plate **£10.5**

Now serving Brunch on Saturday's 9:00-12:00, Please ask for details

Please be aware that some of the meats and fish are served medium rare. Some dishes may contain nuts, dairy, shellfish, wheat and egg products. Please speak to a member of staff with any questions. Please be aware that tables of 6 guests and above will have a 12.5% gratuity charge added to your table.