

Lunch

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, Salsa Verde **£6.5**
Baked Camembert, Sour Cherry & Cranberry Chutney, Toast **£13**
Twice Baked Soufflé, Roasted Red Onion, Goat Cheese & Thyme **£8/14**
Buffalo Chicken Wings, Blue Cheese Sauce **£9**

Mains

- Deep Sea Mussels Marinière, Fries or Homemade Bread **£8.5/16**
Seared Scallops, Lamb Hotpot, Heritage Carrot **£15**
Beer Battered Fish & Chips, Mushy Peas, Tartar **(Fridays Only) £14**
Wild Mushroom Linguine, Parmesan, Truffle **£14**
Ox-Tail Fettuccine **£13.5**
Gammon, Crispy Egg, Pineapple, Chips **£14**
Red Lion Cheeseburger, Crispy Onions & Fries /Add Bacon **£14/15.5**
Chicken Burger, Avocado, Bacon, Stilton & Fries **£15.5**
Confit Duck Leg, Chickpeas, Chorizo, Coriander, Spinach & Gremolata **£16**
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

- Chocolate Brownie, Pistachio Ice Cream **£7**
Treacle Tart, Sea Salt, Dorset Clotted Cream **£6.5**
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.