

Sunday

Starters

Pork Scratchings, Apple Sauce **£4.5**

Scotch Egg **£4.5**

Homemade Bread, Olives & Herb Oil **£5.95**

Garlic Prawns, Lime, Homemade Bread **£8.5**

Pearl Barley & Butternut Squash Risotto, Smoked Almonds, Toasted Seeds (Vegan) **£8.5/16**

Salt Beef Broth, Salsa Verde /Add Scallops **£6.5/12.5**

Baked Camembert, Sour Cherry & Cranberry Chutney, Toast **£13**

Twice Baked Soufflé, Roasted Red Onion, Goat Cheese & Thyme **£8/14**

Mains

Deep Sea Mussels Marinière, Fries or Homemade Bread **£8.5/16**

Pan Fried Hake, Chickpeas, Chorizo, Coriander, Spinach & Gremolata **£18**

Poche Grilled Chicken Caesar Salad, Brioche Croutons **£8/14**

Red Lion Cheeseburger, Crispy Onions & Fries /Add Bacon **£14/15.5**

Roast Norfolk Chicken Breast with Stuffing **£16.5**

Roast Gloucester Old Spot Pork Belly with Apple Sauce **£17.5**

Roast Sirloin of Maple Cured Scotch Beef with Yorkshire Pudding **(Served Medium Rare) £18.5**

Roast Salt Marsh Rump of Lamb with Yorkshire Pudding **(Served Medium Rare) £19.5**

(All of our roasts are served with roast potatoes and vegetables)

Sides

Chips & Aioli **£4**

Skinny Fries **£3.5**

Sweet Potato Chips **£4.5**

Buttered Vegetables **£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.