

Dinner

Warm Homemade Bread, Salted Butter **£1.5pp**

Rock Oysters, Red Wine & Shallot Dressing **£3** each or 1/2 Dozen **£16**

Starters

Chicken Broth, Charred Cabbage, Corn, Shitake, Sesame **£7**

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

Twice Baked Lincolnshire Poacher Souffle, Butternut, Halloumi, Spinach, Pumpkin Seeds **£9/15.5**

Hummus, Pomegranate, Homemade Flat Bread (Vegan) **£6.5**

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

Chicken Liver Parfait, Onion Marmalade, Walnut & Date Toast **£7.5**

Crispy Pheasant Wontons, Hoisin, Cucumber, Spring Onion **£9**

Buffalo Chicken Wings, Blue Cheese Sauce **£9**

Mains

Vegan Lasagne, Seedy Slaw Salad **£14**

Saganaki, Cardamom Passata, Candied Aubergine, Courgetti **£16.5**

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

Cornish Hake, Laksa Broth, Pak Choi, Cashews, Coriander, Coconut **£19**

Loch Duarte Salmon, Spicy Puy Lentils, Spinach **£19**

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

Lamb, Mint & Baby Onion Pie, Mash, Greens **£14.5**

Salt Marsh Lamb Rump, Celeriac Puree, Broccoli in Anchovy Dressing, Parsnip Crisps **£19**

Fillet Steak, Jerusalem Artichoke Chips, Puree, Red Wine Butter **£29**

Sides

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

Our Famous Wagon Wheel **£8**

PBJ Peanut Butter Mousse, Raspberry Jelly, Mulberries, Banana Sorbet, Peanut Tuile **£8**

Chocolate Fondant, White Chocolate Mousse, Salted Caramel, Boozy Cherries **£8**

Catalan Crème Bruleè, White Chocolate & Cinnamon Cookies **£7**

Apple Tart Tatin, Vanilla Ice Cream (Big Enough to Share) **£10**

Sticky Toffee Pudding with Vanilla Ice Cream **£7**

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.