

Sunday

Pork Scratchings, Apple Sauce £4.5
Warm Homemade Bread, Salted Butter £1.5 pp

Starters

Gazpacho Soup, Basil Oil £7
Baked Camembert, Sour Cherry & Cranberry Chutney, Sour Toast £13
Butterbean Hummus, Baharat, Pomegranate, Charcoal Flat Bread (Vegan) £6.5
Blue Cheese & Pickled Walnut Parfait, Date & Walnut Toast £8
Garlic Prawns, Lime, Homemade Bread £8.5
Bruschetta of Burrata, Sundried Tomatoes, Rocket Pesto & Biltong £9

Mains

Vegan Lasagna, Seedy Slaw £14
Twice Baked Rosary Ash Goat Cheese Souffle, Charred Ratatouille, Basil Oil £9/15.5
Deep Sea Mussels Marinière, Fries or Homemade Bread £8.5/16
Cornish Hake, Clams, Purple Sprouting Broccoli, Butterbeans, Pancetta, Salsa Verde £19
Red Lion Cheeseburger, Crispy Onions & Fries /Add Bacon £14/15.5

Roasts

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
Roast Norfolk Chicken Breast with Stuffing £16.5
Roast Gloucester Old Spot Pork Belly with Apple Sauce £17.5
(All of our roasts are served with roast potatoes and vegetables)

Sides

Chips & Aioli £4
Skinny Fries £3.5
Sweet Potato Chips £4.5
Carrot & Swede Crush £4.5
Mixed Leaf Salad £3.75

Desserts

Our Famous Wagon Wheel £8
Chocolate Fondant, White Chocolate Mousse, Salted Caramel, Boozy Cherries £8
Catalan Crème Bruleè, White Chocolate & Cinnamon Cookies £7
Sticky Toffee Pudding with Vanilla Ice Cream £7
Cheese Plate £10.5

Now serving Brunch Mon-Fri 10am-12pm Saturday 9am-12pm, 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.