



Here at The Red Lion, we're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

### SNACKS

Hummus & babaganoush with grilled flatbreads (pb) (v)  
£5.00

Mixed olives (pb) (v) £3.50

British 'Cobble Lane' charcuterie for 2: Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, focaccia, sourdough bread & extra virgin olive oil £20.00

### STARTERS

Devonshire crab thermidor tart with herbs £12.50

Severn & Wye London Porter smoked salmon with caper & watercress & black treacle soda bread £9.50

Chestnut mushrooms on toast with spinach and truffle (pb) (v) £7.00

Keen's Cheddar & stout rarebit with sticky burnt ends, slow-poached Lycroft Farm egg and watercress £9.00

Whipped goat's curd with pickled walnuts, castel franco leaf, roasted chestnuts & truffle honey (v) £8.00

White onion soup with mature Cheddar cheese scone and truffle oil (v) £7.50

### MAINS

Salmon & n'duja fishcake with lobster sauce, courgette ribbon, fennel & apple salad £17.00

Butter-poached Soanes of Yorkshire chicken crown with potato gnocchi, foraged girolles, cavolo nero and Vin Jaune sauce £21.00

Braised & charred hispi cabbage heart with toasted hazelnuts, black truffle sauce, shaved roasted chestnuts and autumn black truffle (pb) (v) £14.50

Beef cheek, London Pride & mushroom cobbler thyme & Stilton scones, hispi cabbage £16.00

Chalcroft Farm beef burger, sticky burnt ends, Monterey Jack, burger sauce, triple cooked chips £17.50

Beer battered haddock, triple cooked chips, crushed minted peas, curry & tartare sauce, lemon £17.00

Pave of autumns squash served with long stem broccoli, walnut pesto, goat's curd and toasted pumpkin seeds (v) £15.00

225g dry-aged ribeye steak, beef fat potatoes, Béarnaise, watercress £29.00

### SIDES

Beef dripping confit potatoes & garlic sauce £5.00

Bitter leaf, raisin, olive & feta salad (v) £3.50

Chilli & garlic roasted broccoli (pb) (v) £4.00

Triple-cooked chips (pb) (v) £4.00

Padron peppers with paprika salt (pb) (v) £4.00



**FULLER'S**

Allergens/Nutrition



Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based.