

Thursday 12th October 2017

Chambord Royale.....£8.50

Rock Oysters from Rock, Red Wine & Shallot Vinegar.....3/Half Dozen£8/14

Heritage Carrot Soup £6.5

Twice Baked Stilton Cheese Soufflé with Leeks, Peas & Courgettes.....£8/14

Baked Camembert, Garlic & Rosemary, Glazed Figs & Toast £13

Garlic King Prawns, Homemade Bread, Lime£8.5

Ham Hock & Parsley Terrine with Piccalilli & Toast.....£8

Potato Galette, Slow Poached Hens Egg, Spinach, Slow Cooked Ham & Gruyère.....£8.5

Goats Cheese Moussaka (No Lamb), Baby Gem & Cucumber14

Deep Sea Mussels a la Mariniere, Skinny Fries £8.5/16

Beer Battered Fish & Chips, Mushy Peas, Tartar Sauce £13.5

Chicken Breast Burger, Smoked Bacon, Avocado, Blue Cheese & Skinny Fries.....£14.5

Roast Pork Brioche Bun, Asian Red Cabbage, Green Beans £12.5

Red Lion Cheeseburger, Crispy Onions, Skinny Fries £13.5

Confit Pork Belly, Black Pudding, Cabbage, Fried Duck Egg..... £16.5

Roast Chicken Breast, Chickpea, Chorizo & Spinach Stew £16.5

B.L.T.....£9

Smoked Salmon, Crème Fraiche, Cucumber£9

Mature Cheddar Cheese & Pickle.....£8

(All Sandwiches Are Served with Fries & Mixed Leaf Salad)

Onion Rings £4 Cabbage, Peas & Bacon £4 Pink Fur Potatoes £3.5 Mixed Leaf Salad £3

Sweet Potato Chips £4 Chips & Aioli £3.5 Skinny Fries £3

Late Summer Berry Eton Mess£6

Apple & Blueberry Crumble with Custard.....£6.5

Warm Dark Chocolate Fondant with Salted Caramel Ice Cream£7.5

Sticky Toffee Pudding, Toffee Sauce with Clotted Cream Ice Cream.....£6

Assiette of Ice Cream & Sorbets.....£6

Plate of Cheese, Apple, Crackers and Chutney £10.5

Dessert Cocktails Espresso Martini, Maple Old Fashioned

Now serving Brunch on Saturdays 9:00-12:00, Please ask for details

Allergens & Dietary Requirements

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.