

THE RED LION

— • HIGH LANE • —

Bar Nibbles any 3 for £10

(v) Mixed marinated olives £3.00

(v) Hummus Warmed flatbread £4.00

(v) Welsh rarebit Ale spiked fruity chutney £4.00

Hand raised pork pie Traditional piccalilli £4.00

Old English cocktail sausages Tracklements sweet mustard ketchup £4.00

(v) Beer battered onion rings Mustard mayonnaise £3.50

(v) Triple cooked chips Garlic mayonnaise £3.50

Starters

(v) Homemade hearty soup Crusty bread & butter £4.75

(v) Stone baked garlic bread £4.50 with mozzarella £5.00

Scotch Egg Baby leaf salad, tomato & mustard mayonnaise £6.50

Chicken liver parfait Toasted bloomer, fruity ale-spiked chutney £6.50

Prawn cocktail Creamy Marie Rose sauce, crispy salad, bread & butter £6.50

(v) Pantysgawn Goat's cheese Chickpeas, tomatoes, chilli & coriander on grilled flat bread £5.95

Seafood chowder Cod, prawns, smoked haddock & mussels in a creamy sauce with crusty bread £7.50

Peking duck spring rolls Green onion & cucumber salad with spiced plum sauce £6.70

Fresh asparagus, crispy egg & chorizo Baby leaf seasonal salad & pea shoots £6.70

Soked haddock & salmon fishcake Tomato salad, seasonal leaves, tartare sauce & lemon £6.70

Charcuterie sharing board Chicken liver parfait, Pantysgawn goat's cheese, pepperoni, chorizo sausage, hummus, fruity ale chutney, olives, warm breads, olive oil & balsamic reduction £15.00

Mains

Spring lamb kleftiko Potatoes, oregano, tomatoes & lemon with Greek salad side £13.95

Beer battered cod Triple cooked chips, minted mushy peas, tartare sauce & lemon £12.50

Malaysian Rendang curry Chilli, fennel, coconut wild rice, minted yogurt & flat bread
your choice of chicken, prawn, lamb or vegetables (V) (£1.75 supplement for lamb & prawns) £12.25

Gammon steak 12oz Pineapple or egg, triple cooked chips, seasonal salad or fresh seasonal vegetables £12.50

Smoked haddock risotto Bacon, peas, freshly grated parmesan & a softly poached egg £11.50

Seabass en papillote Sweet peppers, tomatoes, garlic, basil, seasonal salad leaves & new potatoes £14.95

(v) Cheese & onion pie Short crust pastry, fresh seasonal vegetables & your choice of potatoes £10.95

Fish pie Cod, smoked haddock, prawns, mussels, creamy cheddar mash & seasonal vegetables £13.50

8oz Sirloin steak Grilled tomato, sautéed mushrooms, beer battered onion rings, triple cooked chips, fresh seasonal leaves or greens & your choice of sauce. (Blue Stilton or creamy peppercorn) £19.50

(v) Wild mushrooms & creamed cheese spaghetti Freshly baked garlic bread & parmesan cheese £10.50

Pie of the day Short crust pastry, seasonal vegetables, Robinsons ale gravy & your choice of potatoes £11.95

Whitby whole tail breaded scampi Triple cooked chips, garden peas, tartare sauce & lemon £11.50

Burgers

On lightly toasted brioche bun with triple cooked chips & coleslaw

Welsh black beef Topped with caramelised onions & leeks, lettuce, tomato & blue cheese £12.50

Welsh black beef & bacon Smoky bacon, pickled gherkin, lettuce, tomato, onion rings & cheddar £12.50

Spicy Welsh lamb Jalapeno peppers, hot chilli sauce, lettuce, tomato, minted yogurt & cheddar £12.50

Spicy garden vegetable Lightly spiced vegetables, lettuce, tomato, garlic mayo & tomato salsa £12.50

Sides

(v) Hand cut chips £3.50 / (v) Beer battered onion rings £3.50 / (v) Buttered new potatoes £3.50

(v) Garlic bread £4.50 / (v) Garlic bread with cheese £5 / (v) Fresh vegetables £3.50 / (v) Side salad £3.50

Large seasonal salad bowls

- Shredded duck & crispy ginger** Beansprouts, spring onions, cucumber, carrot & plum sauce **£11.50**
Pan seared seabass Sweet peppers, asparagus, spring onions, sun dried tomatoes & softly poached egg **£11.95**
(V) Hummus, olives & feta cheese Seasonal salad leaves, tomatoes, red onion, cucumber & balsamic **£11.00**
Chicken & chorizo Chickpeas, sweetcorn, olives, roasted peppers, spinach, minted yogurt & basil oil **£11.50**

Freshly baked pizza planks

- Ham, pineapple & tomato** **£10.50**
Pepperoni, chorizo & sweet peppers **£10.50**
Red hot chilli sauce, pepperoni, jalapenos & peppers **£10.50**
Prawns, tuna, sweetcorn, tomato & mozzarella **£10.50**
(v) Mushroom, peppers, spinach & red onion **£10.50**

Cold Sandwiches (available 12 - 5pm)

On your choice of sliced white or wholemeal bloomer with coleslaw, fresh seasonal salad leaves & your choice of skinny fries or a mug of hearty homemade soup

- Roast ham salad** Mustard mayonnaise **£7.00**
Roast topside of beef Creamed horseradish, red onion & lettuce **£7.00**
Tuna mayonnaise Red onion & cucumber **£7.00**
(v) Mature Cheddar Ale spiked fruity chutney **£7.00**
Prawns in Marie Rose sauce Crisp lettuce & cucumber **£7.00**

Hot Sandwiches (available 12 - 5pm)

On soft brioche sub roll with coleslaw, fresh seasonal leaves & your choice of skinny fries or a mug of homemade hearty soup

- Welsh lamb** Caramelised leeks, rosemary & mint gravy **£8.90**
Ale battered fish goujons Lettuce, tomato & tartare sauce **£8.00**
Roast chicken Smoky bourbon BBQ sauce & cheddar **£8.00**
(v) Sweet pepper ratatouille Herby melted cheddar **£8.00**
Roast beef Roasted red onions & ale gravy **£8.00**
Old English pork sausages Roasted red onions & melted cheddar **£8.00**

Puddings

- Bread & butter pudding** Whipped cream, ice cream or custard **£6.00**
Eton mess Crushed meringue, raspberries, strawberries & maple syrup **£6.00**
Sticky toffee pudding Cream, ice cream or custard **£6.00**
Crème Brulee & chocolate salted caramel one pot sharer Seasonal berries & short bread **£9.95**
Chocolate chip caramel cheesecake Vanilla ice cream & seasonal fruits **£6.00**
Cornish ice cream sundae Whipped cream, seasonal fruits & wafer **£6.00**
Cheeseboard Selection of fine cheeses, ask for today's selection **£7.50**

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.

Please ask a team member if you would like further information. Company reg: 00170679