

# THE RED LION

— • HIGH LANE • —

## Starters

### **Smoked bacon & crushed avocado £6.90**

Poached free-range egg, sundried tomato & chorizo jam on toasted sourdough

### **Fennel pollen & dill smoked salmon £7.00**

Orange, rocket leaves & Dijon mustard dressing

### **Pomegranate & orange (vgn) £6.50**

Baby basil, seasonal leaves, vegan creamed cheese, orange, sourdough & reduced balsamic

### **Red lentil & chilli Pâté (vgn) £6.90**

Fruit chutney, baby leaf salad & rustic ciabatta

### **Greek salad (gf) £6.00**

Feta cheese, cucumber, beef tomato, olives, red onion & reduced balsamic

### **Charcuterie board (for 2) £14**

Goat's cheese, chicken liver parfait, cured meats, olives, hummus, pickles, rustic ciabatta, oil & balsamic

## Mains

### **Grilled bream £17**

Stir fried vegetables, noodles, sesame seeds & sweet chilli sauce

### **Salmon fillet (gf) £17.50**

Asparagus, seasonal greens, new potatoes & hollandaise sauce

### **Roasted Med veg stack (gf, vgn) £13.00**

Garlic, thyme, sundried tomatoes & reduced balsamic topped with charred tofu

### **Malaysian rendang curry (vgn available) £13**

Cornfed chicken, fennel, coconut, chilli, turmeric rice, cashew nuts, flat bread & raita

### **Confit belly of British pork £15**

Bury black pudding hash, braised red cabbage, fresh seasonal vegetables & cider sauce

## Burgers

### **Aberdeen angus burger £12.50**

Smoked bacon, onion rings, tomato, lettuce, cheddar, gherkin, mustard mayo & hand cut chips

### **Curried aubergine £12.50 (vgn)**

Tomato, gem lettuce, gherkin, red onion, chillies, vegan creamed cheese & hand cut chips

### **Cajun chicken £12.50**

Smoked bacon, onion rings, chorizo jam, tomato, lettuce & hand cut chips

### **Peking duck spring rolls £6.90**

Green onion & cucumber salad with spiced plum sauce

### **Chicken liver parfait £6.90**

Ale chutney, baby leaf salad & rustic ciabatta

### **Bury black pudding £6.90**

Softly poached free-range egg, smoked bacon rasher & creamy wholegrain mustard sauce

### **Soup of the day (v) £4.75**

Crusty bread & butter

### **Smoked haddock & salmon fishcake £6.90**

Mozzarella filled, seasonal leaves & tartare sauce

### **Beer battered cod £13**

Robinsons ale batter, hand cut chips, mushy peas & tartare sauce

### **Parma ham wrapped chicken (gf) £15.50**

Mediterranean roasted vegetables, tomatoes, basil, garlic, goat's cheese & sautéed potatoes

### **Gammon steak (gf) (12oz) £13**

Egg, pineapple, fresh seasonal vegetables or salad & choice of potatoes

### **Short crust pastry pie of the day £13**

Fresh seasonal vegetables, choice of potatoes & rich Robinson's ale gravy

### **Duet of lamb £17**

Seared rump, braised shoulder croquette, dauphinoise potatoes, fresh vegetables & red wine garden herb sauce

## Large seasonal salad bowls

### **Crispy cornfed chicken & feta (gf) £11.90**

Seasonal baby leaves, olives, cherry toms, cucumber, red onion & green pesto dressing

### **Grilled aubergine tabbouleh (vgn) £11.50**

Couscous, pomegranate, fresh mint, cherry toms, cucumber, coconut yogurt & tahini dressing

### **Smoked rainbow trout (gf) £11.50**

Seasonal baby leaves, cherry tomatoes, red onion, horseradish crème fraiche & new potatoes

### **Shredded duck & crispy ginger £11.50**

Seasonal baby leaves, beansprouts, spring onions, cucumber, carrots & spiced plum sauce

### **Hummus, olives & borlotti beans (gf, vgn) £11.50**

Seasonal baby leaves, pecan nuts, cherry toms, pomegranate, cucumber & reduced balsamic

## Locally sourced beef

28 day dry aged with full traceability from the Welsh farmers gate to your plate

Rump 10oz £19

Fillet 8oz £26

Sirloin chop 12oz £23

Sirloin chop 24oz (serves 2) £55

Served with any 2 of the following side dishes plus a complimentary sauce of your choice

Dauphinoise potatoes – Hand cut chips – Rocket & Grana Padana – Shoestring fries

Seasonal vegetables – New potatoes – Peppercorn sauce – Red wine sauce – Rarebit sauce

## Freshly made sandwiches (served 12noon till 5pm)

With homemade coleslaw, fresh seasonal salad leaves & skinny fries

### Cold

Available on locally baked sliced bread

#### **Baked ham £7**

Tomato, cucumber, gem lettuce & red onion

#### **Welsh topside of beef £7**

Mustard mayo, red onion & tomato

#### **Fennel pollen & dill smoked salmon £7**

Dijon mustard mayo, gem lettuce & cucumber

#### **Snowdonia mature cheddar (v) £7**

Wholegrain mustard & apple sauce

#### **Smoked bacon BLT £7**

Lettuce, tomato & mayo

### Hot

Available on rustic baked ciabatta

#### **Rump steak £9.00**

Caramelised onions & mustard mayo

#### **Roast ham £8**

Gooey brie & cranberry sauce

#### **Roast chicken £8**

Smoked bacon, sage onion stuffing & mayo

#### **Beer battered cod £8**

Tomato, lettuce, gherkins & tartare sauce

#### **Curried tempeh (v, vgn) £8**

Minted mayo, cucumber, lettuce & red onion

## Puddings

Please ask a member of our team for our daily pudding menu

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