



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.

NIBBLES

Smoked mixed nuts (pb) (v) £4.00

Nocellara olives (pb) (v) £5.00

Truffle popcorn (pb) (v) £4.00

BAR SNACKS

Sticky honey & beer mustard chipolatas with chilli £6.95

Padron peppers with smoked paprika salt (pb) (v) £6.95

SMALL PLATES/ STARTERS

Maple roasted squash hummus to share with toasted pumpkin seeds, pomegranate, chilli oil & grilled flat breads (pb) (v) £14.50

Pastrami cured salmon with burnt grapefruit, dill pickled cucumber & lemon yoghurt £12.50

Salted & pickled anchovies with Nocellara olives & salsa verde £8.00

Crispy brie with wild cranberry & bitter leaves (v) £7.50

Taramasalata with dill pickled cucumbers & soudough £8.00

Hummus & spiced venison to share with candied cranberries & grilled flatbreads £7.95

SHARERS

Roasted garlic camembert, with salami, Parma ham, tomato & chilli chutney, sourdough, smoked sea salt £29.00

MAINS

Cumberland sausage ring with roasted onion, pomme
aligot, black garlic, crispy onions & jus £17.00

Butter chicken curry with coconut & lime leaf rice, grilled
flatbread, poppadom, mango chutney & coriander
£17.50

Beer battered haddock triple cooked chips, crushed
minted peas, curry & tartare sauce, lemon £18.95

Cheeseburger with Monterey Jack Cheddar, pickle,
burger sauce & chips £17.95
Add on

Pan-fried stone bass served with tempura enoki
mushrooms, sea vegetables and ginger beurre blanc
£22.50

Rigatoni with a tomato & caper sauce, burrata, crispy
onions, basil & blended oliva oil (v) £16.50

Warm Jerusalem artichoke & wild mushroom salad,
roasted butternut squash, braised pearl barley, cavolo
nero (pb) (v) £17.50

Add on

Red Lion Chicken & Leek pie with chive mash, red wine
gravy £17.50

Mashed potato (v)

800G côte de boeuf for 2 with triple-cooked chips,
dressed watercress, peppercorn & béarnaise sauce
£75.00

Choose from Peppercorn sauce

Béarnaise sauce (v) £2.00

225g ribeye steak with dressed watercress, fries & choice
of peppercorn or béarnaise sauce £35.00

Choose from Peppercorn sauce

Béarnaise sauce (v) £2.00



FULLER'S

Allergens/Nutrition



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.





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SIDES

- Triple-cooked chips (pb) (v) £5.50
- Beef dripping confit potatoes with garlic sauce (v) £6.00
- Chilli & garlic roasted broccoli (pb) (v) £5.50
- Chargrilled hispi cabbage with truffle mayonnaise & hazelnuts (v) £5.50
- Lemon dressed rocket & Grana Padano salad £5.00

PUDDINGS

- Bulleit bourbon chocolate tart with caramelised cornflakes & salted caramel ice cream £9.00
- Apple, plum & sloe gin crumble with choice of ice cream or custard £8.50
- Served with a choice of custard or ice cream*
- Vanilla ice cream £2.00 Coconut £3.00*
- Custard £2.00*
- Golden Pride & banana sticky toffee pudding with vanilla ice cream £8.00
- Vanilla crème caramel, Pedro Ximinez, blood orange & hazelnut £8.00
- Lemon curd meringue pie with raspberry sorbet £9.00
- Today's cheeses with crackers, Granny Smith, celery, grapes, watercress & seasonal chutney £12.50
- Cheese Choices - Choose three Baron Bigod £4.00*
- Wookey Hole aged Cheddar £4.00 Oxford Blue £4.00*
- Chutney Choice Apple & grape chutney*



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