



THE RED LION HOTEL

SIMPLY RED(ISH) TRIBUTE

STARTERS

Pea & plant based feta bruschetta with pea purée, radish, mint
& pea shoots (pb) (v)

London Porter smoked salmon with crème fraîche, pickled
cucumber & multigrain bread

Sesame duck salad with watermelon, mooli,
carrot & a miso dressing

Carrot & coriander soup with pumpkin seed granola (v)

MAINS

Grilled seabream fillet crushed new potato & leek cake, fine
beans & sauce vierge

Breaded scampi with triple-cooked chips, peas, tartare sauce
and lemon

Chicken schnitzel with Caesar salad, anchovies and Parmesan
Roasted squash & sweet potato tagine, apricot & toasted
almond nut fregola (pb) (v)

PUDDINGS

Dark chocolate & London pride sponge pudding with chocolate
& malt sauce & vanilla ice cream (v)

Warm chocolate brownie, salted caramel ice cream (v)

Apple & plum brown sugar crumble with custard
or ice cream (pb) (v)



For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.

Head Chef: Allison Rebelo