

THE RED LION

WINE MENU

SPARKLING & CHAMPAGNE

	125ml	750ml		125ml	750ml
NV PROSECCO, STELLE D'ITALIA, ITALY <i>Crisp, Clean, Citrus</i>	£7.50	£29.50	NV BRUT RESERVE, TAITTINGER, FRANCE <i>Citrus, Honey, Fruit</i>		£79.00
NV CLASSIC RESERVE, HATTINGLEY VALLEY, ENGLAND <i>Flowers, Green apple, Toast</i>		£54.00	NV CUVÉE ROSE, LAURENT PERRIER, FRANCE <i>Spice, Flowers, Lemon</i>		£110.00
NV BRUT TRADITION, GOBILLARD, FRANCE <i>Crisp, Clean, Fresh fruit</i>		£55.00	NV GRANDE CUVÉE, KRUG, FRANCE <i>Acidity, Red fruit, Vibrancy</i>		£240.00

WHITE WINES

	175ml	750ml		175ml	750ml
2022 CHENIN BLANC, STORMY CAPE, SOUTH AFRICA <i>Passion fruit, Green apple, Lemon</i>	£5.65	£22.00	2021 ALBARINO, MARTIN CODAX, SPAIN <i>Herbs, Green apple, Citrus</i>		£41.50
2021 PINOT GRIGIO VENEZIE VIGNA MESCITA IGT, SARTORI, ITALY <i>Pear, Nuts, Flowers</i>	£6.00	£24.50	2021 PINOT BLANC, TRIMBACH, FRANCE <i>Lemon, Minerality, Cream</i>		£44.00
2021 LES MOUGEOTTES CHARDONNAY V IGP PAYS D'OC, FRANCE <i>Lemon, Vanilla, Oak</i>	£6.50	£27.70	2020 POUILLY FUISSE, SAUMAIZE-MICHELIN, FRANCE <i>Vanilla, Grapefruit, Lemon</i>		£55.00
2022 SAUVIGNON BLANC, FROST POCKET, NEW ZEALAND <i>Lime, Gooseberry, Tropical fruit</i>	£7.50	£31.50	2020 CHABLIS, JOSEPH DROUHIN, FRANCE <i>Lemon, Grapefruit, Salt</i>		£61.00
2021 PICPOUL DE PINET ORGANIC, PETIT ROUBIE, FRANCE <i>Citrus, Apple, Peach</i>		£34.00	2020 PULIGNY MONTRACHET, ALAIN CHAVY, FRANCE <i>Pineapple, Guava, Lime</i>		£99.00
2021 GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO, ITALY <i>Acacia, White peach, Melon</i>		£37.00			

ROSÉ WINES

	175ml	750ml		175ml	750ml
2022 PINOT GRIGIO BLUSH, IL SOSPIRO, ITALY <i>Cranberry, Citrus, Red berries</i>	£5.70	£23.00	2022 COTES DE PROVENCE ROSE COMTE DE PROVENCE, LA VIDAUBANAISE, FRANCE <i>Wild strawberries, Lavender, Rosemary</i>	£7.75	£32.00
2021 PRETTY GORGEOUS ROSÉ, IGP PAYS D'OC, FRANCE <i>Lychee, Strawberry, Violet</i>	£5.95	£25.00			

RED WINES

	175ml	750ml		175ml	750ml
2021 MERLOT, PRIMERA LUZ, CHILE <i>Raspberry, Blackberry, Strawberry</i>	£5.65	£22.00	2019 THE HIGH TRELIS CABERNET SAUVIGNON D'ARENBERG, AUSTRALIA <i>Cassis, Plums, Cedar</i>		£41.00
2021 BALUARTE ROBLE, NAVARRA, SPAIN <i>Red cherry, Raspberry, Dried flowers</i>	£6.15	£24.50	2018 BOURGOGNE HAUTES COTES DE BEAUNE LA COULEUVRAIRE NUITON-BEAUNOY, FRANCE <i>Cooked fruit, Liquorice, Wood</i>		£52.00
2021 SAINT CHINIAN, DOMAINE DU BARRES, FRANCE <i>Mulberries, Spice, Herbs</i>		£26.00	2018 LEAH PINOT NOIR ORGANIC, SERESIN ESTATE, NEW ZEALAND <i>Spice, Herbs, Red cherry</i>		£54.00
2021 LES MOUGEOTTES CABERNET-SAUVIGNON, IGP PAYS D'OC, FRANCE <i>Spice, Coffee, Blackcurrant</i>	£6.75	£27.00	2015 RIOJA RESERVA, SIERRA CANTABRIA, SPAIN <i>Cherry, Petals, Cedar</i>		£61.00
2022 CUMA ORGANIC WINEMAKERS MALBEC EL ESTECO, ARGENTINA <i>Black cherry, Black plum, Spice</i>	£7.50	£28.50	2018 MARGAUX, ORIGINE DE DESMIRAIL, FRANCE <i>Red plum, Black cherry, Raspberry</i>		£92.00
2020 COTES DU RHONE ROUGE, TERRA, MAISON SINNAE, ITALY <i>Eucalyptus, Cherry, Strawberry</i>		£30.00	2018 NAPA CABERNET SAUVIGNON, LOUIS MARTINI, USA <i>Blackcurrant, Plum jam, Spice</i>		£95.00
2021 BEAUJOLAIS VILLAGES, LOUISTETE, FRANCE <i>Red plums, Spice, Raspberries</i>		£35.00	2019 AMARONE VALPANTENA DOCG, BERTANI, ITALY <i>Cherries, Berries, Spices</i>		£105.00
2020 BRICOTONDO BARBERA PIEMONTE DOC, FONTANAFREDDA, ITALY <i>Raspberry, Morello cherry, Liquorice</i>		£37.50			

SWEET WINE AND PORT

	75ml	125ml	750ml		75ml	125ml	750ml
NV PACENZIA ZIBIBBO VENDEMMIA TARDIVA, TENUTE ORESTIADI, ITALY <i>Citrus, Honey, Ripe fruits</i>	£5.50	£5.50	£32.00	2016 LBV PORT, QUINTA DO CRASTO, PORTUGAL <i>Wild blackberries, Wild strawberries, Cocoa</i>	£6.00		

THE RED LION

FOOD MENU

STARTERS

BREAD AND OLIVES MIXED MARINATED OLIVES SERVED WITH HOMEMADE TOASTED BREAD	£6.50
BRUSCHETTA HOMEMADE TOASTED BREAD WITH CHOPPED TOMATO, GARLIC, BASIL AND OLIVE OIL	£7.50
GARLIC BREAD HOMEMADE TOASTED BREAD WITH BUTTER AND ROASTED GARLIC	£6.00
CAPRESE TOMATO AND MOZZARELLA SALAD WITH SALT AND OLIVE OIL	£8.00
BURRATA FRESH BURRATA CHEESE SERVED WITH SWEET RED PEPPER SAUCE AND GRILLED COURGETTES	£10.00
BRESAOLA AND PARMIGIANO CURED BEEF SERVED WITH PARMESAN SHAVINGS AND ROCKET	£11.00

MEATBALLS BEEF MEAT BALLS COOKED IN A SPICY TOMATO SAUCE WITH HOMEMADE TOASTED BREAD	£10.00
CALAMARI DEEP FRIED SQUID RINGS SERVED WITH TARTARE SAUCE & LEMON WEDGE	£9.00
KING PRAWNS PAN FRIED IN GARLIC, CHILI, OLIVE OIL, WHITE WINE AND TOMATO SAUCE	£12.00
BABY OCTOPUS IN GARLIC, CHILI, RED WINE AND TOMATO SAUCE	£11.00
PATE CHICKEN LIVER PATE WITH PORT, WITH TOASTED BREAD AND SALAD GARNISH	£10.00

MAIN

LASAGNA BAKED LAYERS OF EGG PASTA, BECHAMEL, BOLOGNESE SAUCE AND PARMESAN CHEESE	£13.00
CHICKEN BREAST IN MUSHROOMS AND CREAM SAUCE SERVED WITH ROASTED POTATOES	£16.00
8OZ RIB EYE STEAK WITH GREEN PEPPERCORN SAUCE SERVED WITH ROASTED POTATOES. ADD KING PRAWNS £7.50	£27.00
8OZ BEEF FILLET WITH GORGONZOLA SAUCE SERVED WITH GREEN BEANS	£35.00

LAMB CHOPS IN A RED WINE, RED ONIONS, HONEY AND WHOLEGRAIN MUSTARD SAUCE SERVED WITH ROASTED POTATOES	£22.00
BAKED SEA BASS FILLET COVERED WITH CRACKED POTATOES, OLIVE OIL, BLACK PEPPER AND MINT WITH SPINACH	£19.00
INSALATONA LARGE MIXED SALAD, MARINATED VEGETABLES SERVED WITH GOAT'S CHEESE ADD CHICKEN £4.50 ADD KING PRAWNS £7.00	£12.00
RATATOUILLE MIXED VEGETABLES IN A TOMATO SAUCE, GARLIC AND CHILLI SERVED WITH HOMEMADE BREAD	£12.00

BURGERS

BEEF BURGER 8OZ GRILLED SERVED IN PLAIN BUN, TOMATOES, LETTUCE, CARAMELIZED RED ONION WITH CHUNKY CHIPS	£14.00
LAMB BURGER 8OZ GRILLED SERVED IN PLAIN BUN, TOMATOES, LETTUCE, MINT SAUCE WITH CHUNKY CHIPS	£13.00
CHICKEN BURGER SERVED IN PLAIN BUN, TOMATOES, LETTUCE, CARAMELIZED RED ONION WITH CHUNKY CHIPS	£???.00

PORK BURGER 8OZGRILLED I MINCED PORK WITH FENNEL SEEDS BURGER SERVED IN PLAIN BUN, TOMATO, LETTUCE WITH CHUNKY CHIPS	£14.00
FISH AND CHIPS DEEP FRIED BUTTERED COD FILLET WITH TARTAR SAUCE, LEMON WEDGE, PEA PURE AND CHUNKY CHIPS	£13.00
SHEPHERDS PIE TRADITIONAL LAMB PIE WITH GRAVY & MASHED POTATOES	£15.00

SIDES

STEAMED MIX VEGETABLES £6.00	ROASTED POTATOES £5.00	SPINAC £6.00
MIXED SALAD £5.00	CHUNKY CHIPS £5.00	ROCKET PARMESAN SALAD £6.00
TOMATO ONION AND BASIL SALAD £5.00	MASHED POTATOES £5.00	

DESSERT

APPLE CRUMBLE £7.00	PANNA COTTA £7.00	CHOCOLATE BROWNIES £7.00
ICE CREAM CHOCOLATE, VANILLA, STRAWBERRY £6.00	LEMON LIME CHEESE CAKE £7.00	

NIBBLES

WITHEBAIT DEEP FRIED BREADED WHITEBAIT SERVED WITH GARLIC MAYO	£6.00	PORK AND BEEF MEAT BALLS , IN SPICY TOMATO SAUCE	£9.00
MOZZARELLA FRITTA DEEP FRIED MOZZARELLA COATED IN EGG AND BREAD SERVED WITH SPICY TOMATO SAUCE	£7.00	ZUCCHINE FRITTE , DEEP FRIED COURGETTES	£6.00
CHICKEN WINGS DEEP FRIED COATED IN EGG AND BREAD SERVED WITH MAYO	£7.00	PARMIGIANA ROLLED AUBERGINE WITH MOZZARELLA AND BASIL IN TOMATO SAUCE	£6.00
		SALSICCIA TOSCANA ITALIAN STYLE SAUSAGE SERVED WITH BREAD	£6.00

TO SHARE

CHEESE BOARD £18.00 SELECTION OF CLASSIC CHEESES SERVED WITH ASSORTED BISCUITS, HONEY AND FRUITS	MEAT BOARD £19.00 SELECTION OF ITALIAN SALUMI SERVED WITH HOMEMADE BREAD AND MARINATED OLIVES	VEGETARIAN-VEGAN BOARD £18.00 MARINATED GRILLED VEGETABLES SERVED WITH MIXED SALAD, MOZZARELLA, OLIVES AND BREAD
---	--	---

SUNDAY ROAST

LIMITED AVAILABILITY

ROASTED BEEF WITH VEGETABLES, GRAVY AND YORKSHIRE PUDDING £14
ROASTED LAMB WITH MIXED VEGETABLE, GRAVY, MINT SAUCE AND YORKSHIRE PUDDING £14
ROASTED CHICKEN WITH MIXED VEGETABLES GRAVY AND YORKSHIRE PUDDING £13
PORCHETTA SLOW COOKED ROLLED PORK BELLY WITH MIXED VEGETABLES GRAVY AND YORKSHIRE PUDDING £13