

## Red Lion Menu

### Dinner

#### Evening Starters

Mulled cider braised osso buco, celeriac hash brown, oxford blue and sour apple. (NGC)  
Pan roasted duck, braised chicory, port, cherry and star anise. (NGC)  
Torched mackerel, rhubarb, beetroot and horseradish.  
Panko fried Tunworth (British camembert) black garlic, fig and pickled grapes.(V)  
Parsnip and pear cappuccino, pear, parmesan, truffle, with a warm parmesan scone. (V)  
Tempura banana blossom, pea, wasabi and coconut (VE)

#### Evening Mains

Venison burger, oxford blue, blackberry chutney, chunky chips.  
Beer braised beef cheeks, pomme puree, hispi cabbage, carrot, apple and red cabbage marmalade.  
Pan roasted chicken breast, parsnip terrine, chestnut puree, fennel, medjool emulsion, parsnip crisps, chicken, sage and clementine jus. (NGC)  
Gin and tonic battered fish and chips, pea, mint and creme fraiche smash with juniper and lemon tartare.  
Mushroom and artichoke wellington, mulled wine jus, olive oil mash, wilted greens.(VE)

#### Desserts

Sticky toffee, cinnamon and apple pudding with salted caramel and tonka bean ice cream.  
Pistachio and fig frangipane, rhubarb and creme anglaise.  
Black forest mess, (chocolate and cherry) (NGC)  
Baked rice pudding, macerated sloe gin berries. (VE, NGC)  
Choose your own 3 cheese board, peters yard, seasonal fruits.

### Lunch

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#### Lunch Starter

Parsnip and Pear cappuccino, warm parmesan scone.  
Panko Tunworth, black garlic, fig and pickled grapes.  
Mackerel pate, pickled pear chutney, sour dough. (NGC available)  
Mushroom and black garlic risotto. (VE, NGC)

#### Lunch Main

Gin and tonic battered fish and chips, pea, mint and creme fraiche smash, juniper and lemon tartare.  
Sausage casserole, beer bread mop.  
Chicken, rosemary and onion open pie, butter mash. (NGC available)  
Roasted winter vegetable lasagne, (VE, NGC)

#### Dessert

As per evening menu

### Sandwiches (hand cut, doorstep, locally made bread)

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Home cooked, cider spiced ham, pickled pear chutney.  
Coronation chicken.  
Cheddar and onion jam.  
Vegan egg mayo with fig relish.

### Bar snacks

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Black bomber and onion jam sausage rolls.  
Balsamic onions.  
Beer sticks.  
Marinated artichokes.  
Mixed olives.  
(add in obatzda and picnic eggs later)

## Red Lion Menu

### **Sunday Lunch**

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Roast Beef, Yorkshires, roast potatoes, beef bone and beer gravy.

Roast pork, sour apple stuffing, roast potatoes and cider gravy.

Roasted rolled chicken, pigs in blankets, roast potatoes and chicken, sage and clementine jus.

Served with cauliflower cheese, maple roast carrots and parsnips, chestnut cream sprouts and tenderstem broccoli.

Butternut, blue cheese and cranberry parcel, olive oil mash, maple roasted carrots and parsnips, tenderstem broccoli, with a roast onion jus.

NGC – Not Gluten Containing

V – Vegetarian

VE – Vegan