



THE  
**RED LION**  
L A C O C K

## WHILE YOU WAIT

Rustic bread with balsamic vinegar and olive oil - v £4.50

Halloumi chips with sweet chilli and rocket - v £6.00

## STARTERS

Homemade soup of the day with rustic bread - v £6.00

Mackerel, chive and horseradish pâté with toasted bread - £7.00

Crispy whitebait with garlic and chive mayonnaise and lemon - £7.00

Mushrooms sautéed with shallots, garlic and parsley with a creamy Stilton sauce and toasted focaccia fingers - v £6.75

Game terrine with cornichons, spiced fruit chutney and toasted bread - £8.75

## SHARERS

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v £13.00

Vegetarian board of mozzarella, cream cheese stuffed sweet peppers, olives, sun-blushed tomatoes, courgette fritters, pesto and crostini - v £13.50

Butchers board with pork pie, chicken liver pâté, honey roast ham, chutney, piccalilli and rustic bread - £15.50

## MAIN COURSES

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £13.95

6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips - £13.00

Red lentil, courgette and spinach lasagne with toasted sunflower seed and avocado salad - v £12.50

Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy - £12.95

Baked smoked haddock on caper mash with poached egg and salsa verde - £15.00

Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens - £14.50

10oz gammon steak with free-range fried egg and pineapple salsa, chips, slow roasted tomato, mushrooms and watercress - £14.25

Home-made fish pie topped with a creamy mashed potato, glazed with cheese and served with buttered mixed greens - £14.00

Slow cooked shin of beef in Corvus stout with pancetta, shallots, wild mushrooms, kale and grain mustard mash - £15.50

8oz sirloin steak, chips, dressed watercress mushroom, onion rings and grilled tomato - £23.50

Free-range grilled chicken Caesar salad with crispy pancetta, shaved parmesan, anchovies and croutons - £13.00

Battered chilli and garlic halloumi with pea purée, harissa mayo and chips - v £13.50

## SIDES

Beer battered onion rings - £3.50

Chips - v £3.50

Chips with cheese - v £4.50

Garlic bread - v £3.75

Garlic bread with cheese - v £4.75

House salad - v £3.50

Seasonal vegetables - v £3.50

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



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## SMALL PLATES

All at £8.50 each

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce

Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy

**Please ask for today's flavour**

Battered chilli and garlic halloumi with pea purée, harissa mayo and chips

Red lentil, courgette and spinach lasagne with toasted sunflower seed and avocado salad - v

Free-range grilled chicken Caesar salad with crispy pancetta, shaved parmesan, anchovies and croutons

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## SANDWICHES

**Please ask for today's bread selection and then choose from the fillings below**

Brie, bacon and cranberry - £7.50

Fish goujons with tomato, lettuce and tartare sauce - £7.50

Wiltshire ham and double Gloucester cheese with tomato and watercress - £7.50

Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - £8.00

Tuna mayonnaise and spring onion - £6.75

Steak, red onion and Stilton - £9.00

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## PUDDINGS

All at £6.25 each

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet - v

Clotted cream rice pudding served with a spiced plum compote - v

Vegan espresso crème caramel with coconut shortbread - vg

Seasonal fruit crumble with a crunchy oat topping and served with custard - v

Warm Bakewell tart with vanilla ice-cream - v

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

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A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v £8.75

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## HOT DRINKS

Americano £2.50

Double espresso £2.75

Cappuccino £3.00

Flat white £3.00

Latte £3.00

Hot chocolate £3.25

Espresso £2.25

Pot of tea £2.75

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**Freshly made daily specials are always available just ask us for more details**

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## PUTTING ON OUR SUNDAY BEST

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.