

# THE RED LION

---

## WHILE YOU WAIT

---

BAKED FOCACCIA (V) | £4.75 with olive oil and balsamic vinegar  
MIXED MARINATED OLIVES (V) | £5.25 with sun-blushed tomatoes and feta

---

## STARTERS AND SHARERS

---

CRISPY WHITEBAIT | £6.75 with garlic and chive mayonnaise and lemon  
HOMEMADE SOUP OF THE DAY (V) | £5.95 with rustic bread  
AUBERGINE, CHICKPEA AND SUN-DRIED TOMATO HASH (VG) | £6.50 / £10.25 served with tomato chutney  
SMOKED DUCK BREAST AND ORANGE SALAD | £8.25 served with roasted cashew nuts and fig relish  
GARLIC MUSHROOMS (V) | £6.50 in a creamy white wine and tarragon sauce on toast  
BAKED CAMEMBERT (V) | £12.95 infused with honey and rosemary served with rustic bread and roast garlic jam

---

## MAINS

---

CATCH OF THE DAY | £13.95 / £9.25  
*in a Wadworth 6X Gold beer batter served with garden peas, chips and tartare sauce*  
SHORTCRUST PASTRY PIE OF THE DAY | £13.95  
*served with seasonal greens, creamy mash and gravy*  
WALTER ROSE BUTCHER'S SAUSAGES ON CHIVE MASHED POTATOES | £12.95 / £8.50  
*served with seasonal greens and gravy*  
GUINEA FOWL IN PANCETTA | £18.95  
*served with roasted vegetables, potatoes and a wholegrain mustard and tarragon sauce*  
CHARGRILLED SWORDFISH | £15.95  
*in lemon and caper butter served with buttered new potatoes and creamed spinach*  
WALTER ROSE 6oz BEEF BURGER | £13.25  
*with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and chips*  
HOME-COOKED HONEY AND MUSTARD GLAZED HAM | £12.50 / £8.50  
*with free-range eggs, slow-roasted tomato and chips*  
SLOW BRAISED LAMB SHANK | £18.75  
*in a rosemary and redcurrant jus served with celeriac mash and winter greens*  
SPINACH AND RICOTTA RAVIOLI (V) | £12.95  
*served with roasted garlic courgettes, saffron pesto and parmesan crisp*  
RED LENTIL AND VEGETABLE BIRYANI (VG) | £11.50  
*served with carrot salad and poppadoms*

---

## SIDES

---

CHIPS (V) | £3.50  
CHEESY CHIPS (V) | £4.50  
GARLIC BREAD (V) | £4.00  
CHEESY GARLIC BREAD (V) | £5.00  
BUTTERED WINTER GREENS (V) | £3.75  
CREAMED MASHED POTATO (V) | £3.50

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

*Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients.*

GLUTEN FREE - PLEASE ASK US ABOUT OUR GLUTEN FREE MENU (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.



---

## SANDWICHES

---

ALL OUR SANDWICHES ARE SERVED WITH CHIPS AND DRESSED SALAD AND ARE AVAILABLE 12 NOON UNTIL 3PM, MONDAY TO SATURDAY.

FISH GOUJONS | £8.25  
*with lettuce and tartare sauce*

CORONATION CHICKEN | £8.25  
*with toasted almonds*

CRUSHED CHICKPEA, SMASHED AVOCADO, ROASTED PEPPER,  
LIME AND CORIANDER (VG) | £7.25  
*with harissa mayo*

DOUBLE GLOUCESTER AND HAM RAREBIT | £7.95  
*with spring onion and pickle*

MATURE CHEDDAR CHEESE (V) | £7.25  
*with a spicy tomato chutney*

---

## DESSERTS

---

ALL AT £6.50

CHOOSE 3 SCOOPS FROM OUR SELECTION OF DAIRY ICE-CREAM AND SORBET (V)  
*please ask us for more details*

PEAR TARTE TATIN (V) | *with vanilla pod ice-cream*

CLOTTED CREAM RICE PUDDING (V) | *served with a spiced plum compote*

APPLE CRUMBLE CAKE (V) | *with blackberry compote and crème anglaise*

STICKY TOFFEE PUDDING (V) | *with a rich toffee sauce and vanilla ice-cream*

---

SELECTION OF BRITISH CHEESES (V) | £8.95 *with oatcakes, apple, grapes, celery and fig relish*

---

## HOT DRINKS

---

AMERICANO - £2.75 | FLAT WHITE - £3.00 | CAPPUCINO - £3.00 | LATTE - £3.00

ESPRESSO - £2.50 | DOUBLE ESPRESSO - £3.00 | MOCHA - £3.25

HOT CHOCOLATE - £3.25 | POT OF TEA - £2.75 | SPECIALITY TEA - £2.90

**SEASONAL DAILY SPECIALS ARE ALWAYS AVAILABLE  
ASK US FOR MORE DETAILS**

### PUTTING ON OUR SUNDAY BEST

*We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.*