

THE RED LION

— • HIGH LANE • —

Sharers & nibbles

Sharing Board £24.95

Asparagus & Pea tart, Serrano ham, Mozzarella, Hummus, Olives, Kedgeree Arancini, Honey braised Chorizo, Flat bread & dipping oils 1080kcal

Starters

Red Lentil & Chilli Pâté (vgn) £7.50

Fruit chutney, baby leaf salad & toasted sourdough 226Kcal

Soup of the Day (v) £8.00

Bloomer bread & butter 461Kcal

Mussels IPA £8.50

Fresh mussels, onions & garlic, Dizzy Blonde IPA, finished with cream, served with warm sourdough. 384kcal

Asparagus, Pea & Goats Cheese Tart (v) £8.50

Fresh mint, baby leaf, Sundried tomato Salsa. 310Kcal

Mains

10oz Brongain Rump Steak £23.50

Beef tomato, flat mushroom, onion rings, hand cut chips & a choice of blue cheese or peppercorn sauce 868Kcal

Crispy Duck Leg £16.50

Confit duck leg, crispy vermicelli noodles, pickled ginger, chillies & stir-fried vegetables with Honey & soy dressing. 1040kcal

Pan fried Seabass £19

Fresh mussels, king prawns, asparagus & spaghetti in a white wine, lemon & garlic cream.. 847kcal

Garlic & Thyme Chicken Supreme £16.75

Roasted vegetables, smoked paprika potatoes, sundried tomato salsa. 516kcal

Roasted Aubergine & kofta's (vgn) £15.75

Spiced Aubergine, Tomato Shakshuka, Plant based Kofta's, Mint mayonnaise, Mixed leaf salad. 612kcal

Gammon Steak (gf) (12oz) £16

Egg, pineapple & fresh seasonal vegetables or salad & choice of potatoes 874Kcal

Malaysian Rendang Chicken Curry £16.50

Fennel, coconut, chilli, turmeric rice, toasted cashews, flat bread & raita 640Kcal

Hand cut chips (gf, vgn) 245Kcal £4 / Seasonal salad (gf, vgn) 30Kcal £3.50 / Cauliflower cheese (gf, v) 405Kcal £4 / Skin on fries (gf, vgn) 427Kcal £4 / Onion rings (v) 355Kcal £4 / Vegetables (gf, v) 50Kcal £3.50 / Truffle & parmesan fries (gf, v) 717Kcal £4.50

Whitebait, Smoked paprika, tartare sauce £5.95 417kcal

Vegetable Spring roll, soy & sriracha dip £6.85 230kcal

Olives, Hummus & flatbread £7 500kcal

Chicken Liver Parfait £7.50

Ale chutney, baby leaf salad & toasted sourdough 393Kcal

Oak Smoked Trout £8.50

Celeriac & apple remoulade, capers, dill oil, toasted sourdough 685Kcal

Kedgeree Arancini £8.50

Curried smoked haddock, crushed peas & chilli, mint yogurt, cucumber & red onion salad 627Kcal

Arleys Plant Burger (vgn) £14.50

Lettuce, tomato, vegan cheese, onion rings, coleslaw & hand cut chips 1215kcal

Prime Beef Burger £14.50

Smoked bacon, onion rings, tomato, lettuce, cheddar, gherkin, burger sauce, coleslaw & hand cut chips 1244Kcal

Cajun Chicken Burger £14.50

Bacon, cheddar, lettuce, tomato, onion rings, coleslaw & hand cut chips 1227Kcal

Beer Battered Haddock £16.50

Robinsons ale batter, hand cut chips, mushy peas & tartare sauce 818Kcal

British Beef Steak & Unicorn Ale Pie £16

Braised beef, Robinsons Unicorn ale, fresh seasonal vegetables, choice of potatoes & gravy 916Kcal

Cheese & Onion Pie (v) £16

Lancashire cheese, caramelised onion, pine nuts, fresh seasonal vegetables, choice of potatoes & vegetable gravy 994Kcal

Brunch (12 noon till 5pm)

Red pepper, onion & tomato Shakshuka £10.95

Crumbled Feta, fried egg, tabasco & toasted Sourdough 530kcal

Chorizo Sourdough £10

Red wine & honey braised chorizo, avocado, roasted red pepper, Fried egg.

Large seasonal salad bowls

Serrano & Mozzarella £15 (gf)

Roasted serrano ham, torn mozzarella, sundried tomatoes, basil, olives, mixed leaf & balsamic dressing 625kcal

Cajun Chicken £14

Grilled Chicken breast, Charred Pineapple, Avocado & corn salsa, Baby gem, mixed leaves, cucumber & tomatoes. 326kcal

Warm Ciabattas with skin on fries & homemade coleslaw (12 noon till 5pm)

Fish Finger £10

Hot cod goujons with lettuce and tartare sauce 1237Kcal

Mediterranean Veg & Goats cheese (v) £8

Peppers, courgette, crumbled goats cheese, lettuce 685Kcal

Desserts

Honey & Thyme Panna Cotta £8.00

Shortbread crumb, honeycomb & raspberry sorbet 258kcal

Sticky Toffee Pudding (gf, v) £7.50

Cream, ice cream or custard 591 Kcal

Affogato £7.95

Vanilla ice cream, shortbread, espresso & amaretto

Banoffee Cheesecake (gf) £8.50

Baked cheesecake, brulee bananas, caramel sauce, ice cream & fruit compote 462kcal

Feta & honey sourdough £9 Whipped feta, honey, roasted peppers, avocado, orange & toasted pecans 405Kcal

Haddock Florentine £10.50

Smoked haddock & baby spinach baked in a cheese sauce with poached egg and herb crumb 400Kcal

Crayfish, mango & avocado £14 (gf)

Baby gem & mixed leaf, cucumber, tomatoes, lemon dressing. 412kcal

Mediterranean Roasted Vegetables & Chickpea (gf, vgn) £13

Hummus, olives, pecan nuts, cherry toms, pomegranate, cucumber, seasonal baby leaves & reduced balsamic 833Kcal

Chicken £9.50

Brie, red onion & cranberry 1073Kcal

Steak Ciabatta £13.75

Chargrilled rump, red onion, rocket, parmesan, truffle mayo & skin on fries 1267kcal

Pineapple & ginger sponge (v) £8

Toasted coconut, coconut ice cream & candied lime.621kcal

3 Scoop Ice Cream Sundae (v) £7 Choice of flavours- Vanilla pod, Chocolate, Strawberry, Coconut, Raspberry sorbet

Whipped cream, fruit compote & wafer 1033Kcal

Chocolate Torte (vgn, gf) £7.50

Raspberry sorbet, fruit compote & coulis 280Kcal

Cheeseboard (v) £9.50

Selection of fine cheeses, ask for today's selection 928kcal

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas maybe shared and fried items containing different allergens maybe cooked in the same frying oil. The Red Lion is trading on behalf of Frederic Robinson Ltd. Company reg 00170679

The daily recommended intake is 2000kcal per day All weights stated are approximate prior to cooking.

(v) Vegetarian (gf) Gluten Free (vgn) Vegan