



Dining Menu

Starters

Sourdough bread, whipped anchovy butter	£4.00
Smoked mackerel and dill pate, pickled salsify, frisee salad, toasted sourdough	£8.50
Celeriac & apple soup, crusty bread (vegan)	£6.50
Solanka, traditional Eastern European soup (Tomato based with smoked pork loin, smoked sausage, beef, onion, pickle, chili, black olives, sour cream)	£9.00
Mulled pear stuffed with a Stilton & mascarpone mousse, toasted walnuts	£7.50
Salt & pepper crispy squid, sriracha mayo	£8.00
Chicken liver & brandy pate, toasted brioche, pear chutney	£7.00
Pulled pork & apple croquettes, apple & cider sauce	£7.50

Sharers

Baked honey & rosemary camembert to share, cornichons, balsamic onions	£16.00
Red Lion Tartiflette, Reblochon, white wine, onion, garlic, smoked sausage, pancetta & layered potato with cornichons	£16.50

Mains

Roast turkey, pig in blanket, brussel sprouts & bacon, cranberry stuffing, gravy with roast potatoes and roast root veg	£17.50
Aubergine & leek 'Osso Bucco', saffron risotto, Provencal tomato concasse (vegan)	£16.50
Wild mushroom, chestnut & thyme pie, creamy mash, roast root veg	£16.00
Smoked haddock & sweetcorn chowder, crusty bread	£18.00
Slow braised feather of beef in a Bourguignon sauce, horseradish mash, roast root veg	£22.00
30 day aged West Sussex rump steak, tomato, mushroom, peppercorn sauce, chips	£24.50
Seared seabass fillet, mussels, samphire, celeriac in a white wine sauce	£19.50
Slow braised belly of pork with a tomato, chorizo & three bean, chickpea cassoulet	£17.00
Cottage pie, roast root veg, gravy	£17.00
Beer battered cod, chips, garden peas, tartare sauce	£15.50
Bavette steak, fries, peppercorn sauce, watercress	£19.50
Red lion burger, 8oz beef patty, brioche bun, bacon, grilled cheddar, fries	£15.50
Thyme & garlic marinated chicken breast, parsnip & Parmesan puree, hassleback potatoes, tenderstem broccoli, red wine jus	£17.50

Sides

Fries	£4.50
Thick cut chips	£4.50
Garden salad	£4.50
Tenderstem broccoli with toasted almonds	£4.50
Honey roast carrots & parsnips	£4.50

Margaret's tasty treats

Ginger pudding with ginger, wine & brandy sauce, vanilla ice cream	£6.50
White chocolate cheesecake with cranberry	£7.00
Dark chocolate & orange mousse, Cointreau Chantilly, macaron	£8.50
Pear frangipane, Crème fraiche	£6.50
Plum & apple crumble, crème Anglaise	£6.50
Selection of ice cream and sorbets	£6.50
Homemade Macarons	£10.00
Cheese board (We have a selection of ten, choose your three favorites), fruit, crackers	£12.50