

—THE—
RED LION
—HOGNASTON—

Main Menu

Snacks

Chorizo croquettes, aioli 5
Scampi, tartare sauce 5
Focaccia bread, balsamic dip 5

Starters

Camembert to share, toasted focaccia, fig and orange chutney 12 *gfa*
Crayfish and smoked salmon salad, toasted wholegrain bread 7 *gfa*
Sautéed wild mushrooms, parmesan, cream sauce, on toasted bread 7 *gfo*
Scotch egg, chip shop curry sauce 7
Spiced roasted cauliflower, sesame seed dressing, coriander chutney 7 *ve gf*

Mains

Ribeye Steak, braised peas and bacon, crispy potato terrine, café de Paris butter 22 *gfa*
Red Lion Cheeseburger, BBQ pulled pork, winter slaw, pickles, triple cooked chips 15
Suet pastry Steak and Ale Pie, buttery mash, mint and bacon peas 14
Panfried Hake, beurre blanc sauce, roasted delicata pumpkin, mash, deep fried mussels 18
Battered Haddock, triple cooked chips, pea puree, tartare sauce 13.5
Butternut arancini, romesco sauce, spring onion, baked aubergine and tomato 13 *v*
Lasagne, tomato and parmesan salad, focaccia garlic bread 12.5
Cider Belly Pork, apple mash, creamy mustard cabbage 14 *gfo*
Falafel burger, vegan cheese, tomato relish, triple cooked chips 12.5 *ve*

Sides

Triple cooked Parmesan chips 3.5 plain chips 3
Peppercorn sauce 2.5 *gf*
Onion rings 3 *v*
Baked aubergine and tomato 3.5 *v*
Braised peas and bacon 3.5

Desserts

Almond tart, caramelised apples, vanilla ice cream 7.5 *v*
Double chocolate brownie, chocolate parfait, caramelised walnuts 7.5 *v*
Sticky toffee pudding, brandy snap, vanilla ice cream 7.5 *v*
Honeycomb pieces and honeycomb ice cream with chocolate sauce 7 *v gf*
Rice pudding, Calvados poached pear, graham cracker crumble 8

v vegetarian *ve* vegan *gf* gluten free *gfa* gluten free adaptable
Please let us know of any dietary requirements or intolerances

