

—THE—
RED LION
—HOGNASTON—

Main Menu

Snacks

Chorizo croquettes, aioli 6
Scampi, tartare sauce 6
Focaccia bread, roasted garlic butter 6

Starters

Camembert to share, roasted grapes, toasted focaccia, apricot and cranberry chutney 12 *gfa*
Crayfish and smoked salmon salad, toasted wholegrain bread 8 *gfa*
Sautéed wild mushrooms and spinach, truffle oil, toasted wholegrain bread 8 *gfa*
Scotch egg, chip shop curry sauce 8
Spiced roasted cauliflower, tahini, crispy coriander 8 *ve gfa*

Mains

Ribeye Steak, sautéed wild mushrooms and stilton, parmesan fries, chimichurri 23 *gfa*
Red Lion Cheeseburger, BBQ pulled pork, slaw, pickles, triple cooked chips 15
Suet pastry Steak and Ale Pie, buttery mash, mint and bacon peas 16 (chips optional)
Cod fillet, chorizo and haricot bean stew, pesto, focaccia bread 18
Beer Battered Haddock, triple cooked chips, pea puree, tartare sauce 15
Butternut arancini, romesco sauce, rocket and spring onion, baked aubergine and tomato 15 *v*
Lasagne, tomato and parmesan salad, focaccia garlic bread 14
Braised Beef feather blade, buttery mash, glazed carrot, Bourguignon sauce 17 *gfa*
Falafel burger, vegan cheese, tomato relish, triple cooked chips 14 *ve*

Sides

Triple cooked Parmesan chips 4 plain chips 3
Peppercorn sauce 3 *gf*
Onion rings 3 *v*
Baked aubergine and tomato 5 *v*

Desserts

Double chocolate brownie, graham cracker crumble, rocky road ice cream 8 *v*
Sticky toffee pudding, caramel sauce, ginger ice cream 8
Honeycomb pieces and honeycomb ice cream with chocolate sauce 8 *v gf*
Rice pudding, apple compote, graham cracker crumble 8
White chocolate and cranberry bread and butter pudding, baileys custard 9
Brie cheese, fruit cake, apricot and cranberry chutney, candied walnuts 10

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

Service charge is not included

