# OLD RED LION

## SUNDAY ROASTS

**All our roasts are served with garlic & thyme roast potatoes, seasonal veggies, a Yorkshire pudding & lashings of proper pub gravy. All our roasts can be gluten free without the Yorkie.**

| | |
|---|---|
| **Rosemary & lemon half roast chicken** | **18.5** |
| **Rump of beef** | **19.75** |
| **Pork Belly crackling** | **18.5** |
| **Butternut squash, sweet potato & spinach Wellington (pb)** | **16** |
| **Sunday Trio of meats seasonal vegetables** | **25** |

## SIDES All 3 sides 12.50

| | |
|---|---|
| **Cauliflower cheese (v)** | **5.5** |
| **Pigs in blankets** | **6** |
| **Stuffing balls (v)** | **4.5** |

## SMALL PLATES

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|---|---|
| Beetroot houmous, pickled beetroot, toasted seeds, flat bread | **7** |
| Crispy squid, roasted garlic aioli | **9.5** |
| Mozzarella sticks, hot honey drizzle, spring onion, pickled chilli | **8** |
| Lamb meatball's, tomato & basil sauce, crispy basil | **9** |
| Buffalo chicken wings, blue cheese sauce | **8.5** |
| Chilli & garlic prawns, lime & parsley butter, salt & pepper toast | **9.5** |

## MAINS

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|---|---|
| Steak & Portobello star pie, mash potato, spring greens, gravy | **17.5** |
| Lentils shepherds pie with greens (pb) | **13.5** |
| Sausage & mash, Autumn greens, onion gravy | **15** |
| Fish & chips, crushed peas, tartare sauce | **17.5** |
| **Double Smashed Cheeseburger** burger sauce, gherkins, fries | **16.5** |
| **Buffalo Chicken Burger** blue cheese mayo, lettuce, buffalo sauce, fries | **16.5** |

## DESSERTS

| | |
|---|---|
| **Chocolate brownie** Vanilla icecream (pb, gif) | **6** |
| Sticky toffee pudding (v) | **7** |
| One scoop ice cream, please ask our team for todays flavours | **2** |

PORTOBELLO BREWERY PUB CO

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to our team. Please ask your server to remove this if you would rather it were not added. Due to shared fryers being used in our kitchen, some fried items may contain gluten, dairy, crustaceans or fish.
Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)

THE OLD RED LION

## WHITE

| | 125ml | 175ml | Bottle |
|---|---|---|---|
| **Brume di Monte Pinot Grigio,** Veneto, Italy *Light, crisp and refreshing* | 5.05 | 6.90 | 27.5 |
| **Long Beach Chenin Blanc,** Robertson, South Africa *Dry, fresh and fruity with a zippy finish* | - | - | 25 |
| **Prime Cuts White,** South Africa *Light-bodied with subtle fruitiness* | 4.25 | 5.75 | 23 |
| **Ochagavia Sauvignon Blanc,** Rapel, Chile *Zesty and fresh with tropical fruit flavours* | - | - | 29.5 |
| **l'Ormarine Picpoul de Pinet,** Languedoc, France *Very food-friendly, with a tangy lick on finish* | 6.25 | 8.5 | 34 |
| **Torre Lapela,** Vinho Verde, Portugal *Has a natural delicate spritz to retain fruit freshness* | 5.95 | 8.15 | 32.5 |
| **Moko Sauvignon Blanc,** Marlborough, NZ *Packed with lively passion fruit flavours* | 6.45 | 8.75 | 35 |

## RED

| | 125ml | 175ml | Bottle |
|---|---|---|---|
| **Adobe Pinot Noir Reserva,** Maipo, Chile *Light bodied but with lovely length stylish* | 5.9 | 8 | 32 |
| **Peribanez Tempranillo Tinto,** Castilla, Spain *Deep ruby colour and spicy, bramble fruitiness* | - | - | 26 |
| **Prime Cuts Red,** South Africa *Light-bodied with subtle fruitiness* | 4.25 | 5.75 | 23 |
| **Don Silvestre Merlot,** Central Chile *Ripe, black cherry fruitiness and juicy finish* | 4.8 | 6.5 | 26 |
| **Les Coteaux Cotes du Rhone Villages,** Rhone, France *Brightly spicy, medium bodied and delicious* | 6.05 | 8.25 | 33 |
| **Tabali Gran Reserva Malbec,** Limari, Chile *Elegant structure with vanilla hints, supported by ripe black fruits* | | | 37 |

## SPARKLING

| | 125ml | Bottle |
|---|---|---|
| **Bolney Brut NV,** East Sussex, England *Traditional method and Champagne-like wine style* | - | 55 |
| **Santa Fosca Prosecco DOC,** Veneto, Italy *Italian classic, refreshingly crisp and dry* | 6.25 | 30 |

## ROSÉ

| | 125ml | 175ml | Bottle |
|---|---|---|---|
| **Piattini Pinot Grigio Blush,** Italy *Pale coral pink, a dry, fresh and fruity rosé with delicate aromas of red berries* | 5.05 | 6.9 | 27.5 |
| **El Ninot Rosado,** Castilla, Spain *Dry and crisp with bright freshness* | 4.6 | 6.25 | 25 |
| **Cuvee Edalise Rosé,** Provence, France *Pale pink yumminess that lingers on the palate* | - | - | 37.5 |