



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.

Roast breast of British turkey, pig in blanket, stuffing	19.5
Rump of beef	19.95
Roast porchetta, Sage & onion stuffing	18.5
Spinach & roasted squash Wellington, olive oil mash, veggie gravy (pb, GIF)	15
Sunday roast trio, turkey breast, rump of beef, porchetta	25

SIDES

Cauliflower cheese (v)	5.5
Pigs in blankets	6
Stuffing balls (v)	4.5
Brussels sprouts crispy bacon & chestnuts	5

SMALL PLATES

Ham hock croquettes, maple & mustard mayonnaise	7.5
Maple & sriracha cauliflower wings (pb, GIF)	7
Mozzarella bites, tomato salsa (V)	7
Parsnip & carrot bhajis, # spiced tomato chutney	7
Salt & pepper squid, garlic aioli, burnt lime	9.5
Hummus, tomato salsa, flatbread (pb)	7
Padron peppers, smoked sea salt, lemon (pb, GIF)	7
Korean fried chicken bites, sesame, spring onion	9.5

MAINS

Steak & ale pie, champ mash, glazed carrot	18
Ultimate deep fried four cheese burger, onion jam, fries (v)	14.5
Sausage & mash, Winter greens, onion gravy	15
Battered haddock, chips, mushy peas, tartare sauce	17.5
Double Smashed Cheeseburger burger sauce, gherkins, fries	16.5
Korean fried chicken burger, kimchi mayo, lettuce, fries	16.5

DESSERTS

Chocolate brownie Vanilla icecream (pb, gif)	6
Treacle tart cinnamon clotted cream (v)	6.5
One scoop ice cream, please ask our team for todays flavours	2



THE OLD RED LION

W H I T E

125ml 175ml Bottle

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

S P A R K L I N G

125ml Bottle

Bolney Brut NV, East Sussex, England <i>Traditional method and Champagne-like wine style</i>	-	55
Santa Fosca Prosecco DOC, Veneto, Italy <i>Italian classic, refreshingly crisp and dry</i>	6.25	30

R E D

125ml 175ml Bottle

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

R O S É

125ml 175ml Bottle

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

