



Lunch & Set Menu

"Destiny may ride with us today, but there is no reason for it to interfere with lunch."

- Peter the Great -

- AUTUMN / WINTER 2026 LUNCH MENU -

- NIBBLES -

(v) Marinated Kalamata & Green Olives	balsamic extra virgin olive oil sourdough (g, su)	9.0
(v) Padron Peppers	house aioli (e)	8.0
Pan Fried Chorizo	crispy onions honey (g)	8.0

- STARTERS -

(v) Roasted Butternut Squash Soup	(d, g)	10.5
crispy sage toasted pumpkin seeds crème fraîche		
Smoked Mackerel Pate	(g, d, f, su)	12.0
toasted Alex Gooch sourdough pickled cucumber apple relish		
Crispy Beef Croquettes	(g, m, e, su)	12.0
sauerkraut wholegrain mustard mayo		
(v) Charred Hispi Cabbage	(d, su, n, m)	11.5
blue cheese dressing toasted hazelnuts honey		
(v) Pan Fried Wild Mushrooms	(d, g, e)	12.0
garlic & thyme cream sauce dipping croûtes fried egg		

- MAINS -

(v) Creamy wild Mushroom & Spinach Risotto	(d, g)	21.0
aged Parmesan truffle oil mushroom ash		
Beef & Real Ale Pie	(g, d, e, su)	22.0
creamed potatoes seasonal greens crispy leeks		
Red Lion 8oz Beef Burger	(g)	23.0
beef tomato charred gem caramelised onions seasoned fries		
Fish & Chips	(f, e, g, su)	23.0
ale battered fillet of haddock minted crushed peas dill chips tartar sauce charred lemon		
Pork & Leek Butchers Sausages	(d, g, su)	22.5
smoked cheddar & peppercorn mash crispy onions tenderstem broccoli onion gravy		

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	4.5	Dauphinoise Potatoes	(d)	6.0
Seasonal Greens & Crispy Leeks	4.5	Teriyaki Glazed Wilted Greens	(d, g, s)	4.5
Tenderstem Broccoli	(d)	5.0	Dressed Leaf Salad	4.5
Homemade Garlic Bread (d, g) 6.0 <i>add welsh cheddar +1</i> <i>add welsh cheddar & mushrooms +2</i>				

- SANDWICHES -

all served on Alex Gooch rustic white bread with seasoned fries & house slaw

6oz* Sirloin Steak (g, d, su, e)	22.0
sautéed mushrooms pickled red onions chimichurri	
(v) Grilled Halloumi (g, d, su)	20.5
roasted squash chilli jam gem lettuce	
Crispy Chicken Breast (g, e)	20.5
pancetta sage & onion mayo apple	
Smoked Salmon (f, d, g, su)	21.5
dill crème fraîche pickled fennel cucumber	

- PUDDINGS -

Autumn Eton Mess (d, e, su)	11.0
lemon curd glazed figs meringue blackberries poached pear	
Apple & Blackberry Crumble (d, g, e)	10.5
elderflower custard	
Red Lion Sticky Toffee Pudding (d, g, e)	11.5
bourbon toffee sauce crispy crumb vanilla ice cream	
Plum Tarte Tatin (d, e)	11.5
vanilla butter caramel ice cream	
Selection of Welsh Ice Creams & Sorbets (d, g, e)	10.0
please ask your server for our current selection	

- DESSERT WINE -

Torres Floralis Moscatel Oro (Catalunya Spain)	100ml 7.3
rose, geranium, lemon verbena voluptuous, concentrated yet light, full with delicate sensuality.	
Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte Italy)	7.5
lemon curd, marmalade, orange & honeysuckle, apricot & honey, fresh citrus zest on the finish.	

- PORTS -

Krohn Ruby Port (Douro Valley Portugal)	100ml 5.2
Graham's 10 Year Tawny (Douro Valley Portugal)	10.0
Croft Pink Port (Douro Valley Portugal) served chilled	7.2

- AUTUMN / WINTER 2026 SET LUNCH MENU -

TWO COURSES - £28

THREE COURSES - £33

- TO START -

(v) **ROASTED BUTTERNUT SQUASH SOUP** (d)

crispy sage | toasted pumpkin seeds | crème fraîche

SMOKED MACKEREL PATE (g, d, f, su)

toasted Alex Gooch sourdough | pickled cucumber | apple relish

HAM HOCK TERRINE (g, su)

piccalilli gel | pickled vegetables | Alex Gooch sourdough croûtes

- TO FOLLOW -

(v) **CREAMY WILD MUSHROOM RISOTTO** (d, g)

aged Parmesan | truffle oil | onion ash

PORK & LEEK BUTCHERS SAUSAGES (d, g)

smoked cheddar & peppercorn mash | crispy onions | tenderstem broccoli | onion gravy

SWEET & SMOKY BREAST OF CHICKEN (g, d, su, m)

autumn vegetable rice | crispy onions | chicken fries

- TO FINISH -

RED LION STICKY TOFFEE PUDDING (d, g, e)

bourbon toffee sauce | crispy crumb | vanilla ice cream

APPLE & BLACKBERRY CRUMBLE (d, g, e)

elderflower custard

SELECTION OF WELSH ICE CREAMS & SORBETS (d)

please ask you server for your today's availability