



# Lunch Menu

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

- Peter the Great -

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame;; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

*Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate where possible.*

# - JANUARY 2025 LUNCH MENU -

Served Monday to Saturday 12pm-2:30pm

## - NIBBLES -

(v) Marinated Kalamata & Green Olives   rosemary   garlic   e.v.o.o.	5.0
(v) Spiced Mixed Nuts (n)	3.5
Iberico Tocifritos Pork Scratchings   house apple sauce	5.0
Charred Padron Peppers   house aioli	5.0

## - STARTERS -

(v) SALT BAKED BEETROOT (g, d, n, su) whipped goat's cheese   pinenuts   apple	9.8
PULLED BEEF BRISKET TACOS (g, d, su) pickles   soured cream   charred padron peppers   coriander	10.0
TEMPURA SQUID (cr, g) white bean purée   chilli & pineapple salsa	12.2
(v) ROASTED SQUASH (d, n, su) mozzarella   savoy cabbage   pesto   pickled red onion	10.4

## - MAINS -

(v) CAJUN MARINATED HALLOUMI BURGER (d, g, su) pineapple salsa   pretzel bun   seasoned fries	19.7
RED LION COTTAGE PIE (d, c, su) minced welsh beef & brisket   parsnip purée   mixed autumn vegetables	19.7
MOROCCAN SPICED CHICKEN BURGER (d, g, e, su) zesty slaw   aioli     pretzel bun   seasoned fries	18.5
ALE BATTERED FISH & CHIPS (f, d, e, g) fillet of haddock   crushed peas   chunky chips   house tartar sauce   charred lemon	19.0
(v) MIXED MUSHROOM STROGANOFF (d, su) pickled red cabbage   rice	22.6
SEARED HAUNCH OF VENISON (d, e) welsh bourbon glazed carrots   sprout tops   carrot hash   celeriac purée   bourbon sauce	27.0

## - A BIT ON THE SIDE -

Chunky Chips   Skinny Fries	4.5	Cottage Pie Dirty Fries (d)	6.0
Cavolo Nero (d, g)	4.5	Grilled Broccoli & Almonds (d, n)	4.5
Braised & Crispy Leeks (d, g)	5.0	Dressed Leaf Salad	4.5
House Garlic Bread (d, g)	5.5	<i>welsh cheddar</i> +1	<i>welsh cheddar &amp; mushrooms</i> +2

- CIABATTAS or BAGELS -

<b>7oz* WELSH RUMP STEAK</b> (g, d, su) sautéed mushrooms   onion marmalade   dressed salad   fries	18.0
<b>(v) PERL WEN WELSH BRIE</b> (g, d, f) cranberry   crispy onion   seasoned fries	12.8
<b>PRAWN COCKTAIL</b> (cr, d, e, g) cucumber   lettuce   tomatoes   seasoned fries	13.8
<b>CURED WELSH HAM</b> (d, n, g) Cabbage pesto   mozzarella   seasoned fries	14.0

- PUDDINGS -

<b>VANILLA RICE PUDDING</b> (d, n) spiced rum & coffee poached pears   caramelised pecans	9.5
<b>CLASSIC EGG CUSTARD TART</b> (d, g, e) rhubarb sorbet	9.7
<b>STICKY TOFFEE PUDDING</b> (d, g, e) classic toffee sauce   sherry vinegar ice cream	9.5
<b>CHOCOLATE &amp; VODKA PARFAIT</b> (d, e, n) 40% dark chocolate ice cream   almond purée   almond brittle	9.5
<b>YUZU PANNA COTTA</b> (d, e) Pandan curd   apple gel   lime fudge   puffed rice	9.4
<b>SELECTION OF WELSH ICE CREAMS &amp; SORBETS</b> (d, e) please ask your server for our current selection	8.0
<b>ARTISAN WELSH CHEESES</b> (g, d, su) bara brith   artisan crackers   chutney   quince membrillo	17.0

- DESSERT WINE -

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

- PORTS -

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