



YE OLDE
RED LION
SINCE 1665

Evening Menu

To Begin

Homemade Soup 4.95

Sometimes rustic, sometimes smooth - with Warm Ciabatta Bread

Pan Fried Local Scallops 7.95

Shallot Puree, Crispy Pancetta, Pea Shoots

Homemade Porcini Mushroom Ravioli 5.95

Tarragon & Lemon Butter 🍷

Homemade Free Range Chicken, Chorizo & Basil Tart 6.25

Dressed Leaves, Basil Pesto

Homemade Oriental Spiced Fishcake 6.75

Chive Creme Fraiche

Breast of Local Pigeon 6.95

Crispy Stornoway Black Pudding, Plum Apple Chutney

Our Classics

Homemade Red Lion Pie of the Day 11.95

Homemade Rustic Chips or Creamy Mash, Field Vegetables & Rich Pan Jus

Local Lambs Liver & Crispy Bacon 11.95

Creamy Lincolnshire Mashed Potato, Seasonal Vegetables & Rich Onion Gravy

Red Lion Fish Pie 12.95

Topped with Creamy Mash & Melted Lincolnshire Poacher Cheese, Seasonal Vegetables

Homemade Gourmet Stack Burger 12.95

Topped with Bacon, Lincolnshire Poacher Cheese or Colston Basset Stilton, Hand battered Onion Rings, Homemade Coleslaw, Rustic Chips, Dressed Leaves

Beer Battered Grimsby Haddock 12.95

Homemade Rustic Chips, Crushed Peas, Homemade Tartare Sauce

Dietary & Allergen Requirements will be accommodated, Our Food may contain nuts, all our food is freshly prepared & cooked to order, during busy times there may be a little wait. Thank you. **Head Chef:** Phil Pack **Chefs:** Matthew Walker & Adam Nagy



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Our Specials

Pressed Belly of Lincolnshire Pork 14.95

Pear & Walnut Bon-Bon, Root Vegetable Mash, Seasonal Vegetables, Suffolk Cider Jus

Slow Roasted Blade of Lincolnshire Beef 14.95

Fondant Potato, Butternut Squash Puree, Seasonal Vegetables, Beetroot & Thyme Jus

Crispy Skinned Fillet of Sea Bass, king Prawn, Lemon & Dill Risotto 15.95

Free Range Chicken Breast stuffed with Mushroom Duxelle 13.95

Dauphinoise Potato, Seasonal Vegetables, Tarragon & Spinach Cream Reduction

Sweet Potato, Butternut Squash & Chick Pea Thai Curry 12.95

Fragrant Rice 

Breast of Local Pheasant Wrapped in Parma Ham 14.95

Rosemary Potatoes, Cauliflower Puree, Seasonal Vegetables, Caramelised Onion Jus

Our Steaks

All our steaks are cut from Locally Farmed Beef & served with Roasted Flat Mushroom,
Grilled Tomato, Home Battered Onion Rings & Hand Cut Chips

10^{oz} Ribeye Steak 19.95

8^{oz} Fillet Steak 22.95

Gammon Steak 13.95
with Free Range Egg or Pineapple

Sauces Peppercorn 2.95 Stilton 2.95 Diane 2.95

Side dishes

Rustic Chips 2.95 Side Salad 2.95 Onion Rings 2.95 Field Vegetables 2.95

Garlic Ciabatta 2.95 Cheesy Garlic Ciabatta 3.95 Sweet Potato Fries 3.95

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