



**YE OLDE
RED LION**
SINCE 1665

Evening Menu

To Begin

Homemade Soup of the Day 4.95

Warm Rustic Bread (V)

Homemade Chicken Liver Parfait 5.95

Cranberry Chutney, Toasted Brioche

Smoked Salmon & Prawn Roulade 6.75

Mixed Dressed Leaves, Lemon Oil

Pan Fried Local Pigeon Breast 6.95

Blueberry Compote, Caramalised Walnut Salad

Creamy Stilton Sautéed Button Mushrooms 5.95

Toasted Ciabatta (V)

Garlic & Rosemary Infused Whole Camembert 7.50

Red Onion Marmalade, Crusty Ciabatta for Dipping (V)

Our Classics

**Homemade Red Lion Steak
& Colston Basset Stilton Pie 11.95**

Shortcrust Pastry, Homemade Rustic Chips or Creamy Mash,
Seasonal Winter Vegetables, Rich Pan Gravy

Beer Battered 10oz Grimsby Cod 12.95

Homemade Rustic Chips, Crushed Minted Mushy Peas, Homemade Tartar Sauce

Lambs Liver & Crispy Bacon 10.95

Creamy Dijon Mash, Seasonal Vegetables, Rich Onion Gravy

Homemade Gourmet Steak Burger 12.95

Topped with Lincolnshire Poacher Cheese or Colston Basset Stilton,
Homemade Onion Rings, Caramalised Red Onion Jam, Homemade Rustic Chips
Or Sweet Potato Fries & Dressed Leaves

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

Honey Glazed Gressingham Duck Breast 14.95

Hoisin Noodles, Coriander & Pak Choi Stir Fry

Fragrant Sweet Potato Curry 12.95

Basmati Rice, Flat Bread & Mango Chutney ☺

Lincolnshire Pheasant wrapped in Parma Ham 15.75

Celeriac & Leek Mash, Blueberry Ju, Seasonal Vegetables

Pan Fried Fillet of Scottish Salmon 14.95

Crushed Potatoes, Pink Peppercorn, Basil & Crayfish Sauce, Seasonal Vegetables

Feather Blade of Lincolnshire Beef 14.95

Rich bourguignon Sauce, Roasted Root Vegetable Mash, Seasonal Vegetables

Supreme of Chicken 13.95

Chorizo & Basil Croquette, Wild Mushroom White Wine Sauce, Seasonal Vegetables

Slow Roast Belly of Lincolnshire Pork 14.95

Bramley Apple Puree, Black Pudding Crisps, Roasted Root Mash, Cider & Sage Jus, Seasonal Vegetables

Smoked Salmon & Prawn Tagliatelle 14.50

Creamy White Wine Sauce, Parmesan Crisp, Garlic Ciabatta

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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