

The Red Lion Mortimer

August 2021

Any 2 courses £15 or 3 courses for £18 every Monday to Thursday from dishes marked *

While you Wait

Bread & oils - warm bread rolls served with olive oil and balsamic vinegar for dipping (Ask for gf/Vg) (V) £4.50

Houmous & Pitta - warm pitta bread strips with our homemade houmous (V) (Vg) £4.50

Starters

Bruschetta - Lightly toasted ciabatta with our homemade bruschetta topping of fresh tomatoes, onion and herbs, topped with creamy mozzarella and balsamic glaze. (V) (Ask for Gf/ Vg) £6.00

Garlic Mushrooms - Chestnut and Portobello mushrooms in a creamy garlic sauce, topped with a truffle crumb and watercress. Served with a warm bread roll and our homemade butter. (Ask for Gf) £6.50

Koftas - Spiced British beef mince kebabs served with mint and yoghurt dressing. (Ask for Gf) £6.50

Lunch Bites Served 12-3pm Monday - Friday & 12-4pm Saturday

Baguettes - All served warm with Tyrrell's veg crisps and our homemade red cabbage slaw. Gf options available:

Egg Mayo - Free range British Red Lion eggs, hard boiled in seasoned mayonnaise with watercress. (V) £6.50

BBQ Chicken - British chicken breast strips in sticky BBQ sauce with peppery rocket. £7.50

Pulled Ham & Cheddar - Maple mustard roasted pulled ham with applewood smoked Cheddar cheese. £7.00

Antipasto - A puff pastry tart with pesto, cherry tomatoes, fresh mozzarella and pine nuts served with a selection of Italian cold meats, salad, warm baguette, homemade butter and tomato chutney. £12.00

Bubble & Squeak - The ultimate classic comfort food - a medley of vegetables and potato in a delicious fried cake, topped with a poached egg and hollandaise sauce. (V) £8.50

On the Rocks Served 5-9pm Monday - Friday & 4-9pm Saturday

All dishes are served on a sizzling hot Black Rock stone for you to cook to your liking. The exciting new dining experience at The Red Lion Mortimer! All our beef steaks are 21 day matured British Red Tractor Farm Assured meat. If you would like your steak pre-cooked, just ask. Please ask for gluten free options.

Venison - Served with sweet potato fries, portobello mushroom, vine tomatoes and side salad. £23.00

Sirloin - Served with crunchy chunks chips, portobello mushroom, vine tomatoes and side salad. ~~10oz~~ £21.00/ ~~16oz~~ £28.00

10oz Bistro Rump - Served with crunchy chunks chips, portobello mushroom, vine tomatoes and side salad. £20.00

10oz Ribeye - Served with crunchy chunky chips, portobello mushroom, vine tomatoes and side salad. £22.00

Tandoori Spiced Swordfish - A skinless and boneless swordfish fillet in Tandoori spices, served with rice, salad, portobello mushroom and vine tomatoes. £16.00

Hawaiian Chicken - A whole chicken breast marinated in our tropical sauce, served with sweet potato fries, side salad, portobello mushroom and vine cherry tomatoes. £16.00

Hawaiian Quorn - A Quorn fillet marinated in our tropical sauce, served with sweet potato fries, side salad, portobello mushroom and vine cherry tomatoes. (V) £14.00

Sauces - Add a sauce to your steak for £2.00 Choose from peppercorn, blue cheese, Diane, chimichurri or wild mushroom.

Surf & Turf - Add a skewer of king prawns to any on the rocks dish for £3.00

Classic Main Courses

Florentine Fishcake Caesar – *A melting middle smoked haddock and spinach fishcake with Cheddar cheese sauce, atop a Caesar salad base of Cos lettuce, Caesar dressing and shaved Parmesan, topped with watercress. £14.00*

Curry of the Day – *Ask our team for today's delicious homemade curry. Served with rice, poppadum, naan, mango chutney and mint & yoghurt dressing. £14.00*

Summer Veg Tagliatelle – *Ribbons of tagliatelle pasta with cherry tomatoes, sugar snap peas, tenderstem broccoli, grilled courgette and red onion in a lemon and Dijon mustard sauce. (V/ Ask for Vg) £13.00*

Desserts

Biscoff Sundae – *Our new favourite! Vanilla, honeycomb and salted caramel ice creams with Biscoff sauce, crumbled Biscoff biscuits and a whole one to nibble on too! (V) £6.50*

Cheesecake Bomb – *Like nothing you've ever seen before – cheesecake inside a chocolate casing, served on a bed of crumbly biscuit. Homemade from Chrissy's Farmhouse Kitchen, it's not to be missed! Ask our team for today's flavour. (V) £6.50*

Summer Pudding – *The classic baked sponge full of marinated fruits and berries, served with fresh cream. (V) £6.00**

Eton Mess of the Day – *Please ask our team for today's fruity flavour. Fresh fruit and fruit compote with hand whipped cream and meringue pieces. (Ask for Gf) (V) £6.00*

Cheese Board – *The timeless after dinner treat. Applewood smoked Cheddar, Stilton and Camembert served with crackers, homemade butter and celery sticks. £8.00 per person.*