

The Red Lion Sunday Menu

August 2021

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

Minestrone Soup- Hearty and full of chunky veg, pasta and tomatoes. Topped with a sprinkling of Parmesan cheese, served with a bread roll and butter. (V) (Ask for Vg) £6.00*

Maple Pigs- Traditional British pork chipolata pigs in blankets glazed in our mix of maple syrup and wholegrain mustard, served with spicy ketchup. £6.00*

Prawn & Crayfish Cocktail- Our take on the classic. A nest of rocket and radicchio leaves topped with crayfish tails and a grilled prawn skewer, drizzled in our punchy Bloody Mary sauce. (Ask for Gf) £6.00*

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

Sunday Roasts

All roast dinners are served with **unlimited** crispy roast potatoes, maple roasted carrots and parsnips, a selection of seasonal vegetables and a homemade Yorkshire pudding with lashings of gravy. If you would like a smaller portion or extra meats just ask our team! *Why not add Pigs in Blankets or Cauliflower Cheese for £3.50?*

28 Day Matured, Farm Assured British Sirloin of Beef - £16.00

Welsh Leg of Lamb - £16.00

Norfolk Turkey Breast - £14.00

British Pork Loin - £14.00

Nut Roast- (V) £13.00

Baguettes

Any of our roast meats in a warm baguette, served with roast potatoes and a pot of gravy for dipping. All £7.50.

28 Day Matured, Farm Assured British Sirloin of Beef & Horseradish

Welsh Leg of Lamb & Mint Sauce

British Pork Loin & Apple Sauce

Norfolk Turkey Breast & Cranberry Sauce

On the Rocks

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

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

100z Bistro Rump - Served with crunchy chunks chips, portobello mushroom, vine tomatoes and side salad. £20.00

100z 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

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

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

Classic Main Courses

Fish & Chips - A sustainably sourced haddock fillet in our crispy Badger beer batter. Served with crunchy chunky chips, your choice of mushy or garden peas, homemade tartare sauce and a grilled lemon wedge. (Ask for Gf) £12.00

Banana Blossom & Chips - Fish and chips without the fish! Crispy beer battered banana blossom served with crunchy chunky chips, your choice of mushy or garden peas, homemade tartare sauce and a grilled lemon wedge. (V) (Ask for Vg/ Gf) £12.00

Scampi - Golden pieces of wholetail scampi with crunchy chunky chips, your choice of mushy or garden peas, homemade tartare sauce and a grilled lemon wedge. £12.00

Ham & Eggs - Hand carved slices of our in-house maple roasted ham with two fried eggs, crunchy chunky chips, garden peas and caramelised balsamic red onion chutney. (Ask for Gf) £12.00

Burger - All served in a pretzel bun with rocket, beef tomato and red onion, chips and homemade slaw. Choose from:

Beef with Applewood smoked Cheddar & our signature creamy burger relish £12.00:

Grilled buttermilk chicken with caramelised balsamic red onion chutney £12.00; or

Grilled Portobello mushroom and crispy fried halloumi with sweet chilli jam £12.00

Spaghetti Bolognese - Traditional beef mince sauce slow cooked with cherry tomatoes and red wine served over spaghetti with shaved Parmesan cheese. (Ask for Gf) £12.00

Spaghetti Marinara - Spaghetti topped with our rustic tomato, basil and oregano sauce and shaved Parmesan cheese. (V) (Ask for Vg) (Ask for Gf) £12.00

Italian Fried Chicken - A panko coated buttermilk chicken breast fried until crispy and golden, topped with Parma ham, our rustic marinara sauce, Fior di Latte mozzarella and shaved Parmesan. Served with sweet potato fries. (Ask for Gf) £12.00

Minted Summer Salad - A light and refreshing salad of radicchio, rocket, grilled British asparagus spears, peas, broad beans, fresh mint and Parmesan shavings, topped in buttermilk ranch dressing. (V, ask for Gf). £12.00 Enjoy on its own, or add:

Grilled buttermilk chicken breast & crispy Prosciutto; (Ask for Gf) £3.00

Crispy golden fried halloumi cheese; or (V/ Ask for Gf) £3.00

Seared steak strips (Ask for Gf) £4.00

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

Chocolate Brownie - Warm triple chocolate brownie served with honeycomb ice cream, crushed meringue pieces and decadent chocolate sauce. (V/ Ask for Gf)* £6.00

Ice Cream - Three scoops of our award winning Jude's ice cream with an amaretti biscuit and fruit coulis or milk or white chocolate sauce. Ask for today's flavours. (V/ Ask for Gf/ Vg) £5.00*

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

Summer Pudding - The classic baked sponge full of marinated fruits and berries, served with fresh cream. (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.