

THE RED LION

MENU

August 2008

Warm mixed olives & crusty bread 2.50

Homemade soup of the day 3.75

Goat cheese, confit red pepper & pine nut salad with honey
and thyme dressing 5.00

Corn fed chicken liver Parfait with onion marmalade & granary toast 5.00

Salmon tempura with nori seaweed, pickled ginger,
wasabi & Asian dipping sauce 6.50

Red Lion Chicken or Salmon Caesar Salad-
starter or main course 6.50/9.50

Wine Match: From the 'Multi award winning wine list' why not try summer fizz

21] 'The Pelorus' sparkling wine from the famous stable of Cloudy Bay
or 6] Côte du Rhône 'chilled' great when the heat is on (12.00)

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Twice cooked blade of **Beef Bourguignon** with garlic mash 12.00

Char grilled **Barnsley Chop** with cannellini beans, vine tomatoes, confit garlic, spinach and  
rosemary 12.00

Glazed Barbary **Duck** with pak choi, bean sprouts, five spice,  
orange and ginger 14.00

\*Thai spiced **Fish cake** with coriander and lime crème fraiche 10.00

\***Chef's signature dish of freshly battered fish, mint pea puree  
hand cut chips & tartar sauce 10.00**

**Gnocchi** with char grilled courgette, wild rocket, lemon & marjoram 10.00

Pork & stilton **sausages** with mash & onion gravy 9.00

Seasonal Vegetables & potatoes are included.

**Extras:** Hand-cut chips, shoestring fries, vegetable selection,  
or mixed salad All 2.50

\*MSC - Marine stewardship council - Sustainable produce

Wine Match: 32] Ch.Dubraud Premières Côtes de Blaye, great food Sauvignon Blanc at 14.00  
or 178] Stonehaven Cabernet Shiraz blend from an exceptional state of the art winery in  
Australia (16.00)

See blackboard for specials of the day.

# THE RED LION

## MENU

### Superb Homemade Desserts. All 4.50

Summer pudding with clotted cream

Coconut panacotta with spiced pineapple

Date & sticky toffee pudding with vanilla ice cream

Black forest brandy snap basket

Adult ice-cream: Chocolate & Tia Maria shot

A mixed ice-cream 3.25

Our speciality English & French cheeses, celery, chutney, grapes & biscuits 6.00

### Wine Match

200] Pacherenc de Vic Bilh Moelleux St.Albert 50cl Bottle 15.00 125ml Glass 5.50

201] Elysium Black Muscat - Andrew Quady Half 15.95 125 ml Glass 5.95

Magenta in colour, rose perfumed, well structured a must with black and red fruits.

204] Domaine Du Noble Loupiac '98 Half 15.00 125ml Glass 5.50

Soft balanced fruits not too sweet but full in aromatic flavours, always enjoyed.

Freshly brewed filter coffee 1.50 Espresso 1.75 Large 2.10

Cappuccino 1.75 Large 2.50 All served with mints & bonbons

### Port, Malts & Cognacs

Hennessy X.O. 8.00/14.00 35/70ml Janneau VSOP Armagnac 3.75/6.50 35/70ml

Martell 2.60/4.00 35/70ml Remy VSOP 4.00/7.00 35/70ml

Coeur de Cognac new from Remy 4.50/7.50 Miguel Torres 20yr 3.75/6.50 35/70ml

Malts from 2.70 Knob Creek Bourbon 3.00 35ml

Top Port From Ramos Pinto, All 100ml. Ramos Pinto Collectors Reserve 3.75

Ramos Pinto L.B.V 5.00 Quinta Da Ervamoira 10yr Tawny 7.50 (Gold medal)

Choc-O-bloc Australian tawny style port 4.00

Chocolate on the nose & rich Tawny port style finish....try!

**Monday** is curry night, a choice of homemade curries & rice from just **£5.00** plus

Get popadom & pickles **FREE!**

**Wine or real ale for home**, just ask for the take-home price for anything!

Leave us your email or phone no. for our future wine & special events.

Visit 'The Red Lion' web-site [www.redlionwinepub.co.uk](http://www.redlionwinepub.co.uk)