



Juicy July Menu 2010  
 Number 1 on Google... visit  
[www.redlionwinepub.co.uk](http://www.redlionwinepub.co.uk)

**Great British Sunday Roast**  
 Each Sunday we have our roasts with roast vegetables & potatoes Yorkshire pudding and real gravy from just £8.00

**2-Course Lunch for just £9.95**  
 Choose any starter & main or main & dessert from the dishes marked with ☺  
 Available Wednesday to Saturday 12-2pm

**S.P.A.S Track Day**  
 Open to any bike any rider!  
 Beat the landlord for ultimate bragging rights!  
 Next ride out July 13<sup>th</sup> to Ashby Folville and see all your old bikes, meet on your bike at Red @ 6.00pm

**We are one of the UK'S BEST WINE PUBS**  
**No1 on Google!**  
**Let us recommend Something for you.**

- Marinated olives with balsamic olive oil & crusty bread 2.50 ☺
- Ask for the soup of the day 3.75 ☺
- Smooth chicken & orange pâté with spicy chutney and warm toast 5.00 ☺
- Honey grilled goats cheese topped with pine nuts served on a red onion marmalade filled tart 5.00
- King prawns wrapped in filo served with sweet chilli dipping sauce 6.50
- Cod & coriander fishcake with warm spicy tomato salsa 5.00/9.00 main
- Fresh mussels with creamy coconut, lime & ginger sauce 6.00/10.00 main
- Simply warm smoked salmon & cracked black pepper topped with a poached egg 6.00
- Sharing platter** Battered Jalapenos, crunchy chicken, warm mixed olives, silverskin onions gherkins and crusty bread 8.00

**Our meat from local farms butchered by Joseph Morris butchers**

- British **Fillet** (6oz) served with either peppered or Stilton sauce & hand cut chips 18.00
- Mature 10oz **Rib Eye** steak with hand cut chips braised shallots & sauce Choron 15.00
- Two **pork** chops topped with our special sauce (you will never taste chops like these!) 10.00
- Char grilled **Chicken** supreme marinated in lemon lime garlic & coriander 10.00 ☺
- Fresh Devon **crab** served on a bed of mixed salads & minted new potatoes 14.00
- Our large beer battered **cod** fillet 'fick' or 'finn' chips & mushy peas 10.00
- Large white **hake fillet** with white wine, prawn & caper butter 11.00 ☺
- Freshly baked vegetarian **lasagne** with garlic bread & Greek style salad 10.00 (v) ☺

All served with appropriate vegetables & potatoes

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

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- Summer pudding with whipped chantilly cream 4.50
- Date & sticky toffee pudding with vanilla ice cream & toffee sauce 4.50
- Warm chocolate fondant, chocolate sauce & vanilla ice-cream 4.50
- Vanilla cheesecake with rhubarb compote 4.50 ☺
- Summer fruit pavlova with Chantilly cream & soft red fruits 4.50 ☺
- Adult ice-cream: Chocolate with an Amaretto shot 4.50 ☺
- Pimms jelly & double cream 4.50 ☺ A mixed ice cream 3.25 ☺
- Our speciality English & French cheeses, celery, chutney & biscuits 6.00
- Freshly brewed filter coffee 1.50 Espresso 1.75 Large 2.10
- Cappuccino 1.75 Large 2.50 All Served with mints & bonbons

## Lunch Time Snacks

### Available 12-2pm Wednesday to Saturday

Warm olives & crusty bread 2.50

Homemade soup of the day with a hot petit pain 3.75

Chicken nuggets fries & beans for kids 3.75

Macaroni cheese for kids 3.75

Curry of the day from 6.00

Bacon double egg & fries 5.00 Thick ham double egg & hand-cut chips 6.00

2 tortilla wraps filled with crumbed fried chicken, bacon, mayo & crisp iceberg lettuce 8.00

Freshly made large baguette with salad garnish or as a sandwich on our thick farmhouse bread

All 4.95

#### Choose from

Melting brie & bacon   Prawns Marie Rose   Ham and English mustard

Hot beef (when available) & horseradish   Grated mature cheddar & pickle

#### Or have a sarnie

Welsh rarebit toasty

Extras: Hand-cut chips/Shoestring fries/

Mixed salad /Vegetable selection All 2.50

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

plus get popadom & pickles **FREE!**

**We have special offers on take away wines & beers for parties & weddings. Get your wine orders in now, don't bother with that stuff you will never see again in the supermarkets, get some quality in without the headache, Just ask Andrew!**

#### Wines of the month

The Gouguenheim Malbec – Stunning almost Bordeaux style classy red 17.00

Clairault Shiraz – Silky smooth beautifully balanced Shiraz 17.00

Vat 10 Pinot Noir De Bortoli – Artisan wine making from Australia 18.00

She's back! The Ventisquero Reserve Pinot Noir 18.00

Vat 8 Shiraz De Bortoli – Gold medal winning Shiraz 18.00

Vat 5 Botrytis Semillon – Dessert wine of style just 5.95 for 125ml glass