

- EARLY AUTUMN 2024 LUNCH MENU -

Served Monday to Saturday 12pm-2:30pm

- NIBBLES -

- (v) **Marinated Kalamata & Green Olives** | rosemary | garlic | extra virgin olive oil 5.0
(v) **Spiced Mixed Nuts** (n) 3.5

- STARTERS -

- (v) **Cabbage 3 Ways** (d) 9.0
charred heart | creamed & truffled purée | sauerkraut | vegetarian parmesan
- Korean Brisket Croquettes** (g, s, e) 9.4
gochujang mayo | kimchi
- Seared Scallop** (cr, d, su, g) 12.2
slow roasted belly pork | parsnip purée | black pudding crumb | pickled pear
- Prawn & Crab Lasagne** (cr, g, d, e) 9.5
layered sheet pasta | fresh herbs

- MAIN COURSES -

- (v) **Miso Mushroom & Halloumi Burger** (d, g, e, s, su) 19.5
red onion | lettuce | sweet chilli mayo | seasoned fries
- Red Lion Cottage Pie** (d, c, su) 19.3
minced welsh beef & brisket | parsnip purée | mixed autumn vegetables
- Double Welsh Beef Smash Burger** (d, g, e, su) 18.5
smoky bacon | pickled red onions | American cheese | seeded brioche bun | seasoned fries
- Fish & Chips** (f, d, e, g) 18.5
ale battered fillet of haddock | crushed peas | chunky chips | house tartar sauce | charred lemon
- Pan Fried Fillet of Halibut** (f, d) 26.5
cannellini bean stew | romanesco
- (v) **Glamorgan Sausage** (g, d, e, m, c, su) 21.5
braised leeks | crispy leeks | creamed potatoes | purple sprouting broccoli | pan gravy
- Rump of Welsh Beef** (d, su, g) 26.0
bone marrow crumb | carrot purée | slow roasted carrot | fondant potato | cavolo nero | cider pickled apple

- CIABATTAS or BAGELS -

- 7oz* Welsh Rump Steak** | sautéed mushrooms | onion marmalade | dressed salad | fries (g, d, su) 18.0
- (v) **Grilled Aubergine & Goat's Cheese** | roasted peppers | pesto | seasoned fries (g, d, f) 12.5
- Battered Haddock Fish Finger** | crushed peas | tartar sauce | seasoned fries (g, d, e, f) 13.5
- Sticky Soy Belly Pork** | fermented radish | pak choi | chilli & sesame dressing | seasoned fries (g, d, su) 14.0

- A BIT ON THE SIDE -

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| Chunky Chips Skinny Fries | 4.5 | Cottage Pie Dirty Fries (d) | 6.0 | | |
| Cavolo Nero (d, g) | 4.5 | Grilled Sprouting Broccoli & Almonds (d, n) | 4.5 | | |
| Braised & Crispy Leeks (d, g) | 5.0 | Dressed Leaf Salad | 4.5 | | |
| Homemade Garlic Bread (d, g) | 5.5 | <i>with welsh cheddar</i> | 6.5 | <i>with welsh cheddar & mushrooms</i> | 7.5 |

* approximate uncooked weight

Allergen Key:

d)-dairy; (g)-gluten/lupin; (s)-soya; (v)-vinegar; (c)-celery; (f)-fish; (cr)-crustacean/mollusc; (se)-sesame; (n)-peanut/nut/seed; (su)-sulphite; (e)-egg; (m)-mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.