

- AUTUMN / EARLY WINTER 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
Iberico Tocifritos Pork Scratchings house apple sauce	5.0

- STARTERS -

(v) Cabbage 3 Ways (d)	9.8
charred heart creamed & truffled purée sauerkraut vegetarian parmesan	
Korean Brisket Croquettes (g, s, e)	10.0
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)	10.3
layered sheet pasta fresh herbs	

- MAIN COURSES -

(v) Cajun Marinated Halloumi Burger (d, g, su)	19.7
pineapple salsa pretzel bun seasoned fries	
Red Lion Cottage Pie (d, c, su)	19.7
minced welsh beef & brisket parsnip purée mixed autumn vegetables	
Double Welsh Beef Smash Burger (d, g, e, su)	19.0
smoky bacon pickled red onions American cheese pretzel bun seasoned fries	
Fish & Chips (f, d, e, g)	19.0
ale battered fillet of haddock crushed peas chunky chips house tartar sauce charred lemon	
Pan Fried Fillet of Halibut (f, d, su, cr)	26.6
Cockle & laverbread beurre blanc roasted crushed potatoes black cabbage	
(v) Glamorgan Sausage (g, d, e, m, c, su)	22.3
braised leeks crispy leeks creamed potatoes purple sprouting broccoli pan gravy	
Seared Haunch of Venison (d, e)	27.0
Charlie Parry's welsh bourbon glazed carrots sprout tops carrot hash celeriac purée bourbon sauce	

- CIABATTAS or BAGELS -

7oz* Welsh Rump Steak sautéed mushrooms onion marmalade dressed salad fries (g, d, su)	18.0
(v) Perl Wen Blue Cheese cranberry crispy onion seasoned fries (g, d, f)	12.8
Prawn Cocktail cucumber lettuce tomatoes seasoned fries (g, d, e, f)	13.8
Sticky Soy Belly Pork fermented kimchi pak choi chilli & sesame dressing seasoned fries (g, d, su)	14.2

- A BIT ON THE SIDE -

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.