



# Lunch Menu

*“Destiny may ride with us today, but there is no reason for it to interfere with lunch.”*

- Peter the Great -

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame;; (n) - nuts/seeds; (su) - sulphites; (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 where possible.*

# - FEBRUARY/MARCH 2025 LUNCH MENU -

Served Monday to Saturday 12pm-2:30pm

## - NIBBLES -

(v) Marinated Kalamata & Green Olives   rosemary   garlic   e.v.o.o.	5.0
(v) Spiced Mixed Nuts (n)	3.5
Iberico Tocifritos Pork Scratchings   house apple sauce	5.0
Charred Padron Peppers   house aioli	5.0

## - STARTERS -

(v) ROASTED CAULIFLOWER & VEGIE PARMESAN SOUP (g, d, su) parmesan oil   pickled cauliflower   parsley & capers	9.4
PULLED BEEF BRISKET TACOS (g, d, su) pickles   soured cream   charred padron peppers   coriander	10.0
PICKLED MACKEREL (d, su, e, f) smoked mackerel pate   jalapeño mayo   fennel salad	10.7
(v) FLAMED BROCCOLI (d) broccoli & cheddar purée   yoghurt crisp   black garlic	9.3

## - MAINS -

(v) CAJUN MARINATED HALLOUMI BURGER (d, g, su) mango relish   pretzel bun   seasoned fries	19.7
RED LION SHEPHERD'S PIE (d, su) roast artichoke   artichoke purée   black cabbage   grilled cauliflower	19.7
MOROCCAN SPICED CHICKEN BURGER (d, g, e, su) zesty slaw   aioli     pretzel bun   seasoned fries	18.5
ALE BATTERED FISH & CHIPS (f, d, e, g) fillet of haddock   crushed peas   chunky chips   house tartar sauce   charred lemon	19.0
(v) MARINATED TOFU RAMEN BOWL (g, s, se) pak choi   beansprouts   sesame & soy broth	22.4
BRAISED SHORT RIB OF WELSH BEEF (g, d, su) celeriac steak   tenderstem broccoli   bone marrow crumb   truffled mash   marrow sauce	25.5

## - A BIT ON THE SIDE -

Chunky Chips   Skinny Fries	4.5	Smoky Brisket Dirty Fries (d)	8.0
Jerusalem Artichoke 3 Ways (d)	4.5	Cauli, Pomegranate & Red Grape Sauce	4.5
Broccoli, cheese purée(d)	5.0	Truffle Mash	5.0
House Garlic Bread (d, g)	5.5	<i>welsh cheddar</i> +1	<i>welsh cheddar &amp; mushrooms</i> +2

- CIABATTAS or BAGELS -

<b>7oz* WELSH RUMP STEAK</b> (g, d, su)	18.0
sautéed mushrooms   onion marmalade   dressed salad   seasoned fries	
<b>(v) PERL WEN WELSH BRIE</b> (g, d, f)	12.8
cranberry   crispy onion   seasoned fries	
<b>SMOKED SALMON</b> (d, f, g, e)	14.8
cucumber   dill crème fraîche   seasoned fries	
<b>RED LION B.L.T.</b> (d, e, su, g)	14.5
cured ham   bacon jam   lettuce   tomato   garlic aioli   seasoned fries	

- PUDDINGS -

<b>BUTTERMILK PUDDING</b> (d)	10.0
blood orange   whisky sour jellies   honeycomb   ginger cream	
<b>WHITE CHOCOLATE &amp; PISTACHIO CRÈMEUX</b> (d, n, e)	10.1
confit rhubarb   rhubarb sorbet   rhubarb crisp   pistachio crumb	
<b>RICH CHOCOLATE TART</b> (d, g, e)	10.0
salted caramel   clotted cream sorbet	
<b>PASSIONFRUIT MERINGUE</b> (d, e)	9.6
French meringue   passionfruit curd   Chantilly cream   passionfruit marshmallow	
<b>COCONUT RICE PUDDING</b> (d)	9.5
torched pineapple   mango salsa	
<b>SELECTION OF WELSH ICE CREAMS &amp; SORBETS</b> (d, e)	8.0
please ask your server for our current selection	
<b>ARTISAN WELSH CHEESES</b> (g, d, su)	17.0
bara brith   artisan crackers   chutney   quince membrillo	

- DESSERT WINE -

<b>Torres Floralis Moscotel Oro</b> (Catalunya   Spain)	100ml
rose, geranium, lemon verbena   voluptuous, yet light, full with delicate sensuality.	
<b>Palazinna Moscato D'Asti Venemmia Tardiva</b> (Piemonte   Italy)	7.3
lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.	
	7.5

- PORTS -

<b>Krohn Ruby Port</b> (Douro Valley   Portugal)	100ml
5.2	
<b>Graham's 10 Year Tawny</b> (Douro Valley   Portugal)	10.0
<b>Croft Pink Port</b> (Douro Valley   Portugal) served chilled	7.2