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.

- SUMMER 2026 LUNCH MENU -

- SMALL PLATES -

try individually as a starter - OR - choose any **3 for £30**

Szechuan Pepper Crusted Mackerel (f, su) 12.7
pickled rhubarb | cucumber | chive oil

Curried Crab (cr, su, e) 11.5
apple slaw | pickled onions

Crispy Whitebait (f, g) 11.5
coconut | basil | mint & coriander salad | cured lemon

Lamb Kofta (d, su) 11.3
asparagus | pickled radish | rocket | tzatziki

Pigeon Tart (g, su) 12.5
blackberries | heritage beets | textures of beetroot

Honey Mustard BBQ Chicken Wings (m, g, e) 12.0
watermelon | coriander & lime slaw

(v) **Cauliflower** (d, n, su) 11.5
dukkah | tahini yoghurt | pomegranate molasses

(v) **Cherry Tomato Cous Cous Salad** (g, d) 11.0
feta | chickpeas

(v) **Strawberry Gazpacho** (d) 11.2
hung yoghurt | mixed berries | mint

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- BIG PLATES -

8oz* Beef Burger (d, g, e) 22.0
Smoked bacon | Swiss cheese | caramelised onions | fries | slaw

8oz* Sirloin Chimichurri Plate (d, su) 25.0
roasted new potatoes | cherry tomatoes

(v) **Vegan Mushroom & Stout Pie** (d, g) 21.0
asparagus | carrots | cauliflower | garlic & chive mash

Summer Chicken Caesar Salad (g, d) 21.5
romaine salad | paprika yoghurt | Alex Gooch sourdough croutons | bacon | parmesan

Dill Battered Haddock & Chips (f, d, e, g, su) 22.0
garden peas | chunky chips | blitzed tartar sauce | cured lemon

(v) **Cauliflower Steak Burger** (g, e, n, su) 20.5
pesto | rocket | tomato | pickled red onion | fries | slaw

- SANDWICHES -

all served on Alex Gooch rustic white bread with seasoned fries & house slaw

6oz* Sirloin Steak (g, d, su, e) 22.0
red onion chutney | mushroom | Swiss cheese | crispy onions

(v) **Buffalo Mozzarella** (d, g, e, n) 20.5
pesto | rocket | cauliflower

Monmouthshire Air Dried Ham (d, g, e, n) 20.5
buffalo mozzarella | pesto | rocket

Red Lion Chicken Club (g, d, e) 21.5
shredded lettuce | tomato | chive mayo | bacon

- A BIT ON THE SIDE -

Chunky Chips | Skinny Fries 6.0 | 5.5

Garlic & Chive Mash (d) 6.5

Parmentier Potatoes 7.0

House Garlic Bread (d, g) 7.0

Roasted New Potatoes 7.0

(v) **Caesar Salad** (d, g) 7.5

welsh cheddar +1

welsh cheddar & mushrooms +2

* approximate uncooked weight

- PUDDINGS -

Strawberry Daiquiri Cheesecake (d, g) 11.0
rum & lime granita | macerated strawberry | mint chocolate shard

Piña Colada Panna Cotta (d, su, e) 10.3
coconut panna cotta with mango purée centre | pineapple salsa | french meringue

Passionfruit & Lime Curd Martini (g, d, e) 11.5
spiked with vanilla & vodka | fresh passionfruit | prosecco sorbet

Sticky Toffee Pudding Old Fashioned (g, d, n, e) 10.2
bourbon spiced caramel sauce | vanilla ice cream

Selection of Welsh Ice Creams & Sorbets (d, g, e) 9.0
please ask your server for our current selection

- DESSERT WINE -

100ml

Torres Floralis Moscotel Oro (Catalunya | Spain) 8.0
rose, geranium, lemon verbena | voluptuous, yet light, full with delicate sensuality.

Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte | Italy) 8.5
lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.

- PORT & SHERRY -

100ml

Krohn Ruby Port (Douro Valley | Portugal) 7.0

Graham's 10 Year Tawny Port (Douro Valley | Portugal) 9.0

Croft Pink Port (Douro Valley | Portugal) served chilled 7.2

Fernando de Castilla Pedro Ximénez Sherry (Jerez | Spain) 8.0

- HOT DRINKS -

Pot of Welsh Brew Tea 3.75

Speciality Tea (Organic Green | Camomile | Earl Grey | Peppermint) 3.85

Caffe' Moreno Espresso / Doucble Espresso 3.0 / 3.5

Americano / Decaf Americano 4.4

Latte / Cappuccino / Flat White (d) 4.8

Steamed Milk Hot Chocolate | cream & marshmallows (d) 5.5

Floater Coffee (d) 5.0

Liqueur Floater Coffee (d) 7.8

Welsh Floater Coffee, with Penderyn Single Malt Whisky (d) 9.0