



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.

- WINTER 2026 LUNCH MENU -

- SMALL PLATES -

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

Boneless Chicken Thighs (g, e, s, su) teriyaki glaze Asian slaw	11.5
Beef Croquettes (d, g, s, su, e) house bbq sauce charred & crispy carrots	12.0
Crispy Lamb (e, d, su) mini fondants pickled shallot lamb jus	12.0
Crab Toastie (g, d, e, cr, su) poached hen's egg sugar snap peas green beans beurre blanc	13.0
(v) Pulled King Oyster Mushrooms (n, su) roasted chicory pickled walnuts mushroom ketchup	11.5
(v) Roasted Garlic & Cheddar Cauliflower Soup (d, g) Alex Gooch sourdough	11.5
(v) Marinated Pineapple (d, g, su) carrot puree, coconut & cashew crumb, pickled red onion, chive oil	11.5
Mussels & Cockle Popcorn (g, cr, f, su) white wine sauce garlic bread	12.0
Harissa & Honey Squid (cr, d, g, n) chorizo & almond crumb	12.0

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- BIG PLATES -

(v) Teriyaki Halloumi (d, g, n, s, se, e) charred courgettes crispy carrots Asian slaw with toasted sesame & peanuts	21.0
(v) Butternut Squash Tagliatelle (d, g, s) whipped ricotta & sage pumpkin seed crumb	20.5
Beef, Onion & Mushroom Pie (d, s, m) mustard mash roasted vegetables tenderstem broccoli	20.0
7oz* Gammon Steak (d, su, m) celeriac purée pancetta savoy cabbage pickled apple & fennel mustard jus	22.5
Dill Battered Haddock & Chips (f, d, e, g) garden peas chunky chips blitzed tartar sauce cured lemon	21.0
(v) Spicy Swede Burrito (g, su) charred corn spring onions heirloom tomatoes rice tomato chutney	20.5
(v) Lentil Cabbage Bake (d, su) black garlic ketchup jackfruit peas beans asparagus	20.0

- SANDWICHES -

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

6oz* Rump Steak (g, d, su, m) red onion chutney beef tomatoes Swiss cheese	22.0
(v) Pulled King Oyster Mushroom (d, g, su, s, n, se) teriyaki glaze spring onions sesame chillies crispy onions	18.8
Pastrami (d, g, m) sauerkraut hot honey English mustard crispy cappers	19.5
Red Lion Chicken Club (g, d, e) shredded gem lettuce tomato roast garlic mayo streaky bacon fried egg	20.0

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	6.0 5.5	Dauphinoise Potatoes (d, m)	7.0
Pulled Teriyaki King Oyster Mushrooms (g, d, s, se, su)	6.5	Mustard Mash (d, m)	6.5
Pancetta Savoy Cabbage (d)	7.0	Baby Vegetables (d)	7.5
House Garlic Bread (d, g)	7.0	<i>welsh cheddar</i> +1	<i>welsh cheddar & mushrooms</i> +2

* approximate uncooked weight

- PUDDINGS -

Warm Spiced Rhubarb Crumble (d, g, e) honey ice cream	10.8
White Chocolate Tart (g, d) grated lime fudge lime pearls yoghurt sorbet	12.3
Lemon & Cherry Cheesecake (g, d, e) cherry leather lemon Italian meringue	11.7
Red Lion Sticky Toffee Pudding (g, d, n, e) toffee sauce vanilla ice cream	12.0
Selection of Welsh Ice Creams & Sorbets (d, e) please ask your server for our current selection	8.0
Artisan Welsh Cheeses (g, d, su) bara brith house crackers seasonal chutney quince apple macerated grapes	17.0

- DESSERT WINE -

Torres Floralis Moscotel Oro (Catalunya Spain) rose, geranium, lemon verbena voluptuous, yet light, full with delicate sensuality.	100ml 8.0
Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte Italy) lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.	8.5

- PORT & SHERRY -

Krohn Ruby Port (Douro Valley Portugal)	100ml 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	2.7 / 3.0
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