

— THE —
RED LION
SHAMLEY GREEN

snacks

Marinated anchovies, peppers, balsamic 7
Padron peppers (pb) 6.5
Teriyaki pork belly 8.5
Buttermilk chicken thigh, chipotle 8.5
Halloumi fries, chilli & ginger jam (v) 9

aperitif

Negroni
Espresso Martini
Hugo Spritz
Pornstar Martini
Aperol Spritz

starters

Yellowfin tuna tartare, avocado 14
Imy's sourdough & focaccia, wild garlic pesto (v) 8
Beef cheek & mozzarella arancini, pesto 9.5
King Prawn cocktail, avocado, Guinness bread 14.5
Tempura spring vegetable fritters, almond & wild garlic romesco (pb) 9
Soup of the day, Imy's sourdough (v) 7

to share

Kentish blue, Baron Bigod brie, Sussex Cheddar, crackers, fig chutney, celery, apple, walnuts 15
Baked honey Camembert, pickles, balsamic onions, Imy's sourdough (v) 21

sunday roasts

Served with Yorkshire pudding, roast potatoes, honey-glazed carrots & parsnips, swede, cabbage, leeks & peas, proper gravy

John Murray Sirloin of beef, horseradish cream 26
Half chicken, pork stuffing, pig in blanket 22
Veggie wellington, mushroom, spinach, squash, goat's cheese, butternut squash purée (v) 19
Fennel & apple brined pork belly, cracking, cider sauce 22

mains

Pork sausages, mash, onion gravy, buttered spring green 18.5
Beer battered haddock & chips, garden peas, tartare sauce 19.5
Red Lion double patty burger, streaky bacon, Monterey Jack, fries 19.5
Shetland salmon Nicoise salad 20
Tempura cauliflower tacos, guacamole, crispy kale, pickled kohlrabi (pb) 18
Margaret's asparagus & stilton quiche, garden salad, fries (v) 18
Cornish Hake, salsa verde, mangetout, baby potato 25

sides

Rustic chips or Koffmann fries 5.5 | Truffle & parmesan fries 6.5 | Cucumber & pomegranate salad 5.5
Buttered Savoy, leeks & peas 5.5 | Sweet potato fries 5.5 | Cauliflower and leek gratin 7
Pigs in blankets 5.5 | Pork & sage stuffing 5.5

Margaret's desserts

Chocolate & pecan tart, vanilla ice cream 9
Basque cheesecake 9
Lemon roulade, almond 9
Sticky toffee pudding, vanilla ice cream 9
Rhubarb & Apple crumble, ice cream 9
Ice cream and sorbet 3.5 per scoop

12.5% discretionary service charge will be applied to tables of 8 or more.
Please talk to us if you have a food allergy, intolerance, coeliac disease. When we prepare food in our pub kitchen, we handle all allergens so we can't guarantee the food is allergen free. Our menu descriptions may not list all ingredients. Scan the QR code for our allergens guide and calorie information or visit: <https://links.digitalpubs.co.uk/680402>
A printed copy of the allergy information is also available from a team member. All weights stated are approximate uncooked weights. (v) Suitable for vegetarians (ve) Suitable for vegans

