

— THE —
RED LION
SHAMLEY GREEN

snacks

Padron peppers (pb) 7
Pulled pork sliders, coleslaw 12
Lime & chilli chicken wings 8.5
Halloumi fries, chilli & ginger jam (v) 9

aperitif

Negroni
Espresso Martini
Hugo Spritz
Pornstar Martini
Aperol Spritz

starters

Imy's sourdough & focaccia, pesto (v) 8
Beetroot, caramelised goat cheese & nectarine salad, orange dressing 9.5
Hampshire Chalkstream trout ceviche, avocado, mango, shallot 16
Duck liver parfait, apricot chutney, focaccia 11
Sardine fritters, squid ink aioli, lemon 10
Beetroot & mint hummus, falafel, dukkah pitta (pb) 10

sharers

Kentish blue cheese, Baron Bigod brie, Sussex Cheddar, crackers, fig chutney, celery, apple, walnuts 15
Baked honey Camembert, pickles, balsamic onions, Imy's sourdough 22

mains

Beer battered haddock & chips, garden peas, tartare 20
Red Lion double patty burger, Monterey Jack, fries 19 *Add bacon 1.5*
Scottish salmon & hake fish cake, crispy soft egg, lobster bisque 20.5
Chicken & bacon ballotine Caesar salad, soft boiled egg 22
Margaret's Rainbow chard & pecorino quiche, garden salad, fries (v) 19
Roasted courgette & plant-based feta, cous cous, aubergine, baby spinach salad, pine nut dressing 19.5 (pb)

sunday roasts

Served with Yorkshire pudding, roast potatoes, honey-glazed carrots & parsnips, broccoli and proper gravy
John Murray Sirloin of beef, horseradish cream 26
Half chicken, pork stuffing, pig in blanket 23
Veggie wellington, mushroom, spinach, squash, goat's cheese, butternut squash purée (v) 20
Fennel & apple brined pork belly, cracking, cider sauce 23

sides

Cauliflower & spinach gratin 7.5 | Pigs in blankets 5.5 | Pork & sage stuffing 5.5
Rustic chips or Koffmann fries 5.5 | Truffle & Parmesan fries 6.5 | Caesar salad 6

Margaret's desserts

White chocolate ganache, mango ice cream, pistachio 9.5
Banoffee pie, caramelised banana, honeycomb 9
Sticky toffee pudding, salted caramel ice cream 9
Apple & strawberry crumble, vanilla ice cream 9
Disaronno affogato 10

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



Follow us on social @redlionshamleygreen @RedLionShamleyGreen

THE RED LION SHAMLEY GREEN

MEET OUR PARTNERS

At the Red Lion Shamley Green, we aim to source our produce as locally and as ethically as possible. Here are some of our partners:

JOHN MURRAY BUTCHER & GAME DEALER

John Murray Game is a specialist supplier of premium game, wild venison and carefully sourced meats. They are known for their commitment to quality, sustainability, and expert butchery, based out of Loxwood, Surrey.

PURE OYSTER CO

Pure Oyster Co. is a premium seafood supplier specialising in sustainably sourced oysters, shellfish and fresh fish from the south coast. They focus on exceptional product quality and close relationships with fishermen to provide fresh, responsibly sourced seafood with full traceability.

THE CHEESE MAN

A family business for 3 generations. A specialist supplier of artisan and premium cheeses, offering a carefully curated range sourced from the surrounding south coast counties.

CHEF'S FARM

A co-operative of growers and producers that grow and deliver the finest foods to our kitchen. They pick to order, meaning you know the food on your plate is as fresh as can be, nothing left in warehouses waiting to be sold, means absolutely nothing is wasted. We can also track exactly where each of our fruit and vegetables have been picked for each delivery.

CHEESMAN BROTHERS

An independent, family-run food wholesaler supplying fresh fruit, vegetables and dairy to hospitality businesses across Surrey, Sussex and Hampshire. Since 1975, they have built a reputation for sourcing high-quality produce.

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



Follow us on social @redlionshamleygreen @RedLionShamleyGreen