

— THE —
RED LION
SHAMLEY GREEN

snacks

Padrón peppers pb 7
Pork teriyaki bites 9
Chicken croquettes, chipotle mayo 8.5
Halloumi fries, chilli & ginger jam 9 (v)

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

starters

Imy's sourdough & focaccia, garlic herb butter (v) 8
Cornish bluefin tuna, sesame, ginger, almond dressing 16
Caramelised goat cheese, poached pear, beetroot, orange dressing (v) (pb option available) 9.5
Daily soup, Imy's sourdough 8
Brixham crab, baby gem, radish, chilli 14.5
Chicken liver parfait, fig chutney, focaccia 10

classics

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
14 day aged 8oz fillet steak, fries, peppercorn 36

mains

Peterhead Halibut, smoked bacon, potato, chowder sauce, kale crisps 26
Calves liver, mash, tenderstem broccoli, onion gravy 21 add on bacon 1.5
Grilled halloumi & mushroom burger, chilli jam, fries 19 (v)
Chicken & leek pie, buttered cavolo nero 18
Cumberland sausages, guanciale & bean casserole, fried sage 19
Pumpkin tacos, guacamole, kale crisps, chipotle salsa 19.5 (pb)

sides

Tenderstem broccoli & romesco 7.5 | Rustic chips 6 | Koffman fries 6
Truffle & Parmesan fries 7 | Mash 5.5 | Onion Rings 5.5

Margaret's desserts

Nutella meringue roulade, almond flakes 9
Banoffee pie, caramelised banana, honeycomb 9
Ginger pudding, salted caramel ice cream 9
Apple & rhubarb crumble, custard 9
Disaronno affogato 9

Margaret has been a much-loved part of the Red Lion Shamley Green family since the late 80's, bringing her dedication, skill and passion to our kitchen for all these years. As our wonderful pastry chef, she lovingly creates many of the pub's favourites, from our delicious homemade pies and quiches to an ever-changing selection of tempting desserts. Her devotion to the pub and pride in what she makes are a very special part of what makes the Red Lion feel like home.

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, or coeliac disease. When we prepare food in our pub kitchen, we handle all allergens, so we can't guarantee that any food is allergen-free. Our menu descriptions may not list all ingredients. 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 (pb) Suitable for vegans



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WHERE DOES OUR FOOD COME FROM

At the Red Lion Shamley Green, our ethos here has always been, 'What grows together, goes together'. Nothing is bought frozen, and we make every effort to not buy from abroad wherever possible. We buy the best possible produce we can, as local as we can, and hope the food speaks for itself. We hope you agree that a marginally more expensive dish is worth paying for when you know exactly where it came from – Here is how your food got here!

MARGOT'S GARDEN

Some of you may have noticed Daisy built a small vegetable garden in the back garden, we also have two polytunnels and another veg patch behind the kitchen. We're learning as we go, so yield can be inconsistent, and Margot sometimes takes quality control tests a little too seriously, but you'll often see our home grown veg make their way onto the specials.

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.