

Menu

To start

Soup of the day, bread & butter. £5 **V** **O**
Salt & pepper squid, sweet chilli sauce, fresh lime. £6 **O**
Sticky beef kebab, mint yoghurt, mango & red onion salad. £6.50 **G**
Halloumi Fries, pomegranate, coriander, mint yoghurt. £6 **V** **G**
Smoked mackerel pate, pickled cucumber salad, crispy toasts. £6 **O**
Courgette fritters, feta, cucumber & tomato salad. £6 **V**

To share

Mixed breads, olives & sundried tomatoes. £8
Oven baked camembert with garlic and rosemary, crusty bread, onion jam. £11 **O**
Surf & Turf: Salt and pepper squid, fish goujons, popcorn cockles, honey mustard pigs in blankets, chorizo, crispy chicken skin, sweet chilli, tartar sauce, BBQ, lemon wedge. £16

Mains

RED LION ROTISSERIE CHICKEN **G**

Our signature dish, marinated for 24 hours in our own secret blend of herbs and spices, cooked in our in house rotisserie. Served with our delicious homemade coleslaw and a sauce of your choice.

Quarter- £6

Half- £9

Whole- £16

Sides: Hand cut chips, skinny fries, corn on the cob, house salad, pickled onion rings, Caesar salad - £3 each. sweet potato fries £4
Sauces: BBQ, sweet chilli, garlic mayonnaise, Piri Piri

CHAR GRILL

All our steaks are 28 day dry aged and are sourced by our butcher Russell's of Shenstone ensuring we have the highest quality of locally sourced Staffordshire meat.

8oz Rib Eye £19 8oz Sirloin £19 8oz Fillet £24 12oz Gammon & egg £12

All served with hand cut chips, vine roasted cherry tomatoes, grilled flat mushroom & pickled onion rings.

Add sauce: Peppercorn, Stilton, Garlic Butter £2

Freedom battered fish, hand cut chips, mushy peas, tartar sauce. £12

Red Lion burger with your choice of: chorizo & cheddar or smoked bacon & stilton, served with hand cut chips, relish, salad. £13.50

Chicken Burger, bacon, brie, cranberry, skinny fries. £13.50 **O**

Pie of the day, creamy mash, garden peas. £12

Pork tenderloin wrapped in smoked bacon, black pudding croquet, tender stem broccoli, cider sauce. £14

Sweet potato & black bean burger, guacamole, tomato salsa, skinny fries. £12 **Ve** **O**

Pan fried Hake fillet, beetroot rosti, watercress & spinach sauce, baby carrots. £14 **G**

Teriyaki mushroom, tofu & mixed vegetable noodles, toasted sesame seeds, spring onion + chilli. £11 **V**

Whole dressed Cromer crab, skinny fries, house salad, bread & butter. £14 **O**

Cesar salad - baby gem lettuce, ceasar mayo, parmesan, anchovies, croutons. £8 add chicken or halloumi + £4 **O**

Sides

Hand cut chips - Skinny fries - House salad - Pickled onion rings - Buttered greens - Creamy mash - **All £3**

Sweet potato fries - **£4** Fried Egg - buttered peas - **All £1.50**

Ciabattas all served with coleslaw & salad garnish

Available:

Monday to

Saturday

12pm - 2.30pm

Roast beef, horseradish mayo, lettuce & tomato ciabatta. £7

Fish finger ciabatta - beer battered fish goujons, baby gem lettuce, tartar sauce. £7

Chicken Ceasar Wrap, Chicken breast, cos lettuce, anchovies, parmesan, ceasar dressing. £6

Falafel, tomato salsa & guacamole Wrap. £6

Cheese & ham toastie with a cup of homemade soup or hand cut chips. £6

Cheese

Red Lion cheese board & biscuits:

Somerset Brie, Mull of Kintyre mature cheddar, Cropwell Bishop stilton, St Maure goats cheese, celery, grapes, apple, piccalilli, onion jam

£8 for one £12 to share **O**

Add a bottle of Taylor's LBV Port 20cl £7

Desserts

Cherry Bakewell cheesecake, praline crisp, black cherry ripple ice cream. £6

Tiramisu, homemade shortbread. £6

Warm chocolate cake, salted caramel sauce, butterscotch ice cream. £6 **G**

Mixed berry Pavlova, meringue, berry compote, coulis, raspberry sorbet. £6 **Ve G**

Tuck Shop Sundae: vanilla, chocolate & honeycomb ice cream, chocolate bar pieces, chocolate sauce. £6

All our yummy Ice cream is from Needwood Ice Cream in Anslow, Staffordshire.

Hot Drinks

Coffee £2.10

Cappuccino £2.40

Latte £2.40

Espresso £2.10

Cadburys Hot Chocolate. £3

Tea £2.10

To Finish

Red Lion Espresso Martini - Shot of espresso, Smirnoff vodka, Kahlua served chilled. £7

At the Red Lion we love using fresh local ingredients where possible. We make everything on our menu except for our bread and ice cream, we hope to be able to do that in the future.

If you have an allergy or food intolerance please inform a team member and they will be happy to advise you. Unfortunately we cannot guarantee any of our dishes will be nut free or gluten free as we do use nuts and flour in the kitchen.

We do try and remove all bones from fish products but sometimes the odd one slips through the net.

V = vegetarian **G** = gluten free **O** = option to adapt to gluten free