



THE RED LION

MYDDLE

Many of our meals can be adapted to suit your dietary requirements.
If you have an allergy or intolerance, please speak
to a member of staff before ordering.

NIBBLES

Homemade Bread and Mixed Olives	£4.00
Crispy Pork Belly Bites in Honey and Soy Sauce with Asian Ketchup	£4.50
Garlic & Herb Ciabatta	£3.50
Garlic & Herb Ciabatta and Cheese	£4.00
Lamb Kofta with Harissa Mayonnaise	£7.00
King Prawn Skewers with Jalapeño Mayo	£7.00
Homemade Harissa Hummus with Pitta Bread (v)	£4.50
Spicy Chicken Wings with BBQ Sauce	£6.50
Whitebait and Aioli	£4.50

STARTERS

Soup of the Day (v) with Crusty Bread and Butter	£5.50
Chicken Liver Pate served with Toasted Ciabatta and Homemade Chutney	£6.00
Grilled Goat's Cheese Tart with Caramelised Red Onion, Fig Purée and Basil Oil	£6.50
Pan Fried Scallops in Garlic Sauce with Crispy Pork Belly and Black Pudding Crumb	£9.50
Creamy Garlic Mushrooms (v) served with Garlic & Herb Ciabatta (As a main course £9.50)	£5.50
Smoked Pancetta and Black Pudding Croquette with Apple Chutney	£6.50
Malaysian style King Prawns in a Chilli and Garlic Sauce with Cashew Nuts and Shallots	£7.50
Cajun Chicken Skewers with Jalapeño Mayo	£6.50

SIDE PLATES

Hand Cut Chips	£2.75
Fries	£2.75
Onion Rings	£2.50
Sweet Potato Fries	£3.25
Garlic Bread	£2.75
Steamed Vegetables	£2.50

GRILLS

All our Steaks are served with Chips or Fries,
Mushrooms, Tomato & Onion Rings.

8oz Fillet	£23.00
8oz Ribeye	£18.00
8oz Sirloin	£17.00
12oz Gammon with egg or pineapple	£12.50

Why not add a sauce?

Peppercorn, Shropshire Blue Cheese or Roasted Garlic Sauce	£2.50
---	-------

MAIN PLATES

Slow Roasted Belly Pork with Wholegrain Mustard Mash, Seasonal Vegetables and a Smoked Bacon and Apple Brandy Sauce	£15.00
Roast Chicken Breast in a Leek and Smoked Bacon sauce with Dauphinois Potato and Seasonal Vegetables	£12.00
Beer Battered Haddock and Chips served with Minted Mushy Peas and Homemade Tartare Sauce	£12.00
Braised Lamb Shoulder in a Honey and Mint Dressing with Dauphinoise Potato, Seasonal Vegetables and a Lamb Jus	£18.00
Homemade Pie of the Day served with Chips or Mash, Seasonal Vegetables and Gravy	£12.00
Roast Duck Breast with a wild berry and red wine sauce, Lyonnaise Potatoes and glazed root vegetables	£17.00
Slow Braised Shin of Beef with Horseradish Mash, Seasonal Vegetables and a Red Wine Sauce	£16.00
Chef's Chicken Curry with Coriander Rice and Garlic Naan Bread	£13.00
Lentil, Sweet Potato and Spinach Curry (v) with Coriander Rice and Garlic Naan Bread	£12.00
Chickpea, Apricot and Butternut Squash Moroccan Tagine (v) served with Rice and Toasted Pistachio Nuts	£14.00
8oz Steak Burger with Smoked Bacon and Cheddar and Mozzarella Cheese served with Chips, Onion Rings, and Homemade Slaw and BBQ Sauce	£12.50
Cajun Chicken Burger with Smoked Bacon, Mozzarella and Cheddar Cheese served with Chips, Onion Rings, Homemade Slaw and Piri Piri Sauce	£12.50

PASTA, SALAD AND SEAFOOD

Chicken & Pancetta Carbonara with Garlic Ciabatta	£14.00
Penne Pasta with Stem Broccoli, Baby Leaf Spinach (v) cooked with a Sesame Oil and served with Garlic Ciabatta	£12.00
Pan Fried Sea-Bass in a Creamy Crayfish Sauce with Sautéed Potatoes and Green Vegetables	£17.00
Seafood Risotto with Salmon, Scallops and King Prawns served with a House Salad	£17.00
Goat's Cheese, New Potatoes and Beetroot Salad (v) with an Herb Dressing	£10.00
Baked Salmon with New Potatoes, Seasonal Vegetables and a Mushroom and Leek Sauce	£14.00
Chicken Caesar Salad on Gem Lettuce with Caesar Dressing, Croutons and Parmesan Cheese and Anchovies	£12.00