LOWER RED LION On Fishpool Street

STARTERS

Butterbean & sun-dried tomato paté, toast, plant butter, leaves (vg) 6.50 Lemongrass & chilli prawns, crumbed & deep fried, ŵ lime & coriander mayonnaise 8.50 Salt 'n' pepper squid, sweet chilli sauce, lemon & leaves 8.50 Triple-cooked chips, Utah 'fry' sauce (vg, gf) 5.50 Soup of the day: spiced leek & potato (vg) spiced chickpeas, warm flatbread & plant butter 5.50

MAINS

Roasted butternut & beetroot salad, w feta, red onion, crushed hazelnuts, balsamic & olive oil (v) 13.50 Local, wild venison & bacon burger; on a toasted bun, mayo, beef tomato, red onion, cornichon, leaves, chips 15.50 Traditional fish & chips: 11oz haddock tail, gf beer batter, skin-on chips, garden <u>or</u> mushy peas, homemade tartare, ketchup, lemon & leaves (gf) 15.00 Chicken & mushroom pie; crust top & bottom, creamy mash, today's veg, thick gravy 16.00 Cauliflower, tomato & fenugreek curry, Basmati rice, naan, lime wedge & fresh coriander (v) 13.50

Roast chicken breast, garlic & Parmesan cream sauce, Basmati rice, dressed leaves, balsamic (gf) 14.50

Butternut & mixed bean burger, with coriander, cumin, ginger & chilli; on a toasted bun, vegan cheese, leaves, pickle, beef tomato, chips, vegan mayo, ketchup (vg) 13.50

Cumberland 'bangers' & mash, today's veg, thick gravy 13.50

PUDDINGS

All @ 7.50

Homegrown rhubarb fool, with glacé ginger & orange (vg / gf)
Lemon & orange posset, candied peel, ginger biscuit (v)
Warm chocolate brownie, vanilla ice cream, white chocolate sauce (v/gf)
Dark chocolate mousse, chocolate ganache (vg)

All our dishes are prepared in a kitchen where allergens are commonly present, so unfortunately we cannot guarantee our dishes are free from all traces of them. Please let us know if you have any dietary / allergen requirements.

Service is not included. All gratuities are at your discretion (vg) – Vegan / Plant based // (v) – Vegetarian // (gf) – Gluten free