✦ IF YOU'D LIKE TO DINE IN THE **GARDEN** PLEASE FIND A TABLE FIRST, THEN **ORDER AT THE BAR** WITH YOUR TABLE NUMBER ✦

STARTERS

Smoked mackerel paté, capers, toast, lemon, leaves 8.50

Pulled rabbit, chorizo & roast chestnut mushrooms, ciabatta toast, rosemary olive oil 8.50

Bloody Mary tiger prawns; Adnams Longshore vodka, tomato sauce, Henderson's, Tabasco, celery (gf) 9.50

Moroccan spiced butternut wedges, whipped feta, pine nuts, black sesame, sumac (v|gf) 7.50

Black pepper cauliflower, sticky ginger sauce (vg|gf) 7.50

MAINS

Chicken & leek pie, olive oil mash, seasonal vegetables, gravy 16.50

Butternut, sage & red onion tart; Parmesan pastry, crushed new potatoes, cherry vine tomatoes (v) 15.50

Mushroom bourguignon, basmati rice, dressed leaves (vg|gf) 14.50

Traditional fish & chips - beer battered haddock tail, home-cut chips, mushy *or* garden peas, tartare sauce, lemon, leaves (gf) 15.50

Confit leg of Barbary duck, charred leek & butterbean mash, tenderstem broccoli, redcurrant gravy 16.50

Pan-fried fillet of sea bass, crushed new potatoes, buttered samphire, green olive tapenade (gf) 17.50

SNACKS & SIDES

Skin-on chips, mayo (vg|gf) 5.00 | Buttered samphire (vg|gf) 5.50

Hash brown bites, ketchup (vg|gf) 5.00 | Pork chipolatas, maple mustard 7.50

Salt & pepper squid, lemon, sweet chilli 8.50

PUDDINGS

Sticky toffee pudding, toffee sauce, banoffee ice cream (v) 8.50

Warm chocolate brownie, white chocolate sauce, vanilla ice cream (v|gf) 7.50

Sicilian lemon posset (v) 6.50

Triple chocolate mousse, dark chocolate chips, chocolate ganache (vg|gf) 6.50

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.
(vg) – Vegan / Plant based | (v) – Vegetarian | (gf) – Gluten free

THE LOWER RED LION
ON FISHPOOL STREET

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