

## A La Carte

## **STARTERS**

Garlic mushrooms on toast with parmesan and rocket V, GFA	7.50
Crispy spicy whitebait with tartar sauce and a lemon wedge	8
Deep fried salt and pepper squid, with sautéed chilli and leek —————	7.5
Whole king prawns, pan fried in chilli and garlic butter GFA —————	10
Mini box-baked camembert with apple cider chutney V, GFA	10.50
Tomato bruschetta (with parmesan, rocket and balsamic dressing) V, GFA	7.50
Chorizo & cheese croquettes with avocado aioli	10.50

## <u>MAINS</u>

28 day aged Steaks served with a grilled mushroom, tomato, chips and peppercorn sauce	
10oz Rump GF	- 21
10oz Ribeye GF	- 32
10oz Sirloin GF	- 30
<b>10oz Fillet</b> GF (served with parmesan green beans, chips and peppercorn sauce)	. 42
King prawn linguine in arrabbiata sauce	– 16.50
Fish Pan (Prawns, salmon, squid and mussels, coconut milk and a spicy coriander relish, basmati rice) GF	- 26.50
Fish of the week GFA	- 19.95
Slow cooked Pork Belly (with dauphinoise potatoes, broccoli, roasted radishes & mustard jus) GF	_22.50
Rebellion beer battered haddock and chips with minted pea puree	11.5/15.5
Sausage and mashed potato with peas and gravy GF	-10.5/14.5
Chicken Caesar salad ( hot grilled chicken, baby gem lettuce, croutons, anchovies, parmesan, boiled eggs, caeser dressing) Gammon steak with a fried egg, chips and peas GF	
Pie of the Week (chips or mashed potatoe, green beans, gravy)	
Crispy Beef Salad (sesame seed, mixed leaves, green apple, spring onion, radishes, fennel, pomegranate dressing)	16
Spicy Chicken Burger (with salad, chips and onion rings) GFA	- 14.50
Sweet potato, chickpea, spinach and coconut curry (poppadum, tomato salsa) VE	_ 14.50
Spicy vegan burger VE	_ 14.50
Slow cooked rolled lamb shoulder (with dauphinoise potatoes, asparagus & red wine jus) GF	– 26.50
Beef burger with cheese and bacon (with salad, chips and onion rings) GFA	_ 16.50
Double beef burger with cheese and bacon (with salad, chips and onion rings) GFA $-$	-23

V - Vegetarian VE - Vegan Gluten free option available (please speak to a member of the team)

Reservations: 01494 815925

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All our food is prepared in our kitchen where nuts, gluten and other allergens maybe present. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our team before ordering. Full allergen information is available.