

THE RED LION

Stodmarsh

OCTOBER 2025 SPECIALS MENU

Special – Starters

Garlic Mushrooms – Mushrooms in herby garlic butter with Toasted Sourdough Bread £8.50

Pate of the Day – served with Warm Sourdough Toast & a Salad Garnish £9

Honey & Chilli Halloumi Bites – pieces of Halloumi Marinated in Honey & Chilli served over a Bed of Lettuce £9

Soup of The Day – served with sliced Sourdough Bread & Butter £8.50

Pea & Lemon Bites – served over a Bed of Lettuce topped with Garlic Mayo £8.50

Special - Mains

8oz Ribeye Steak – (cooked to your liking) with Mushrooms, grilled Cherry Tomatoes, Chunky Chips & a French dressed Salad bowl £25

Add Creamy Peppercorn Sauce £3

8hrs Slow Roasted Belly of Pork – served with Creamy Mashed Potatoes, Seasonal Vegetables & a Apple Cider Gravy £21

Pie of the Day – Handmade Shortcrust Pastry Pie served with Buttered New Potatoes, Seasonal Vegetables & Gravy £19

Aloo Keema – Curried Minced Lamb with Potatoes Served with Fluffy Basmati Rice & Fresh Coriander £19

Pan Fried Fillet of Seabass – served with Crushed New Potatoes, Seasonal Vegetables & topped with a Creamy Caper & Vermouth Sauce £19

Chicken & Bacon Stroganoff – Tender pieces of Chicken & Bacon in a Rich Creamy Mustard & Mushroom Sauce served with Basmati Rice £17

Pot Roast Chicken – Chicken Breast Roasted in a Rich Red Wine Gravy with Sauteed Potatoes & Seasonal Vegetables £17

Sausages of the Day – 3 Meaty Sausages served over a bed of Wholegrain Mustard Mash with Seasonal Vegetables & Gravy £16

Wild Mushroom Risotto – Wild Mushrooms in a Rich Sauce with Baby Spinach, Celery, Garlic & Onion £16

Butternut Squash & Stilton Risotto – pieces of Butternut Squash, Baby Spinach, Celery, Garlic & Onion in a Creamy Blue Cheese Sauce £16

Please Ask a Member of Staff for the Daily Desserts Board

For Any Allergens, Intolerances or Dietary Requirements Please Speak to a Member of Staff

