

THE RED LION

Stodmarsh

Starters

- Garlic Mushrooms** – Mushrooms in herby wild garlic butter with Toasted Sourdough Bread **£9**
- Port & Brandy Chicken Liver Pate** – served with Toasted Sourdough Bread with a Pear & Ginger Chutney **£9.50**
- Grilled Goats Cheese & Beetroot Salad** – Grilled Goats Cheese served over a salad with Beetroot & Toasted Pine Nuts **£9.50**
- Tomato Bruschetta** – Freshly Chopped Tomatoes, Basil, Onion, Garlic & Balsamic vinegar served over Toasted Sourdough **£9**
- Leek, Potato & Parmesan Soup** – served with Sourdough Bread and Butter **£8**

Mains

- 8oz Sirloin Steak** – (cooked to your liking) with Mushrooms, grilled Cherry Tomatoes, Chunky Chips **£26**
Add Creamy Peppercorn Sauce £3
- Pan Fried Fillet of Seabass** – served with Crispy Crushed New Potatoes, French Dressed Salad & topped with a Creamy Prawn & White Wine Sauce **£21**
- Slow Roasted Pork Belly** – served with Wholegrain Mustard Mash, Seasonal Vegetables & Apple Cider Gravy **£22**
- Gammon Steak** – served over Cheesy Bubble & Squeak served with Peas & Topped with a Cheesy Leek Sauce **£19**
- Pie of the Day** – Handmade Shortcrust Pastry Pie served with Chunky Chips, Peas & Gravy **£19**
- Chicken, Broccoli & Stilton Risotto** – Diced Chicken breast & Broccoli in a Stilton & Cream Sauce **£17**
- Preston Butchers Olde English Sausages** – served with Creamy Mash, Peas & Red Wine Gravy **£17**
- Brie & Caramelised Onion Chutney Tartlets** – 2 Tartlets topped with Brie & Caramelised Onion served with a French Dressed Salad **£17**
- Layered Aubergine & Lentil Bake** – Layers of Aubergine & Lentils with onions, Spinach, Carrot & Broccoli in a rich Tomato Ragu served with Frenched Dressed Salad **£17**

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

