



Red Lion

Lower Withington

*Jim and all the Red Lion Team
would like to warmly welcome you to our little pub.*

Tucked into the heart of rural Cheshire, the Red Lion has long been a gathering place for locals, travellers, and anyone who appreciates good food served with genuine hospitality.

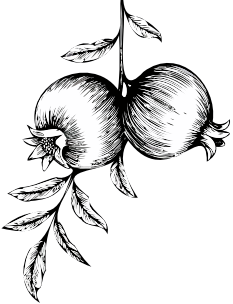
Our pub blends the charm of a traditional village inn with the comfort and quality you'd expect from a modern countryside dining experience.

We're proud to be part of the community here in Lower Withington, surrounded by rolling fields, historic lanes, and a people that know the value of a warm welcome. Whether you're joining us for a relaxed pint by the fire, a hearty classic after a long walk, or a celebratory meal with friends and family, our menu is built around fresh ingredients, honest cooking, and flavours inspired from Jim's extensive experience, but feel like home.

Everything we serve is crafted with care - from pub favourites done properly to seasonal dishes inspired by the best local produce. Pair your meal with one of our well-kept ales, a glass from our curated wine list, or something special from the bar.

“At the Red Lion, we're more than a place to eat.

*We're a place to unwind, to connect, and to enjoy
the simple pleasure of good company in a great pub”.*



Red Lion

Lower Withington

Bar Snacks

RED LION HOMEMADE

CRISP RANGE *GF*

£1.95 a bag

Please ask your server for allergens.

SPICED TREAACLE

BRISKET ENDS *GF,SU*

with chermoula. £3.50

HOME ROASTED

OLIVES *GF,SU,V*

Citrus and garden herbs. £3

W H FROST CUMBERLAND

PORK & BLACK PUDDING

SCOTCH EGG *E,MU,SU*

Homemade brown sauce. £5

GOURMET SAUSAGE ROLL

MU,SU

with our homemade brown sauce. £4.50

PINT TOPPER *MU,SU*

W H Frost pig in blanket, rosemary, Maldon salt, crispy crackling and our homemade brown sauce. £3.50

MANCHESTER BLACK PEA

& HERB FALAFEL *VG,CE,GFA*

with our special spiced hummus, crispy celery and Za'tar crisps. £2.95

HOME ROASTED PORK

SCRATCHINGS *GF*

with apple chutney. £1.95

THE BEST CHIP BUTTY *CE,M*

Hall Farm beef fat chips on a soft buttered roll with a jug of our 3 day gravy. £4.50



Starters & Small Plates

JOYCE'S POTTED BEEF *GFA,C,CE,E,M,MU,SU*

Handmade Aberdeen Angus potted beef, fresh horseradish remoulade, rich onion and shallot gravy with 3 mini herbed Yorkshire puddings or farmhouse white toast. £10.95

MINI MEZE BOARD *GFA,M,SU,SE*

Manchester falafel, Moroccan hummus, mildly spiced spinach and feta Spanakopita, esme, Lebanese za'tar crisps, home pickles. £10.95
Add Chicken Shawarma £3

WINGS & THINGS *GF,CR,MU,S,SE,SU*

Two large crispy fried chicken wings, Three crispy pork ribs. Served with a fresh crunchy slaw.

Choose from: Korean Gochuchang with fresh lime, Thai Sweet Chilli with prawn crackers, or BBQ with smoked aioli and crispy onions. £10.50

RED LION PRAWN COCKTAIL *GFA,CE,CR,E,MU,SE*

Greenland prawns, crisp leaf, Bloody Mary mayonnaise, celery, black and white sesame prawn toast. £10.95

DEVILLED WHITEBAIT *GF,E,F,MU,SU*

Deep fried crispy whitebait, dusted with mild cayenne pepper, garlic aioli, Sicilian lemon. £9.50

THE FAMED 3 LITTLE PIGS *E,MU,SU*

Pigs in blankets, black pudding scotch egg, sea salt crackling, beetroot ketchup, homemade brown sauce. £9.50

BRISKET BIRRIA TACOS *M,SU*

Low and slow roasted Aberdeen Angus brisket, aromatic spice, toasted Monterey Jack in soft flour tortillas, seasoned beer gravy dip. £9.50

OUR FAMOUS SPRING ROLL *CR,S,SE,SU*

Ask your server for today's spring roll. Served with black and white sesame prawn toast, sweet chilli, sticky soy and Asian pickles. £9.25

SPANISH STYLE CROQUETTAS *E,M,SU*

Three croquettes with chorizo and our home-roasted ham, three cheeses and black and saffron aioli. £9

RED LION RAREBIT *GFA,E,M,SU*

Red Leicester, aged Cheshire and Robinsons Unicorn rarebit with mild chilli and bacon jam. £9
add a Venables fried egg £1.50

SOUP OF THE DAY *GFA*

Ask your server for today's soup.

Fluffy hand thrown bread, best Welsh butter. £6.25

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Hot Sandwiches

Served 12-5pm, Monday to Saturday

All served on hand-thrown fluffy white bread and Koffmann fries with Maldon sea salt.

RED LION CHEESE STEAK (M,CE,SU)

Roasted and chopped Aberdeen Angus rump steak, Red Lion rarebit, ensalata, green peppers, 3 day gravy. £12.50

PASTRAMI RUEBEN E,M,MU,SU

Home made pastrami, Swiss cheese, sauerkraut, dill pickle, mustard mayonnaise. £12.50

PO - BOY GFA,CR,E

Best Whitby scampi, crisp leaf, roasted pineapple, mango chilli salsa and our ranch dressing. £11.95

CLASSIC FISH BUTTY GFA,CE,E,F,S,SU

Lightly battered crispy golden fried Fleetwood haddock, tartar sauce. £11.95
Add mushy peas or Irish curry sauce £1

ROAST CHESHIRE PORK GFA,CE

Pork and herb stuffing, crispy crackling, apple sauce, caramelised onion jam, 3 day gravy. £10.95

CHICKEN SHAWARMA

OR MANCHESTER FALAFEL GFA,M

Loaded with esme salsa, spiced hummus, home pickles, cachumber salad and sumac. £10.95
Add crispy Halloumi £3

MUFFALETTA CE,N,VG

Mediterranean vegetables, roasted with olive oil, rosemary, thyme and sea salt, red pepper and almond romesco sauce. £10.50

CLASSIC GRILLED CHEESE M,V

True Grit, Red Leicester and Monterey Jack, sweet caramelised onion jam. £10.50
Add our home roasted treacle ham £2

Gourmet Cold Sandwiches

Served 12-5pm, Monday to Saturday

All served on farmhouse white or malted brown bread with a pick of handfinished crisps or a wee cup of soup of the day.

ROASTED RUMP BEEF GFA,M,SU

Cooked medium with red onion and our homemade horseradish remoulade. £10.95

SMOKED SALMON OPEN SANDWICH GFA,F,M,SU

Scottish smoked salmon, horseradish remoulade, cracked black pepper and crispy capers. £10.95

PRAWN WITH BLOODY MARY

MAYONNAISE GFA,CE,CR,E

Greenland prawns, crisp celery and baby leaf. £10.95

CORONATION CHICKEN GFA,E,N,SU

Tender chicken breast mildly curried mayonnaise, juicy apricots, sultanas, toasted almonds, crisp leaf and local tomato. £10.50

HOME ROASTED TREACLE HAM GFA,M,SU

with piccalilli and local tomato £9.50
Add True Grit Cheddar £2

SHARP CHESHIRE CHEESE & VINTAGE

RED LEICESTER SAVOURY GFA,E,V

Spring onion, local tomato, baby leaf and caramelised onion chutney. £9.50



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From the Chargrill

Our Aberdeen Angus beef is dry aged for 45 days by Mssr's WH Frost of Marton. Please tell your server how you would like your steak cooked.

Our grills are naturally gluten-free, marinated in aged beef fat, Maldon sea salt & cracked black pepper. Served with nigella onion rings, watercress and your choice of: Hall Farm Angus beef fat chips, sweet potato fries, Koffmann fries or buttery chive mash. Add True Grit glazed dauphinoise potatoes £2.50

TOMAHAWK SHARER FOR TWO

24hr notice required. Market Price.

Served with your choice of two sides and two sauces.

ABERDEEN ANGUS SIRLOIN - 10oz, on the bone £28

RIBEYE - 10oz £29

PICANHA RUMP STEAK - 8oz £17.95

RED LION BOOKMAKERS SANDWICH *GFA,M,MU,SU*

Aberdeen Angus rump, on our hand thrown fluffy white bread, smothered with garlic butter, caramelised onions and shallots, with a jug of our 3 day gravy. £13.50
add fries £3

BARNSLEY LAMB CHOP - 10oz

Marinated in caramelised garlic and rosemary from our garden. £28

T-BONE OF PORK - 12oz

Marinated with Anglesey smoked sea salt, bourbon peppercorns and tarragon. £19.50

Sauces for the Grill *£2.75*

THREE DAY GRAVY *GF*

CAFE D' PARIS BUTTER *GF,M,SU*

PEPPERCORN *GF,M,SU*

BUXTON BLUE & SHERRY CREAM *GF,M,SU*

ROASTED ANGUS BONE MARROW
with gremolata crumb *MU*

HERBY CHERMOULA *GF,SU*



Smash Burgers

Ask your server for our burger of the day.

Our burgers are Aberdeen Angus patties served on Japanese Shokupan brioche and served with chicken salt fries.

THE VEGAN *GFA,SU*

Gourmet Moving Mountains plant based pattie, garlic and herb roasted portobello mushroom, sweet chilli tomato jam, crisp leaf, vegan black garlic aioli, served with smoked paprika and Maldon salt fries. £16.95

THE CLASSIC *GFA,E,M,MU,SU*

Two smash patties, Monterey Jack, crispy smoked bacon, burger sauce, American mustard, crispy leaf, beef tomato, panko coated frizzle. £16.95

THE SPANISH *GFA,E,M,N,SU*

Two chorizo Cheshire pork patties, crisp leaf, gazpacho sauce, a slice of Iberico ham, black and saffron aioli, topped with our ham and cheese croqueta. £16.95

CHICKEN PARM *GFA,CE,E,M,SU*

Panko coated marinated chicken steak topped with three cheese sauce, gratinated with Parmigiana, roasted green peppers, marinara sauce and a frizzle. £16.95

Salads & Platters

STICKY SIRLOIN SALAD *GFA,CR,N,S,SU*

Marinated slaw, roasted cashews, soft and crispy noodles, sweet pickles, served with prawn crackers.
Small £12.95 | Large 16.95

PANZANELLA SALAD *GFA,M,SU,V*

Roasted focaccia marinated in Veneto wine vinegar dressing, crispy capers, baby leaf, green beans, semi dried tomatoes, marinated red onions and local beetroot with pecorino cheese shavings.
Small £12.95 | Large 16.95

THE RED LION PLATTER FOR TWO *CR,MU,SU*

W H Frost Cumberland pork sausage and black pudding scotch egg sea salt crackling, Whitby scampi, Joyce's Aberdeen Angus potted beef, onion marmalade, warm hand thrown garlic bread, MPW tater tots and ranch sauce. £30

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Mains

GARLIC PORTOBELLO MUSHROOM RISOTTO *GF,M,V*

Late season asparagus, baby spinach, local leek and pecorino. £13.95

OUR FAMOUS FISH PIE *GF,F,M*

Smoked Finnan haddock, Scottish salmon, Fleetwood haddock, creamy leek and herb sauce topped with cheesy dauphinoise potatoes served with buttered greens. £19.95

BUTTERCRUST PIE OF THE DAY *M*

Ask your server for today's choices and allergen guide on today's pie.

Buttered greens, Hall farm beef fat chips, buttery chive mash. £15.95
Add dauphinoise potatoes £2.50

BEEF LASAGNE *M,SU*

Ground Aberdeen Angus beef and slow braised brisket Chianti ragu, three cheese gratin served with Panzanilla salad. £16.95

ROBINSONS BEER BATTERED FISH & CHIPS *GFA,E,F,M,MU,SU*

Line caught haddock lightly battered and fried until golden crisp with Hall Farm beef fat chips, mushy peas or buttered garden peas and lemon. Served with our own tartar sauce. *Small* £12.95 | *Large* £16.95

WHITBY WHOLETAIL SCAMPI *CR,E,M,MU*

Hall Farm beef fat chips, mushy peas or buttered garden peas and lemon. Served with our own tartar sauce. *Small* £11.50 | *Large* £13.50

CLASSIC FISH BUTTY *GFA,E,F,M,CE,SU*

Robinsons beer battered haddock served in a potato bun with a handful of Hall farm fat chips and our tartar sauce. £11.95
Add mushy peas or Irish curry sauce for £1

CHICKEN PARM CUTLET *CE,E,M,SU*

Panko coated marinated chicken cutlet, topped with bubbling three cheese sauce and pecorino gratin. Served on Neapolitan tomato linguine with pistou herb oil. £18

MOROCCAN DAHL

Slow cooked lentils, chickpeas and chunky roasted vegetables served with roasted onion paratha charred lemon and your choice of:
W H Frost lamb merguez spiced sausage. £18 *G*
Spiced vegan merguez sausage. £16 *VG,S*

JIM'S CURRY OF THE MOMENT

Please ask your server for allergen guide on today's curry.

Served with buttered pilau and roasted onion paratha. £17.95

HAM, EGG & CHIPS *E,M,MU,SU*

Home roasted honey mustard ham, Venables fried egg, Hall Farm beef fat chips, buttered peas. *Small* £12.95 | *Large* £15.95

Sides

HALL FARM BEEF FAT CHIPS *GF* £4

SWEET POTATO FRIES *GF* £3.25

KOFFMAN FRIES *GF* £3

CHICKEN SALT FRIES *GF,CE* £3.50

MPW TATER TOTS

with ranch sauce. *M,SE,SU* £4

GARLIC & HERB BUTTERED

FOCACCIA BREAD *M,SU* £4

add Monterey Jack cheese £6

BUTTERY CHIVE MASH *M* £4

BUTTERED SEASONAL GREENS *M* £4.50

DAUPHINOISE POTATOES £5

Topped with True Grit
vintage cheddar. *M* £6.50

CREAMED BABY SPINACH *M* £5

GARLIC BUTTER ROASTED

PORTOBELLO MUSHROOM *M* £5

SMALL PANZANELLA SALAD *GFA,SU* £6

WHITE FLUFFY BREAD & BUTTER *M* £3.50

Sauces £2.75

THREE DAY GRAVY *GF*

CAFE D' PARIS BUTTER *GF,M,SU,V*

PEPPERCORN *GF,M,SU,V*

BUXTON BLUE & SHERRY CREAM *GF,M,SU*

ROASTED ANGUS BONE MARROW *MU*
with gremolata crumb.

HERBY CHERMOULA *GF,SU*



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Desserts

BIDLEA FARM ICE CREAM *M*

2 scoops 3.95 | 3 scoops 5.90

AFFOGATO *M,GFA*

A generous scoop of Bidlea Farm gold top drowned in a single shot of espresso (decaf available) with a nip of Amaretto liqueur, served with a homemade cookie. £7.95 *Without amaretto* £5.95

STICKY TOFFEE PUDDING *E,M*

Served with your choice of Bidlea cream, Bidlea gold top ice cream or creamy vanilla custard. £8.50

JIM'S ORIGINAL RECIPE BAKEWELL PUDDING *E,M*

with Bidlea cream or creamy vanilla custard. £9

HOMEMADE OATY FRUIT CRUMBLE *GFA,M*

Ask your server for today's crumble. Served with vanilla custard. £8.50

CHOCOLATE TORTE INDULGENZA *E,M*

With succulent cherries marinated in Kirsch served with Bidlea gold top ice cream. £9

KNICKER BOCKER GLORY *GF,M*

Old fashioned Vimto jelly, fresh fruits, Red Lion triple malt and vanilla ice cream. £8.50

DICKLOW MESS *GF,M*

Bidlea salted caramel ice cream, Chantilly cream, dulce bananas and cinder toffee rocha. £8.50

CHEESE & BISCUITS *CE,M,N,SU*

Salty Cheshire, Vintage Sparkenhoe Red Leicester and Buxton Blue cheese with walnuts, celery, fireside chutney, pickled onion with biscuits. £11.95



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Sunday Best

- Roasts -

Our meats are from Mssr's W H Frost of Marton. We serve our beloved Sunday roasts with a selection of seasonal buttered greens, local honey mustard roasted parsnips, country root mash, Hall Farm beef fat roast potatoes, Yorkshire pudding (gluten-free available) and lashings of our three day gravy - please ask your server for extra Yorkshire pudding or gravy, it's our pleasure! **GFA,CE,E,M,MU**

SIRLOIN OF BEEF

SLOW COOKED LAMB SHOULDER,
lamb bon-bon.

PORK LOIN, stuffing, crackling.

CHESHIRE TURKEY, stuffing, pigs in blankets.

Small 14.95 | 2 roast meats £20.50

Regular 18.95 | 3 roast meats £21.50

Kids Roast £9 | 4 roast meats £22.50

Sunday Sides

HALL FARM BEEF FAT CHIPS **GF** £4

SWEET POTATO FRIES **GF** £3.25

KOFFMAN FRIES **GF** £3

CHICKEN SALT FRIES **GF,CE** £3.50

MPW TATER TOTS £4

GARLIC & HERB BUTTERED FOCACCIA BREAD £4
add Monterey Jack cheese £6

DAUPHINOISE POTATOES £5

Topped with True Grit vintage cheddar. **M** £6.50

BUTTERY CHIVE MASH **M** £4

BUTTERED SEASONAL GREENS **M** £4.50

CREAMED BABY SPINACH **M** £5

GARLIC BUTTER ROASTED PORTOBELLO
MUSHROOM **M** £5

SMALL PANZANELLA SALAD **GFA,SU** £6



- Mains -

THE ORIGINAL 'OTTO' SEXY PIE **MU,VG**

Created by Jim for the famed Manchester street food vendors The Ottomen. Layers of seasonal confit vegetables, wrapped in a pastille of za'atar and filo pastry, bulgur and barbey stuffing with crispy Hall Farm roast potatoes, honey mustard parsnips, vegan country root mash and local seasonal greens served with a veggie gravy. £17.95

HOT ROAST SANDWICH *or*
YORKSHIRE PUDDING WRAP **CE,E,M,MU**

with your choice of roast meat, Hall Farm roast potatoes, honey mustard parsnips, country root mash, local seasonal buttered greens and our three day gravy. £12.50

OUR FAMOUS FISH PIE **GF,F,M**

Smoked Finnan haddock, Scottish salmon, Fleetwood haddock, creamy leek and herb sauce topped with cheesy dauphinoise potatoes served with buttered greens. £19.95

ROBINSONS BEER BATTERED FISH & CHIPS
GFA,E,F,M,SU

Line caught haddock lightly battered and fried until golden crisp with Hall Farm beef fat chips, mushy peas or buttered garden peas and lemon. Served with our own tartar sauce. *Small* £12.95 | *Large* £16.95

BEEF LASAGNE **M,SU**

Ground Aberdeen Angus beef and slow braised brisket Chianti ragu, three cheese gratin served with Panzanilla salad. £16.95

STICKY SIRLOIN SALAD **GFA,CR,N,S,SU**

Marinated slaw, roasted cashews, soft & crispy noodles, served with prawn crackers. *Small* £12.95 | *Large* 16.95

PANZANELLA SALAD **M,SU,V**

Roasted focaccia marinated in Vanito wine vinegar dressing, crispy capers, baby leaf, green beans, semi dried tomatoes, marinated red onions and local beetroot with pecorino cheese shavings. *Small* £12.95 | *Large* 16.95

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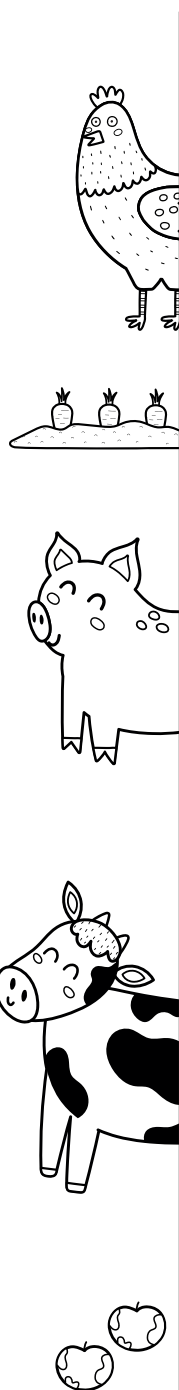
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Little Lion Menu

(Under 12's)

All locally sourced and prepared, using fresh ingredients from farms and producers right here in our community.



Mains £9.50

MINI CHEESE & ONION PIE *M,V*

Red Lion mash or fries, Heinz baked beans or buttered garden peas and our three day gravy.

MINI MARGHERITA FOCACCIA PIZZA *M*

Tomato sauce and Mozzarella. *Add home-roasted ham for £1*

MINI 4OZ BATTERED HADDOCK *GFA,M*

Hall Farm fat chips with mushy or buttered garden peas.

OUR MINI HOMEMADE LASAGNE *M*

Ground Aberdeen Angus beef and slow braised brisket ragu and three cheese gratin with garlic focaccia bread.

LITTLE LION BURGER *M*

One Aberdeen Angus 3oz patty with cheese and Koffmann fries.

MINI PINWHEEL OF FROSTIES BEST PORK SAUSAGE *M*

with our creamy mash or fries, Heinz baked beans or buttered garden peas and our three day gravy.

SOUTHERN FRIED CHICKEN STRIPS *M*

Cowboy BBQ beans and Koffmann fries.

Desserts £4.50

BIDLEA DAIRY ICE CREAM *GF,M*

1 scoop £1.95 | 2 scoops £3.95

CHOCOLATE SUNDAE *M*

MINI STICKY TOFFEE PUD *E,M*

with custard or vanilla ice cream.

MINI FRUIT CRUMBLE *E,M*

Ask your server for today's filling, with custard or vanilla ice cream.

FRESH PINEAPPLE LOLLIES *GF,V,VG*

with Berries of the season.



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