

Mains

Red Lion Classic Burger 16.95

Two smashed local shorthorn beef patties, three cheese & spring onion blend, streaky bacon, baby gem, beef tomato, tomato & chilli chutney, beef fat roasted onions, Frenchie's mustard, dill pickle & fries (**GFO**)

Red Lion Vegan Burger 16.95

Gourmet 'Moving Mountains' plant based patty, vegan cheese, baby gem, tomato & chilli chutney, Frenchie's mustard, dill pickle & fries (**GFO**)

Red Lion Venison Burger 17.95

Two WH Frost venison patties, three cheese & spring onion blend, crispy black pudding, beef tomato, black pepper & soy mayo, tomato & chilli chutney, dill pickle & fries (**GFO**)

Steak and Ale Pie 17.95

Local shorthorn beef and Robinson's Ale butter crusted pie, creamy mash or Massey's chips & buttered greens & our three day gravy (**GFO**)

Cheese and Onion Pie 16.95

Three cheese & spring onion blend, creamy mash or Massey's chips, spiced red cabbage, creamed cider & mustard leeks (**V**)(**GFO**)

Red Lion Fish Pie 19.95

Smoked Finnan haddock, Loch Duart salmon, cold water king prawns, creamy leek & herb sauce, topped with three cheese & spring onion blend & creamy mash and served with buttered greens

Jake's Beef Ragu Lasagne 17.95

Local Shorthorn ground beef, slow cooked brisket ragu lasagne, layered with three cheese gratin served with beef tomato, rocket, toasted pine nut and pecorino salad & garlic flatbread

Red Lion Fish and Chips 13.50/16.95 (**GF**)

Line caught Fleetwood haddock, Massey's chips with house tartar & mushy or garden peas

Finest Whitby Wholetail Scampi 11.50/13.50

Massey's chips with house tartar & mushy or garden peas

Ham, Egg and Chips 13.95/16.95

Our Nigel's Swettenham honey mustard roast ham, Venables fried egg, Massey's chips & garden peas

Red Lion Sausage and Mash 14.95

Black garlic & leek sausage, creamy mash, spiced red cabbage & our three day gravy (**GF**)

Sticky Beef Salad 12.95/16.95 (**GFO**)

Crispy sticky strips of local Shorthorn sirloin of beef, Asian slaw, roast cashews, soft & crispy noodles, daikon, sweet pickles, Thai chilli jam and sesame prawn toast

Swap Beef for Cauliflower (**V**)(**VE**)

Classic Caesar Salad 12.95 (**GFO**)

Baby gem, pecorino Romano, streaky bacon, white anchovy, rosemary croutons, Caesar dressing

Add: Grilled chicken 4 Crispy halloumi 4

Desserts

Charlie's Double Chocolate Brownie 8.50

with honeycomb ice cream
& mixed berry compote

Charlie's Sticky Toffee Pudding 8.50

with gold top ice cream and homemade toffee
sauce

Crumble 8.50

Ask your server for today's crumble
with custard or vanilla ice cream

Classic Tiramisu 8.50

with Bidlea cream & fresh berries

Bidlea Farm Ice Cream & Sorbets

2 scoops - 3.95 3 Scoops - 5.90

Vanilla, gold top, strawberry, honeycomb, sour
cherry, salted caramel, triple malt and
Maltesers, apple Fizz, mango and passionfruit

DINNER MENU

Served Tuesday - Saturday from 5pm

Starters and Nibbles

Marinated Cypress Olives 4

Soup of the Day 7.50 (GFO)
with warm sourdough & best butter

Crispy Cauliflower 4.95
Miso marinated crispy fried cauliflower, sweet pickle, spring onion, sesame

Red Lion Spring Rolls 8.95
Ask your server for today's spring roll
Asian slaw, sweet pickle, honey, soy & chilli dipping sauce

Large Scotch Egg 8.50
WH Frost ground pork, black pudding, caramelised onion & sage scotch egg with dijon mayo & crackling

Red Lion Prawn Cocktail 11.50
Large Greenland prawns, Marie Rose sauce, baby gem, cucumber, guacamole with sesame prawn toast

Garlic Flatbread 4.95

Garlic and Three Cheese Flatbread 5.50

Crispy Halloumi 9.50
Cypress Halloumi, sweet tomato chutney

Chicken Wings 8.50
Crispy fried chicken wings, pickled slaw, Korean BBQ or sweet chilli glaze

Classic Hummus 7.50
finished with za'taar, sumac & toasted pine nuts & served with warm flatbread & dill pickles,

SALADS

Sticky Beef Salad 12.95/16.95 (GFO)
Crispy sticky strips of local Shorthorn sirloin of beef, Asian slaw, roast cashews, soft & crispy noodles, daikon, sweet pickles, Thai chilli jam and sesame prawn toast
Swap Beef for Cauliflower (V)(VE)

Classic Caesar Salad 12.95 (GFO)
Baby gem, pecorino Romano, streaky bacon, white anchovy, rosemary croutons, Caesar dressing
Add: Grilled chicken 4 Crispy halloumi 4

The food prepared in our kitchen may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle ingredients, we cannot guarantee the absence of allergens. For individuals with food allergies, please exercise caution and consult ingredient information when available.

MAINS

Red Lion Classic Burger 16.95 (GFO)

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Gourmet 'Moving Mountains' plant based patty, vegan cheese, baby gem, tomato & chilli chutney, Frenchie's mustard, dill pickle & fries

Red Lion Venison Burger 17.95 (GFO)

Two WH Frost venison patties, three cheese & spring onion blend, crispy black pudding, beef tomato, black pepper & soy mayo, tomato & chilli chutney, dill pickle & fries

Steak and Ale Pie 17.95 (GFO)

Local shorthorn beef and Robinson's Ale butter crusted pie, creamy mash or Massey's chips & buttered greens & our three day gravy

Cheese and Onion Pie 16.95 (V)(GFO)

Three cheese & spring onion blend, creamy mash or Massey's chips, spiced red cabbage, creamed cider & mustard leeks

Jim's Sexy Pie (V)(VE)

Pastille of roast confit Mediterranean vegetables, wrapped in za'taar filo pastry, rocket, toasted pine nut salad, dressed with green herb olive oil with creamy cider and mustard leeks or Neapolitan tomato sauce

Red Lion Fish Pie 19.95 (GF)

Smoked Finnan haddock, Loch Duart salmon, cold water king prawns, creamy leek & herb sauce, topped with three cheese & spring onion blend & creamy mash and served with buttered greens

Jake's Beef Ragu Lasagne 17.95

Local Shorthorn ground beef, slow cooked brisket ragu lasagne, layered with three cheese gratin served with beef tomato, rocket, toasted pine nut and pecorino salad & garlic flatbread

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Our Nigel's Swettenham honey mustard roast ham, Venables fried egg, Massey's chips & garden peas

Red Lion Sausage and Mash 14.95 (GF)

Black garlic & leek sausage, creamy mash, spiced red cabbage & our three day gravy

Sticky Beef Salad 12.95/16.95 (GF)

Crispy sticky strips of local Shorthorn sirloin, Asian slaw, roast cashews, soft & crispy noodles, daikon, sweet pickles, Thai chilli jam and sesame prawn toast

Swap beef for cauliflower (V)(VE)

Classic Ceasar Salad 12.95 (GFO)

Baby gem, pecorino Romano, streaky bacon, white anchovy, rosemary croutons, Caesar dressing

Add: Grilled chicken 4

Crispy halloumi 4

Crispy Pork Loin Shnitzel 18.95

Marinated crispy crumb pork loin with creamy mash, spiced red cabbage & creamed cider & mustard leeks

Jim's Cheshire Lamb or Chickpea Shabzi Curry 17.95/14.95 (GF)

A rich mild curry cooked with wild spinach, apricots and the finest ground herbs and spices, served with mujadara rice, far-far, cachumber, poppadom and relishes

Chicken and Halloumi Skewer 17.95 (GF)

Tender za'taar chicken & Cypresse halloumi skewer with mujadara rice, esme salsa, cachumber & sumac onions (GF)

FROM THE CHARGRILL

Our Shorthorn Beef is Dry Aged for 35 days by WH Frost of Marton.
Our steaks are naturally gluten free and are served with nigella seed onion rings and a Portobello mushroom and your choice of Massey's chips or fries

10oz Ribeye 29

8oz Picancho Rump Steak 17.95

Add: Peppercorn Sauce 2.75 / Blue Cheese Sauce 2.75 / Our Famous Three Day Gravy 2.75

DESSERTS

Charlie's Double Chocolate Brownie 8.50

with honeycomb ice cream
& mixed berry compote

Charlie's Sticky Toffee Pudding 8.50

with gold top ice cream and homemade toffee
sauce

Crumble 8.50

Ask your server for today's crumble
with custard or vanilla ice cream

Classic Bread and Butter Pudding 8.50

with Belgian chocolate nibs, coconut & sultanas
served with custard

Classic Tiramisu 8.50

with Bidlea cream & fresh berries

Bidlea Farm Ice Cream and Sorbets

2 scoops - 3.95 3 Scoops - 5.90

Vanilla, gold top, strawberry, honeycomb, sour
cherry, salted caramel, triple malt and
Maltesers, apple Fizz, mango and passionfruit

Jam Roly-Poly 7.5

traditional suet pudding pastry, rolled with
raspberry jam served with custard

Red Lion Cheese Plate 12

Best Cheshire, Red Leicester, Staffordshire True Grit mature cheddar,
Cromwell Bishop stilton, caramelised onion chutney, grapes, celery,
candied walnuts and a selection of biscuits