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Plum compote, dressed leaves & crackers

Allergen codes: 1 celery, 2 gluten, 3 crustaceans, 4 eggs, 5 fish, 6 lupin, 7 milk, 8 molluscs, 9 mustard, 10 nuts, 11 peanuts, 12 sesame seeds, 13 soya, 14 sulphur dioxide



Mains

Classic Beer Battered Cod £17 (1,2,4,7,9,13)

Whipped peas, tartar sauce, skin on chips & a wedge of lemon

The Red Lion Potted Pie (V/VEA) £18 (2,4,7,14)

Changes daily, Served with buttery mash & winter greens

Scottish Baked Halibut £25 (GF) (5,7)

Spicy 'Nduja & roasted cherry tomato risotto

Woods Farm Thick Cut Pork Chop £19 (GF) (9,14)

Wholegrain mustard mash, Maple glazed piccolo parsnips & apple sauce

Spinach & Ricotta Tortelloni £16 (V) (2,4,7)

Sundried tomato pesto, basil oil

Wiltshire Calves Liver £22 (GF) (7)

Garlic dauphinoise, curly kale, smoked bacon crisp & red onion gravy

Farm Reared Chicken Supreme £20 (GF) (7)

Sage & parmesan polenta with truffled wild mushroom, pea & leek fricassee

Desserts

Bread & Butter Pudding £9 (V) (2,4,7,13)

Dark chocolate chips & orange syrup with Yarde Farms chocolate & orange ice cream

Spiced Apple Crumble £8 (V) (2,4,7)

Oat crumble topping & vanilla crème anglaise

Amarula Toffee Pudding £8 (V/VEA) (2,4,7,14)

Warm sticky pudding with an Amarula caramel sauce & Yardes Farm vanilla ice cream

Cheese Plate £10 (V/GFA) (2,4,7,12,13)

Mature cheddar, brie & stilton with grapes, tomato chutney & a selection of crackers