



THE RED LION

BRAFIELD

NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING
1 FOR 6 • 3 FOR 16 • 5 FOR 25

Artisan Bread

Olive oil, balsamic (V/GFA)

Pork & Beef Meatballs

Spiced tomato sauce

Whitebait

Tartare sauce, lemon

Sticky Pork Belly Bites (GF)

Spicy Chicken Ribs (GF)

Patatas Bravas

Garlic aioli (VGN)

Hummus

Grilled pitta (VG/GFA)

Mint Pea Croquettes

Tzatziki (V)

Pork & Apple Sausage Roll

Chorizo relish

SHARERS

Baked Camembert 18

Garlic & Rosemary seasoning, artisan bread, crudites, red onion chutney

Charcuterie Platter 20

Selection of cured meats, pork & apple sausage roll, artisan bread selection, roasted red peppers, gherkins, chorizo relish



STARTERS

Coconut Coated King Prawns 9

Sweet chilli mayo, watercress

Onion Bhaji Scotch Egg 8

Tzatziki, coriander oil (V)

Jerk Chicken Skewers 8.5

Pineapple, chilli & lime salsa



Smoked Mackerel Fillet 9

*Dill crème fraîche,
pickled beetroot, oatcake (GF)*

Heritage Tomato Salad 8

*Mozzarella, crispy basil, balsamic glaze
(VGA)*

Pulled Ham Hock Bon Bons 8

Spring peas, pancetta, apple puree

(GF) Gluten free. (GFA) Gluten free alternative.

(VGN) Suitable for both vegan and vegetarians. (VGA) Vegan alternative. (V) Suitable for vegetarians.

Food allergy notice; if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order.
A discretionary service charge of 10% will be added to all bills. RL0225.21984



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MAINS

Sticky Korean Glazed Pork Belly 19

Coconut rice, kimchi, grilled spring onion (GF)

Pan Seared Chicken Supreme 20

Hasselback potatoes, pea puree, grilled asparagus, cream sauce

Moroccan Spiced Pulled Lamb Shoulder 23

Paprika potatoes, hummus, smoked aubergine, pomegranate, lime yoghurt

Pan Seared Salmon Fillet 22

Moroccan cous cous, roasted Mediterranean vegetables, coriander oil

Thai Red Coconut Curry 15

Roasted red peppers, green beans, baby corn, served in a rich Thai sauce, served with fragrant rice (VGN)

Add Chicken 5 • Add Prawns 6

Mushroom & Broccoli Rigatoni 15

White wine cream paprika sauce, shaved parmesan (V)

Add Chicken 5 • Add Prawns 6

Summer Salad 15

Roast curried sweet potato, caramelised onions, roasted peppers, chickpeas, avocado, rocket, citrus dressing (VGN/GF)

Add Chicken 5 • Add Prawns 6

Caramelised Beetroot & Mozzarisella Tarte Tatin 15

Pickled courgette, radish & rocket salad (VG)

Caesar Salad 18

Grilled Chicken breast, smoked bacon, croutons, anchovies, parmesan, lettuce, egg, creamy Caesar dressing (GFA)

Crispy Battered Fish & Chips 18.5

Minted mushy peas, curry sauce, tartare sauce, lemon wedge (GFA)

Pie of the Day 18

Chunky chips or mashed potato, green vegetables, gravy

GRILLS

Steak Frites 22

5oz sirloin steak, rocket & parmesan salad, seasoned skin on fries, peppercorn sauce (GFA)

10oz Ribeye Steak 32

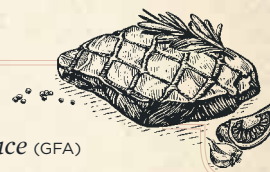
Golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish

10oz Gammon Steak 19

Fried egg, golden chunky chips, crispy onion ring, grilled vine tomatoes & salad garnish (GFA)

Grilled Swordfish Supreme 24

Pomme Anna, samphire, sauce vierge, crispy seaweed



WHY NOT ADD?

A sauce – Peppercorn, Mushroom or Blue Cheese 3 • King Prawns (GFA) 6

BURGERS



All served in a brioche-style bun with lettuce, tomato, seasoned skin on fries, salad & coleslaw

DOUBLE UP YOUR PATTY FOR £5

Peri Peri Chicken Burger 18

Rum sauce, Monterey Jack cheese

Bacon Cheese Burger 18.5

6oz Aberdeen Angus beefburger, Jolly Hog treacle cured back bacon, cheddar cheese, bread & butter pickles, burger sauce

Ultimate Vegan Burger 18.5

Beyond Meat patty, Applewood smoked cheddar, bread & butter pickles, salad, vegan mayo, ketchup (GFA)

SIDES

Skin on Fries (GFA/VGN) 5 • Chunky Chips (GFA/VGN) 5 • Sriracha Broccoli (V) 6 Garden Salad (GFA/VGN) 4
Seasonal Vegetables (GFA/VGN) 4 • Cheesy Garlic Bread (V) 5 • Homemade Onion Rings (VGN) 5