



LUNCH MENU

NIBBLES AND SHARING

Roasted carrot houmous (v) 5.95
Chilli oil and warm flatbread

**Fennel and sage
pork scratchings (gf)** 3.95
Apple sauce

Baked camembert
Grissini sticks and celery (v) 12.95
Top with:

**Wild mushrooms
and truffle oil (v)** 3.95

**Roasted peppers
and tomatoes (v)** 2.95

Black olive tapenade (v) 2.50

**Provence style
marinated olives (v) (gf)** 3.50

Garlic and herb bread (v) 3.95
Add mozzarella cheese 1.00

Halloumi chips (v) (gf) 6.95
Honey and soy dip

Butcher's Board 16.95
*Spicy Scotch egg, glazed chorizo,
bourbon glazed belly bites,
fennel and sage pork scratchings,
fig and honey chutney
and warm flatbread*

STARTERS

Spinach and asparagus salad (v) 6.50
*Spinach, asparagus, marinated feta
and house dressing*

Scallops of the day 10.95
Ask for today's specials

**Roasted tomato
and fennel soup (v)** 4.95
Sourdough bread

Ham hock and pea terrine 6.50
*Fig and honey chutney and toasted
sourdough bread*

Sea salt and chilli calamari 6.95
Lemon aioli

Hot smoked salmon 7.95
*Whipped feta, honey, watercress and
lime vinaigrette*

**Thai peanut and
cashew chicken** 6.50
Lime and chilli dipping sauce

Catalan king prawns 7.50
*Spiced tomato sauce and toasted
sourdough bread*

Italian spicy Scotch egg 5.95
Parsley and feta dip

MAINS

Slow roasted pork belly 13.95
*Mustard and chive mashed potatoes,
tenderstem broccoli and red wine jus*

Sesame salmon 14.95
*Sticky coconut rice, chargrilled cucumber,
tenderstem broccoli and pea shoots*

Duck breast salad 18.95
*Sweet potato, asparagus, pickled fennel,
raspberry and Dijon vinaigrette*

Butcher's sausages 11.95
Mashed potato, kale and red wine jus

Caesar salad 10.95
*Baby gem lettuce, garlic croutons, smoked dry
cured bacon, anchovies, Caesar dressing,
soft boiled egg, parmesan*

Add:
Chargrilled chicken 3.00
Hot smoked salmon 5.00

Halloumi Caesar salad (v) 13.95
*Baby gem lettuce, garlic croutons,
pan-fried halloumi, Caesar dressing,
soft boiled egg, parmesan*

Beer battered line caught cod 13.95
*Thrice cooked chips, minted pea pureé
and tartare sauce*

Vegetarian fish and chips (v) 12.95
*Battered halloumi, thrice cooked chips,
minted pea pureé and tartare sauce*

Goan fish curry 14.95
*Cod and prawn in spices with wild rice
and a side of Bombay potatoes*

Jackfruit Goan curry (v) 11.95
Wild rice and Bombay potatoes

GRILLS

*All served with confit vine tomatoes,
dressed green leaf and thrice cooked chips*

8oz Sirloin steak 20.95

10oz Dry aged ribeye steak 24.95

8oz Flat iron steak 16.95

EXTRAS

Sautéed king prawns 5.95

Roasted wild mushrooms 4.50

Beer battered onion rings 2.95

TOPPINGS 1.95

Semi dried tomato butter

**Herb and roasted
garlic butter**

SAUCES 2.95

Peppercorn, Diane, Blue cheese

BURGERS

*All served in a toasted bun with baby gem lettuce,
tomato, red onion, gherkin, skinny fries*

Gluten free rolls available upon request

Butcher's beef 12.95
With grilled rarebit and prosciutto

Picante chicken 12.95
Spicy chicken thigh with avocado mayonnaise

Roasted vegetables and quinoa 11.95
With feta

Soft shell crab 12.95
With sriracha mayonnaise

DOUBLE UP YOUR BURGER 4.00

Half picante chicken 14.95
*Sriracha sauce, thrice cooked chips
and confit vine tomatoes*

Slow braised lamb ragu 13.95
Conchiglie shells topped with shaved parmesan

Pan fried seabass 13.95
Provençal vegetables and basil oil

Chicken supreme 14.95
*Stuffed with taleggio, wrapped in prosciutto,
buttered mash potato, tenderstem and jus*

**Summer squash, chickpea and
coconut tagine (v)** 11.95
Semi dried tomato, giant cous cous

Pie of the day 12.95
*Mashed potato, seasonal vegetables, jus
- please see today's specials board*

**10oz Gammon steak
and hen egg** 11.95
*Confit vine tomatoes, dressed green leaf
and thrice cooked chips*

Chef's risotto of the day (v) 11.95
Using the finest seasonal ingredients

Penne arrabiata (v) 9.95
Spiced Italian tomato sauce with parmesan

Add:
Chargrilled chicken 3.00
Sautéed king prawns 5.95

Summer squash with grains (v) 11.95
*Mixed grain salad with crumbled feta, pumpkin seeds,
pomegranate and house dressing*

Gnocchi (v) 12.95
*Wild mushrooms, spinach, taleggio cream
finished with truffle oil*

SIDES

Thrice cooked chips (v) (gf) 3.50

Truffle and parmesan fries 4.50

Beer battered onion rings (v) 2.95

Crispy chilli tenderstem broccoli (v) 4.50

Rocket and parmesan salad (gf) 2.95

Garlic and herb bread (v) 3.95

Halloumi chips (v) (gf) 4.50

Skinny fries 3.50

With sriracha mayonnaise

TWO COURSES FOR ONLY £13.95

THREE COURSES £16.95

On these selected starters, mains, sandwiches, burgers and desserts from 12 noon to 6 pm Monday to Friday excluding Bank Holidays*



* Selected dishes on menu

SANDWICHES

All served with garden salad

Available from noon to 6pm Monday to Saturday

Gluten free rolls available upon request

-  **Roasted red peppers, feta, houmous, avocado** 7.50
 -  **Fish finger, lettuce, tartare** 7.50
 -  **Picante chicken club** 7.50
Mint yogurt, dry cured bacon, baby gem lettuce, beef tomato
 - Burgundy steak** 8.95
Buttered onions, rocquet, burgundy sauce dip
 - Hot smoked salmon** 7.95
Feta and watercress salad
- Add:*
Thrice cooked chips 3.50
or Skinny fries 2.95

DESSERT MENU

-  **Roasted peach posset** 5.95
With shortbread
 - Chocolate brownie (gf)** 6.50
Clotted cream vanilla ice cream
 -  **Summer berry oat crumble** 5.95
Crème anglaise
 - Coconut and chocolate tart (v)** 6.50
With raspberries
 - Apple Tartin** 6.95
Salted caramel sauce
 - Tiramisu** 6.50
Honeycomb crumb
 -  **Rhubarb and custard fool** 6.50
Chocolate crumble
 - Cheesecake trio**
Marbled chocolate, Zesty lemon and Raspberry ripple 6.95
- Selection of award winning
Yarde Farm ice cream (gf) 4.95
Choose three scoops from -
Clotted cream vanilla, Belgian chocolate, Toffee fudge, Strawberry, Pistachio, Rum & raisin
- English cheese board**
With celery, grapes, chutney and oatcakes (gf)
Keens Farmhouse Cheddar, Joseph Heler Double Gloucester, Somerset Brie and Long Clawson Blue Stilton
Plate 7.95 **Sharing** 12.95
- Mini dessert and a hot drink** 4.95
Choose from
Chocolate brownie, (gf)
Coconut and chocolate tart, (gf)
or Cheesecake slice



THE RED LION

6 Bridle Path, Brafield on the Green, Northampton NN7 1BP

Tel: 01604 890 707 Email: theredlion@mcmanuspub.co.uk www.theredlionatbrafield.co.uk

(v) Suitable for vegetarians (gf) Gluten Free (gfo) Gluten Free Option If you have a food allergy - please speak to your server before you order your food and drink, who will tell you about the allergenic ingredients in our dishes. All weights are approximate before cooking. Some items on this menu may contain nuts or nut derivatives. Some fish products may contain small bones. All items are subject to availability. All prices include VAT. (RL0418)
Gratuities are discretionary

We hope you enjoy your visit. Please feel free to discuss anything with the manager or write to our Customer Services Manager at:
McManus Managed Pub Group, Kingsthorpe Road Northampton NN2 6HT Tel: 01604 713 601

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