



THE RED LION

BRAFIELD

APERITIF

Aperol Spritz 8.70

Aperol mixed with Prosecco, dash of soda & orange slice

Sevilla Negroni 9.20

Tanqueray Flor De Sevilla, Campari, Sweet Vermouth with a twist of orange peel

Balfour Leslie's Reserve Brut, Kent, England 10.00 / 45.00

Elegant purity, a linear focus and fresh English acidity



NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 5 / 3 FOR 14 / 5 FOR 22

Pork & Beef Meatballs

Spiced tomato sauce

Mac n Cheese Bites

Garlic aioli (V)

Whitebait

Tartar sauce

Artisan Bread

Olive oil & balsamic (V/GFA)

Sticky Pork Belly Bites (GF)

Vegetable Samosas

Lime yoghurt (V)

**Butternut Squash
& Harissa Hummus**

Toasted pitta (VGN)

Paprika Dusted Aubergine Bites

Garlic aioli (VGN/GF)

SHARERS

Mixed Indian Style Sharer 25

Masala chicken pieces, vegetable samosas, saag aloo croquettes, courgette & cumin pakoras, mango chutney, beetroot chutney, pickled salad

Baked Camembert 17

Garlic & rosemary seasoning, artisan bread selection, crudites, red onion chutney (GFA)

STARTERS

Lamb Kofta Scotch Egg 8.5

Pickled red onions, tzatziki

Coconut Coated King Prawns 9

Sweet chilli mayo, watercress

Chef's Soup of the Day 7

Rustic bread, butter (VGA/GFA)

Baked Rainbow Beetroot 9

Goat's cheese mousse, glazed figs, oatcake (GF/V)

Teriyaki Chicken Bao Buns 11

Teriyaki coated chicken, fresh chillies, spring onion, pickled red cabbage

Courgette & Cumin Pakoras 7.5

Beetroot chutney, coriander dressing (VGN/GF)



(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. RL.0924.21807



THE RED LION

BRAFIELD

MAINS

Coq au Vin 18

Chicken thighs cooked in a rich bourginon sauce, potato gratin, buttered green beans & kale (GF)

Slow Roasted Pork Belly 19

Hasselback potatoes, pickled red cabbage, apple & celeriac puree, cider jus

12 Hour Rolled Blade of Beef 22

Champ mash, creamed cabbage & bacon, red wine jus (GF)



Pulled Lamb Shoulder Tagine 20

Moroccan cous cous, lime yoghurt

Pie of the Day 18

Buttered mash or chunky chips, seasonal vegetables, red wine gravy

Trio of Butcher's Sausages 17

Buttered mash, buttered greens, gravy, crispy onions

Seafood Linguine 19

White wine cream sauce, chilli, garlic, spinach, shaved parmesan



Pan Fried Salmon Fillet 20

Garlic roasted parmentier potatoes, sautéed green beans, tomato, olive & caper salsa



Seared Seabass Fillets 21

Chorizo & butterbean cassoulet, wilted spinach (GF)

Crispy Fish & Chips 18

Golden battered fish, chunky chips, mushy peas, curry sauce, tartar sauce (GFA)

Thai Green Coconut Curry 15

Broccoli, mange tout, green beans, in a Thai green sauce, served with fragrant rice (VGN/GF)

ADD Grilled chicken 5 or King prawns 6

Szechuan Butternut Squash 16

Spiced cous cous, roasted red onions, broccoli, dill & tahini yoghurt (VGN/GF)

Chicken Caesar Salad 17

Grilled chicken breast, smoked bacon, soft boiled egg, crisp gem lettuce, croutons, parmesan shavings and anchovies (GFA)

BURGERS

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

DOUBLE UP YOUR BURGER 5

Southern Fried

Chicken Burger 18

Mature Cheddar cheese, hash brown, chipotle mayo

Bacon Cheese Burger 18

6oz British beef patty, Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkin

“CheeseBurger” 18

Moving Mountains Patty, Applewood Cheddar “cheese”, crinkled gherkins, vegan mayo (VGN)



STEAKS & GRILLS

All our steaks are from British farms and are served with golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish (GF)

10oz Ribeye Steak 32

10oz Gammon Steak 17

Fried egg

10oz Rump Steak 25

WHY NOT ADD?

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

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 • Saag Aloo Croquettes (V) 6