

- NIBBLES AND SHARING-

Fennel and sage pork scratchings (gf) 3.95 Baked apple sauce

Garlic and rosemary baked camembert (v) (gf) 12.95 Roasted grape chutney celery and oat cakes

Sourdough bread (v) (gfa) 2.95 Szechuan pepper butter balsamic vinegar

Roasted pumpkin houmous (v) (gfa) 5.95 Dukkha spice dip and warm flatbread Provençal style marinated olives and feta (v) (gf) 4.95

Garlic, herb and mozzarella flatbread (v) 3.95

Butcher's board 16.95 Spicy nduja Scotch egg, glazed chorizo bourbon glazed belly bites fennel and sage pork scratchings baked apple sauce and warm flatbread

King prawns 7.95 Chilli and ginger sauce toasted sourdough, wasabi yoghurt

MAINS

STARTERS

Scallops of the day (gfa) 11.95 Ask for today's specials

Sweet potato and pumpkin soup (v) (gfa) 4.95 Sage oil and sourdough bread

Smoked chicken and gammon terrine 6.50 Tarragon mayonnaise and sourdough bread

Spicy nduja Scotch egg 5.50 Gherkin, wholegrain mustard

Halloumi stuffed falafels (v) 4.95 Creamy tahini dip

Sea salt and chilli calamari 6.95 Lemon aioli

Crab and linguine cake 5.95 *Lime & coriander aioli with* green leaf lettuce

Katsu chicken wings 5.50 Charred lime dip

Sweet and sour aubergines (v) 5.95 Chickpea salad and sesame dressing

Spatchcock poussin 13.95

Tabbouleh salad, saffron yoghurt

Lamb rump 19.95

Mashed potato, chorizo fried greens

Steamed Thai seabass (gf) 13.95

Wild rice and peas

Pea and mint tortellini (v) 12.95

Fricassee sauce, parmesan

Pie of the day 12.95

Mashed potato, seasonal vegetables, jus

- ask for today's specials

10oz Gammon steak

and hen egg (*gf*) 11.95

Confit vine tomatoes, dressed green leaf

and gastro chips

Gnocchi alla norma (v) 11.95

Ricotta and garlic flatbread

Chef's pearl barley risotto

of the day (v) 11.95

Using the finest seasonal ingredients

Rigatoni arrabiata (v) 10.95

Spiced Italian tomato sauce

with parmesan

Add:

Slow roast pork belly (gf) 14.95 Mustard and chive mashed potatoes baked apple sauce, greens and jus

Szechuan duck (gf) 18.95 Sweet potato, beetroot and greens hash, maple glaze

> Cumberland sausages 11.95 Braised lentils and savoy cabbage

> Glamorgan sausages (v) 11.95 Braised lentils and savoy cabbage

Warm Caesar salad (v) (gfa) 10.95 Sweet potato, beetroot, baby gem lettuce garlic croutons, Caesar dressing soft boiled egg, parmesan

> Add: **Chargrilled chicken** and bacon 3.95

> > Halloumi 2.95

Sautéed king prawns 5.95

Beer battered cod 12.95 Gastro chips, minted pea purée and tartare sauce

Beer battered halloumi (v) 12.95 Gastro chips, minted pea purée and tartare sauce

Goan fish curry (gfa) 14.95 Cod and prawns in spices with wild rice and dukkha flatbread

Jackfruit Goan curry (v) (gfa) 11.95 Wild rice and dukkha flatbread

Gastro chips, rosemary salt (v) (gf) 3.50

Truffle and parmesan fries (v) (gf) 4.95

Beer battered onion rings (v) 2.95

Skin on fries 2.95

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GRILLS All served with confit vine tomatoes, dressed green leaf and gastro chips **7oz Fillet steak** (gf) 26.95 10oz Dry aged ribeye steak (gf) 24.95 **8oz Flat iron steak** (gf) 16.95

Sautéed king prawns (gf) 5.95 Smoked Mac 'n' Cheese (v) 3.50 **Roast mushrooms** (v) (gf) 4.50 Herb and roasted garlic butter (v) (gf) 1.95 Beer battered onion rings (v) 2.95

SAUCES 2.95

Peppercorn, Diane, Blue cheese

BURGERS

All served in a toasted bun with gem lettuce beefsteak tomato, gherkin, skin on fries

Gluten free rolls available upon request

Butcher's beef 12.95 Monterey Jack and cured bacon

Buttermilk chicken 12.95 Avocado mayonnaise

Roast vegetables and quinoa (v) 11.95 With crumbled feta

DOUBLE UP YOUR BURGER 4.00 TOP WITH SMOKED MAC 'n' CHEESE 2.00

SIDES------

Winter green fricassee (v) (gf) 3.95

Charred pumpkin (v) (gf) 2.95 Cumin and buttermilk dressing

Curried panko parsnips (v) 2.95

Honey dip

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Chargrilled chicken 3.95 Sautéed king prawns 5.95 Spicy nduja sausage 3.95

Halloumi and polenta chips (v) (gf) 4.95 Avocado mayonnaise

Smoked Mac 'n' Cheese (v) 3.50

Mustard and chive mashed potato 2.95

EXTRAS

-CHILDREN'S MENU—

MINI STARTS 2.50 Garlic, herb and mozzarella bread

> Halloumi bites and honey Carrot chips and houmous

MINI MAINS 5.95 Butchers beef burger Grilled cheese and skin on fries

Battered cod Chips and pea purée Cumberland sausages Mashed potato, peas and gravy Chicken and broccoli rigatoni In cheesy cream sauce Baked tomato and roasted pumpkin gnocchi (v) Mini roast dinner 6.95 Sunday only

MINI PUDS 2.50 Chocolate and hazelnut churros With ice cream Red berries and cream Ice cream bowl - Choose two scoops

APERITIVO

Enjoy a beautiful crisp and refreshing aperitivo to excite your appetite before dinner

Spritz 7.95 Aperol, prosecco and soda water served with an orange wedge. The Classic spritz

Ketel Bloody Mary 7.95 Ketel one vodka and our own spiced tomato mix. Sure to liven up your day

Ultimate T&T World Class Tanqueray No.TEN Gin 7.95 Mixed with Fever-Tree Indian tonic and a wedge of pink grapefruit



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

(r) Suitable for vegetarians (gf) Gluten Free (gfa) Gluten Free Available 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. (RL1018) 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

> > www.mcmanuspub.co.uk