



THE RED LION

BRAFIELD

NIBBLES

We suggest a minimum of 3 plates for sharing

1 for 4.5 / 3 for 13 / 5 for 20

Duck Gyoza

Soy & lime dip

Sticky Pork Belly Bites ^{GF}

Apple sauce

Chorizo

Glazed in red wine

Garlic Mushrooms ^{VGN/GF}

Aubergine Baba Ganoush Dip ^{VGN}

Grilled pitta

Breaded Whitebait ^{GF}

Tartar sauce

Artisan Breads ^V

Olive oil & balsamic

Cauliflower Wings ^{VGN}

Spiced mayo

Paprika Dusted

Mac 'n' Cheese Bites ^V

Aioli

SHARERS

Chinese Five Spice Shredded Duck 18

Cucumber & spring onion, Chinese pancakes, hoi sin plum sauce

Baked Camembert 16

Garlic & rosemary seasoning, artisan bread, red onion chutney

STARTERS

Chef's Soup of the Day ^{VGA/GFA} 6.5

Warm crusty bread roll, butter

Teriyaki Bao Buns 10

*Pulled beef or wild mushroom,
sticky teriyaki sauce, chilli,
spring onion, pickled cabbage*

Oak Smoked Salmon ^{GF} 10

*Pickled beetroot, avocado mayo,
crispy capers, oatcake*

Salt & Pepper Calamari ^{GFA} 8

Garlic aioli, pickled red onion

Chicken, Apricot & Pancetta

Terrine ^{GFA} 8

*Tomato & apple chutney,
pickled baby onions, crostini*

Moroccan Spiced Lamb Kofta 8.5

*Grilled pitta, pickled red cabbage,
tzatziki*

Beetroot Falafels ^{VGN} 7.5

*Lemon & tahini mayo,
curried chickpea & pea shoot salad*



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MAINS

Classic Chicken Supreme ^{GF} 17
Dauphinoise potatoes, tenderstem broccoli,
mushroom cream sauce

Duo of Pork 18
Maple glazed belly of pork, pork & apple
sausage roll, bubble & squeak rosti,
roasted carrots, cider sauce

Pan Seared Seabass Fillets 19
Hasselback potatoes, wilted spinach,
beetroot puree, sauce vierge

Pan Fried Salmon Fillet ^{GF} 22
Sautéed jersey royals, creamed leeks,
bearnaise sauce

Pie of the Day 18
Served with mash potato,
seasonal vegetables, gravy

Pumpkin & Sage Tortellini ^V 15
Paprika cream sauce,
crispy sage, shaved parmesan

Chicken Caesar Salad ^{GFA} 16
Grilled chicken breast, smoked bacon,
crisp gem lettuce, croutons,
parmesan shavings and anchovies

Chicken & Chorizo Tagliatelle 15
Lightly spiced arrabiattia sauce,
spinach, shaved parmesan

12 Hour Blade of Beef ^{GF} 19
Grass fed British beef,
colcannon mash, braised red cabbage,
smoked bacon Bourguignon jus

**Curried Potato &
Onion Pakoras** ^{VGN/GF} 15
Cauliflower cous cous, pickled cucumber,
coconut & lemongrass sauce, curry oil

Fish & Chips ^{GFA} 16
Golden battered fish, minted mushy peas,
thick cut chips, curry sauce, tartare sauce

GRILLS

Bacon Cheese Burger 16
6oz British Beef Patty, Monterey Jack cheese,
smoked streaky bacon, red onion chutney,
bread & butter gherkin, lettuce,
tomato, skin on fries

DOUBLE UP YOUR BURGER 4

Chicken Katsu Burger 16
Breaded katsu chicken, Monterey Jack cheese,
pickled cabbage, gem lettuce, tomato,
katsu mayo, skin on fries

10oz Gammon Steak ^{GF} 15
Chunky chips, fried egg, dressed salad garnish

10oz Rump Steak ^{GFA} 22
Grass fed British red tractor beef, chunky chips,
vine tomatoes, crispy homemade onion rings

8oz Ribeye Steak ^{GFA} 29
Grass fed British red tractor beef, chunky chips,
vine tomatoes, crispy homemade onion rings

UPGRADE YOUR GRILL

Peppercorn Sauce 2.5 • Diane Sauce 2.5

Blue Cheese Sauce 2.5

Garlic Roasted Mushrooms 3.5

SIDES

Skin on Fries	4	Cheesy Garlic Bread	5	Homemade	
Chunky Chips	4	Creamed Spinach	5	Onion Rings	5
Seasonal Vegetables	4	House Salad	5	Garlic & Chilli	
				Tenderstem Broccoli	5

VGN Suitable for both vegan and vegetarians. V Suitable for vegetarians. GF Gluten free. GFA Gluten free alternative. VGA Vegan alternative.
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.09.23.21349