

JOIN US ON
SUNDAY 10TH MARCH

MOTHER'S DAY

2 COURSES 26 3 COURSES 32

STARTERS

SOUP OF THE DAY

Rustic bread (V)

HAM HOCK & PEA TERRINE

Piccalilli, crostini, pea shoot salad (VGN/GF)

TERIYAKI BAO BUNS

Pulled beef, sticky teriyaki sauce, chilli, spring onion, chilli, pickled cabbage

SALT & PEPPER CALAMARI

Garlic aioli (GFA)

CHERRY TOMATO BRUSCHETTA

*Marinated tomatoes with garlic, red onion, fresh herbs,
topped with creamy mozzarella, basil dressing (VGA)*

ROAST DINNERS

ALL SERVED WITH

Roast potatoes, maple glazed root vegetables, buttered hispi cabbage, Yorkshire pudding & gravy

ROAST SIRLOIN OF BEEF (GFA)

LEMON & THYME ROAST CHICKEN (GFA)

HONEY & MUSTARD ROAST GAMMON (GFA)

PORK LOIN & CRACKLING (GFA)

BEETROOT WELLINGTON (VGN)

MAINS

BEEF CHIANTI RAGU

12 hour cooked beef in a rich red wine & tomato sauce served with tagliatelle, shaved parmesan

PAN FRIED SEA BREAM FILLETS

Crushed baby potatoes, grilled asparagus, roasted cherry tomatoes, caper & dill cream sauce (GF)

BROCCOLI & ASPARAGUS TAGLIATELLE

In a creamy pesto sauce, shaved parmesan (V)

BBQ PULLED PORK BEEF BURGER

*6oz beef burger topped with BBQ pulled pork, monterey jack cheese,
crispy onions and cajun mayo with fries*

CURRIED POTATO & ONION PAKORAS

Cauliflower cous cous, pickled cucumber, coconut & lemongrass sauce, curry oil (VGN/GF)



THE RED LION
BRAFIELD

(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.02.24.21553

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MOTHER'S DAY

2 COURSES **26** 3 COURSES **32**

DESSERTS

CHOCOLATE MARQUISE

Chantilly cream, poached raspberries, chocolate sauce (v)

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce (v)

BLUEBERRY & COCONUT CAKE

Mixed berry compote, coconut yoghurt (VGN/GF)

PLUM & GINGER CRUMBLE

Custard or ice cream (GF/V)

NEW YORK STYLE CHEESECAKE

vanilla ice cream, salted caramel sauce (v)

CHILDREN'S MENU

2 COURSES **12** & 3 COURSES **16**

STARTERS

SOUP OF THE DAY

Rustic bread (VGN/GF)

CHEESY GARLIC BREAD

MAC 'N' CHEESE BITES

Garlic aioli (v)

MAINS

ROAST DINNER

Choice of roast beef, roast pork or roast gammon

BEEF BURGER

Skin on fries, peas or beans

BREADED CHICKEN GOUJONS

Skin on fries, peas or beans

BATTERED FISH GOUJONS

Skin on fries, peas or beans

DESSERTS

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce

ICE CREAM SELECTION

Choice of vanilla, chocolate, strawberry, toffee ice cream & raspberry sorbet

TRIPLE CHOCOLATE BROWNIE

Vanilla ice cream (GF)



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