

Welcome to the Red Lion, we aim to ensure that there is something for all to enjoy. If you follow a special diet, please ask for more information on how our dishes can be adapted to make something delicious for you...

Please note, we use fresh ingredients where possible and the below menu is subject to availability

## SUNDAY MENU

### **STARTERS**

Homemade soup of the day, bread basket and herb butter 6.50 <sup>v</sup>

Garlic mushroom bruschetta, kale pesto and blue cheese crumble 7.00 <sup>v</sup>

Honey-glazed pigs in blankets, roasted corn relish 6.00

Pulled pork sausage roll, cider apple sauce 7.00

Smoked salmon citrus salad, pickled marsh samphire 8.50

Beef brisket croquettes, tomato and chilli jam 8.00

#### **ROAST SELECTION**

All served with roast potatoes, Yorkshire pudding, carrots, leeks and onions, braised red cabbage and gravy

Whey braised lamb shank 14.00

Rotisserie chicken and sausage stuffing 14.00

Crispy pork belly 14.00

Rare sirloin 15.00

Aubergine melt, tomato, mushroom, Sussex cheese crumble 12.00

## LION CUBS

Mini roasts available (excluding the lamb shank - roast beef served medium) 7.00

# TO FINISH

Burnt butterscotch rice pudding 6.00

Triple brownie, chocolate brownie, chocolate sauce and chocolate ice cream 7.00

Peach tea junket, golden syrup, granola 6.00

Bread and butter pudding, marmalade, whisky and custard 6.00

Affogato - espresso, vanilla ice cream, biscuit and coffee liqueur 5.00

Salcombe Dairy ice cream and sorbet, please see board for flavours 2.00 per scoop

Alsop & Walker cheeses, frozen grapes, oat biscuits, tomato jelly 10.00