THE RED LION

Britwell Salome, Watlington, OX49 5LG

Appetiser

Local bread board with butter and balsamic oil - single board 5 (v)

Starters

Bursty tomato burrata salad 7 (v)

Goat's cheese salad with sun-dried tomatoes and a balsamic glaze 9 (v)

Spanish pil pil prawns with a chilli, garlic, white wine and butter sauce served with crusty bread 11

Asian marinated beef carpaccio with radish, watercress, shaved parmesan salad and sesame oil dressing 12

Mains

Beer battered haddock and triple cooked chips, homemade pea purée, tartare sauce and lemon 17

Homemade chicken kiev, crushed new potatoes with spring onions, buttered greens and a red wine jus 19

Fresh potato gnocchi in a garlic, spinach and cream sauce with shaved pecorino 14 (v)

Red Lion steak burger, with smoked Applewood cheddar, streaky bacon, and salad served on a toasted sesame brioche bun with seasoned fries 17

Bad Boy vegan burger with Asian slaw, served on a toasted sesame bun and served with seasoned fries 16 (ve)

Chargrilled 8oz sirloin steak with hand cut chips, salad garnish with peppercorn sauce or garlic butter 28

Whole dressed crab with avocado, mixed garden salad, seasoned skinny fries and garlic aioli 23

Sides

Skinny fries 4.5 Triple cooked chips 5 Buttered greens 4 Peas 2.5

Roasts (Sunday only)

All our meats are from Red Lion Farm and are served with seasonal vegetables, roast potatoes, cauliflower and broccoli cheese, braised red cabbage, yorkshire pudding and gravy:

Roast sirloin of beef, served pink 23
Roast loin of pork, with crackling 19
Thyme roasted chicken supreme 18
Beef and pork combo 26
Mushroom, brie and walnut stuffed yorkshire pudding 17 (v)

If you have a food allergy or special dietary requirement, please inform a member of staff before you place your order as our ingredients and recipes can change. Our food is produced in a kitchen where allergens are handled and therefore we cannot guarantee any item is allergen-free.