

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)

Roasted beetroot and goat's cheese arancini with balsamic glaze 9 (v)

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

Confit duck spring roll with Asian salad and hoisin sauce 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 and a red wine jus 19

Spring vegetable tagliatelle with lemon and chive sauce 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 and a bearnaise, peppercorn sauce or garlic butter 28

Sides

Skinny fries 4.5

Triple cooked chips 5

Buttered greens 4

Peas 2.5

Roasts (Sunday only)

All 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.

A discretionary 10% service charge will be added to your bill – all gratuities are shared between our team and are really appreciated ☺