

THE RED LION

Britwell Salome, Watlington, OX49 5LG

Appetiser

Local bread board with butter, balsamic oil, half roasted confit garlic – single board 6.5 (v)

Starters

Thyme and honey studded camembert (for two to share), red onion marmalade, half roasted confit garlic, fresh local bread 16 (v)(gfo)

Red Lion soup of the day, fresh crusty granary bread and butter 8 (v)(vo)(gfo)

Spanish pil pil prawns, chilli, garlic, white wine and butter sauce, crusty bread 12 (gfo)

Grilled goats cheese, walnut, pomegranate and pear salad, crispy croutons, pomegranate molasses 10 (v)(gfo) *(Swap goats cheese for pan-fried tofu for a vegan option)*

Pan-seared mackerel fillet, pickled beetroot carpaccio, horseradish cream, lemon oil 10 (gf)

Classic prawn and crayfish cocktail, marie-rose sauce, shredded iceberg, lemon wedge, brown bread 11.5 (gfo)

Sarah's bang bang satay chicken, rainbow slaw, sesame seeds *(contains nuts)* 11

Mains

Beer battered haddock and triple cooked chips, homemade pea purée, tartare sauce, lemon 18

Pan-fried salmon fillet with spring onion crushed new potatoes, tenderstem broccoli, with a pea and leek velouté 25 (gf)

Creamy garlic and wild mushroom tagliatelle garnished with a pea shoots and shaved pecorino 17 (v)

Wholetail breaded Whitby scampi, seasoned fries, buttered peas OR garden salad, tartare sauce, lemon 15

Chicken milanese, lightly spiced sweetcorn ribs, fried hen's egg, salad garnish, salsa dip 19

Red Lion steak burger, with smoked Applewood cheddar mayonnaise, streaky bacon, baby gem, tomato, gherkin, toasted sesame brioche bun, seasoned fries 18.5

King prawn, monkfish and vegetable Thai red curry, Asian salad, coriander rice, prawn crackers 24 (gf)

Plant based lentil and mixed bean chilli, basmati rice, corn tortillas, guacamole 16 (ve)(gf)

Chargrilled steak, hand cut chips, sautéed mushrooms, watercress and shaved parmesan with a choice of peppercorn sauce or garlic butter (gf)

Choose from either 10oz pave rump 32 OR 8oz sirloin 35

ADD pil pil prawns for a 'surf & turf' 7

Sides

Skinny fries 4.5

Triple cooked chips 5

Triple cooked truffle and parmesan chips 7

Buttered seasonal vegetables 5

Fresh horseradish pomme purée 5

Side Salad 4

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

*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.
Vegetarian (v), Vegan (ve), Vegan option available (vo), Gluten free (gf), Gluten free option available (gfo)*

Children's Menu

Main meals 8.95

Choice of: Battered fish, Cheeseburger or Breaded chicken goujons
all served with fries and either baked beans or peas

Tomato or cheese pasta with garlic bread (v)

Children's roast 10.95 (Sunday only)

Your choice of one from our weekly roast meats served with roast potatoes, yorkshire pudding, vegetables and gravy

Desserts 4.95

Sticky toffee pudding with vanilla ice cream

Warm waffle with strawberry, chocolate or vanilla ice cream, whipped cream, strawberry or chocolate sauce and sprinkles

Ice cream (one scoop) 2.75

Choice of: Vanilla, Chocolate and Strawberry

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