

THE RED LION

Britwell Salome, Watlington, OX49 5LG

Appetiser

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

Starters

Garlic, thyme and honey studded camembert (for two to share), red onion marmalade, fresh local bread 15 (v)(gfo)

Slow cooked pulled pork tacos, tomato concasse, shredded iceberg, sour cream, scorched jalapeños 11 (gf)

Spanish pil pil prawns, chilli, garlic, white wine and butter sauce, crusty bread 11 (gfo)

Scorched burrata, tomato and basil salad, basil dressing, grilled focaccia 9 (v)(gfo)

Grilled goats cheese, walnut, beetroot and sun-dried tomato salad, crispy croutons, balsamic glaze 9 (v)(gfo)

Crispy soft shell crab, crunchy noodle, peanut and Asian slaw, sweet chilli dipping sauce 11

Mains

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

Homemade chicken kiev with roasted new potatoes, seasonal vegetables, red wine jus 21

Chargrilled 8oz sirloin steak, hand cut chips, sautéed mushroom, grilled tomato, a choice of peppercorn sauce or garlic butter 28 (gf)

Roasted butternut squash and goats cheese risotto with crispy sage 16 (v)(gf)

Breaded wholetail scampi, seasoned skinny fries, buttered peas, tartare sauce and lemon 12

Pan-fried seabass fillet, sautéed new potatoes with garlic and cherry tomatoes, tenderstem broccoli, lemon butter 23 (gf)

Burgers

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

Cajun chicken and halloumi burger with guacamole, baby gem lettuce, tomato, sriracha, toasted sesame brioche bun, seasoned fries 18 (gfo)

Luxury veggie burger: a spiced lentil, mixed vegetable, cumin and coriander patty, Asian slaw, toasted sesame bun, seasoned fries 16 (v)(vo)(gfo)

Sides

Skinny fries 4.5

Triple cooked chips 5

Buttered greens 4

Peas 2.5

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)*

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)

Children's Menu

Main meals 7.95

Choice of: Battered fish, Cheeseburger, Sausage 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 9.95 (Sunday only)

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

Desserts 3.95

Chocolate brownie and chunky chocolate ice cream

Warm waffle with strawberry ice cream, whipped cream, strawberry sauce and sprinkles

Ice cream (one scoop) 2.50

Choice of: Honeycomb, Clotted Cream Vanilla,
Chunky Chocolate and Strawberry

*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)*