

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)

Soup of the day, fresh crusty bread and butter 8 (v)(gfo)

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

Caprese salad: creamy mozzarella, sliced vine ripened plum tomatoes, fresh basil, balsamic pearls, basil oil drizzle 9 (v)(gf)

Moroccan spiced lamb tacos, shredded lettuce, tomato concasse, tzatziki and shaved chilli 13 (gf)

Mains

Beer battered haddock and triple cooked chips, homemade pea purée, tartare sauce, lemon 19

Baked goats' cheese, sundried tomato and red onion tart, with a warm mediterranean vegetable salad, balsamic glaze 18 (v)

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

Homemade chicken kiev, crushed new potatoes with spring onions, buttered greens and a red wine jus 23

King prawn, monkfish and vegetable Thai red curry, Asian salad, coriander rice, prawn crackers 25 (gf)

Plant based lentil and mixed bean chilli, basmati rice, corn tortillas, guacamole 17 (ve)(gf)

Chargrilled 8oz sirloin steak, hand cut chips, sautéed mushrooms, watercress and shaved parmesan with a choice of peppercorn sauce or garlic butter 34 (gf)

“Surf and turf”: fillet steak medallions, pil pil prawns, fondant potato, buttered kale and spinach 35 (gf)

Red Lion steak burger: your choice of smoked Applewood cheddar mayonnaise OR Mexicana spicy cheddar, streaky bacon, baby gem, tomato, gherkin, toasted sesame brioche bun, seasoned fries 19

Sides

Skinny fries 4.5

Triple cooked chips 5

Triple cooked truffle and parmesan chips 7

Buttered seasonal vegetables 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 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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