



- x WHILE YOU WAIT...** **£5 each**
- Artisan Sour Dough, Olives & RJ Naylors Rapeseed Oil & Balsamic Cheesy Garlic Ciabatta (v, gfo)
- x STARTERS** **£7 each**
- Baked Goats Cheese Nicoise Salad (v)
- Garlic Buttered King Prawns, Chorizo, Toasted Sour Dough, Chimmichurri (gfo)
- New Zealand Half Shell Mussels, Smoked Bacon Lardons, Creamy White Wine Sauce & Herbs (gf)
- Include some oven warmed Ciabatta £2.50 Extra
- Cherry Tomato, Red Onion Bruschetta, Balsamic Glaze & Basil Leaves (vegan, gfo)
- x MEAT DISHES** **£19 each**
- Raithby Free Range Sage & Onion Crumb Pork Loin, Red Cabbage, Celeriac & Apple Remoulade,
Cranberry Drizzle & Dried Cranberries, Proper Chips
- Stournton Estates Venison Ragu, Penne, Kale & Leeks, Grated Parmigiano Reggiano (gf)
- PUB FAVOURITE & CELEBRATED... THE STINKY COW**
- Peppered Sirloin Strips, Peppercorn Sauce, Coteshill Blue Cheese, Brioche Bun, Onion Rings, Proper Chips (gfo)
- x CHICKEN DISHES** **£17 each**
- Classic Chicken Chasseur, Delmonico Potatoes, Seasonal Buttered Vegetables
- Rosemary & Garlic Roasted Lincolnshire Chicken Supreme & Kale, Charred Parsnip & Carrot, (gf)
- with Roast Potatoes, Dijon Mustard White wine Sauce
- x FISH DISHES** **£19 each**
- The Red Lion Cheesy Fish Pie, Garlic Crevette, Posh Peas (gf)
- Pan-Fried Hake, Handmade Braised Wild Boar Tortelloni, White Wine Cream Sauce, Kale & Crispy Onions
- x VEGGY DISHES** **£15 each**
- Winter Warming Soya Mince Cottage Pie, Seasonal Lincolnshire Vegetables (vegan, gf)
- Spicy Lincolnshire Blue Sky Hal-Moo-Mee Bake, Tomatoes & Peppers & a Fried Egg, Sour Dough Toasts (gfo)

x From the Grill

Locally sourced & supplied by Wisby's Butchers, Wragby, including Rare Breed Raithby reared Free Range Pork & East Coast Meats, Hagworthingham.

10oz Rump Steak £19

8oz Sirloin Steak £19

10oz Rib-Eye £24

The ROARING Red Lion Mixed Grill £26

2 Raithby Lincolnshire Sausages, Chicken Fillet, Pork Steak, Gammon Steak, Rump Steak

Wisby's of Wragby using Raithby Free Range Rare Breed Pigs

Raithby Rare Breed Pork Chop £19. 8oz Raithby Rare Breed Smoked Gammon, Egg & Pineapple Wedge £17

All served with Chargrilled Tomato, Portobello Mushroom, Proper Chips, Garden Peas & Onion Rings

Delicious Sauces £4

Green Peppercorn, Coteshill Blue Cheese, Bearnaise, Chimmichurri or Diane

Side Dishes £4

Chorizo Cauliflower Cheese, Onion Rings, Seasonal Buttered Vegetables, Proper Chips

Red Cabbage, Celeriac & Apple Remoulade, Delmonico Potatoes. Red Lion Salad

x PUDDINGS

£7 each

Old School Raspberry Jam Roly Poly, Raspberry Jam Lemon Meringue Pie, Dill, Lemon Curd (gf)

Sticky Toffee Apple Rice Pudding, Dennetts Apple Pie Ice Cream, Dried Apple Slice, Biscof Crumb

Apple & Blackberry Crumble (gf,vegan)

Forest Berry Sherry Trifle

Affogato - 2 Scoops Dennetts Vanilla Ice Cream & Espresso Lincolnshire Coffee

x Dennetts of Spilsby Ice Cream 1 Scoop £2 3 Scoops £6

Vanilla, Strawberry or Chocolate. Pour over a shot of Limoncello or choose from our selection of Locally made liqueurs £4.50 extra

Diabetic & Vegan Vanilla available

x The Red Lion Cheese Board

£12

Lincolnshire Poacher, Coteshill Blue, Lymn Bank Farm Smoked Cheddar, Louth Distillery Rum Cat soaked Sultanias,

Crackers & Fruit. (Extra Crackers £3)

GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION, V = VEGETARIAN,

*Any dietary requirements? Please let us know as the kitchen uses a good **Gluten Free** practice.*

All our dishes are cooked to perfection, please be patient at busy times.

