

To Start

Smoked Chicken and Ham Hock Terrine

Roast pear chutney, Brioche Toast

7.25

Soup Of the Day

Homemade focaccia bread

5.95

Trio of King Prawns

Honey and soy, garlic and chilli, & tempura battered

7.95

Crottin Goats Cheese

Baked goats cheese rolled in Pine nuts, heritage tomato, basil

6.95

Confit Duck Spring Roll

Deconstructed spring roll, julienne vegetables

6.95

Curried Scallops

Sundried tomato chutney, burnt cauliflower

9.45

Beetroot Cured Salmon

Pickled baby heritage carrots

8.45

To Follow

Braised Sussex Shin of Beef

*Cooked for 6 hours in a thyme and merlot marinade
Spinach, Herb Creamed Potato
14.95*

Beer Battered Cod

*Beer battered Cod steak, tempura prawn, & pea purée
Caper mayonnaise, lemon ketchup, ketchup
13.95*

Grilled Sea Bass

*Prawn ceviche, jersey royals, purple broccoli
14.95*

Manchego Tart

*Buttered wild mushrooms & spinach
12.95*

Lamb Rump

*Rolled in cumin, Potato and thyme risotto, tarragon dressing, date jus
15.95*

Cider Pressed Pork

*Crisp belly, croquette, carrot fondant, seasonal greens
14.45*

To Finish

White Chocolate Fondant

Raspberry Cream

5.95

Banoffee Cheesecake

Compressed Banana, chocolate tuille

5.95

Burnt Meringue

Milk chocolate fondue, strawberry vinaigrette

5.95

Sticky Toffee Pudding

Almond crisp, butterscotch sauce

5.45

The Red Lion Sharing Platter

A daily selection of our homemade desserts

5.95pp

(Minimum two people)

Kentish Cheese Board

Selection of local cheese and biscuits with homemade tomato chutney

7.95

Raspberry Panna Cotta

Prosecco Syrup

5.95