

To Start

Game Terrine

Venison, pheasant and pigeon, pistachio with onion puree
6.45

Seafood Broth

Clams, mussels, king prawns, celeriac
6.95

Blackened Scallops

With aubergine, black beans & charred baby gem
7.95

Tea-Smoked Chicken

With cauliflower & burnt shallot
5.95

Trio of King Prawns

Garlic and chilli, honey and soy, coriander crusted
7.45

Balsamic Onion Tart

Short pastry tart served with spiced cherry
tomato compote & camembert
5.95

Soup of The Day

Please ask your server for details
5.95



To Follow

Slow Cooked Sussex Shin of Beef

Cooked for 6 hours in a thyme and merlot marinade, topped with oyster mushroom ravioli
14.95

Charred Hake Fillet

Topped with a parsley, garlic and pine nut crust with a Cider fondant potato
14.95

Duo of New Romney Lamb

Slow braised shoulder & twice cooked rump with pommes Dauphine and a morel jus
15.95

Fish and Chips

Beer battered cod, tempura prawn, curried scallop, pea puree, tartare salsa & triple cooked chips
12.95

The 'Lion' Burger

Hereford beef and suckling pork burger with Serrano ham, tapenade, Aioli & triple cooked chips
12.95

Crusted Breast of Pheasant

Pistachio crusted breast, confit leg, carrot fondant and pheasant jus
15.95

Mushroom Wellington

Creamed mushroom and spinach in a puff pastry case with charred cauliflower cheese
11.95

Off The Grill

Rump Steak - 14.95

Sirloin Steak - 17.95

Fillet Steak - 21.95

Please ask your server for available weights. Served with triple cooked chips and seasonal vegetables

To Finish

Poached Pear

In honey and balsamic syrup, blackberry posset, crystallized orange
4.95

Valhrona Chocolate Brownie

With a sloe berry compote
5.95

The Red Lion Sharing Platter

A tasting board of our Chefs favourite desserts!
10.95 for two people

Iced White Chocolate Parfait

Amaretto and white chocolate parfait with
damson syrup and fresh raspberries
5.95

Cox's Apple Tart

Fine apple tart with cardamom anglaise & clotted cream
5.95

Kentish Cheese

Selection of local cheese & biscuits with homemade chutney
7.95

