



The Beginning

Artisan Bread, Oil & Olives (gfo) £5.50
Baked Camembert, Marmalade, Chilli Flakes, Crusty Baguette (v) £7.50
Bloody Mary Prawn Cocktail, Tomato Salsa, Celery Stick, Brown Bread (gfo) £7.95
Gravadlax, Horseradish Cream, Toasted Crumpet £7.95
Crème de Barry ' Cauliflower ' Soup, Chorizo & Parmigiano Reggiano £7.50
Pulled Chicken Mascarpone Pate, Torched Chicory, Richie's Bacon Jam, Melba Toast £7.95

The Middle

Duck Breast Schnitzel, Duck Egg, Hot Honey & Sesame Seed Sauce, Potato Waffle £20
10oz Sirloin Steak, Marmite Red Wine Reduction, Richie's Pate, Herbs (gf) £22
Oven Baked Brie & Cranberry stuffed Chicken Breast (gf) £18
Pan Fried Seabass Fillet, Sherry, Grapes & Tarragon (gf) £18
Panko Crumbed Blue Sky Hal-moo-mee Burger, Brioche, Sweet Chilli Sauce, Proper Chips (v) £17
Raithby Free Range Pork Chop, Sage, Chopped Ham, Wholegrain Mustard Cider Sauce (gf) £19
Spinach & Sweet Potato 'Sagg Aloo' Curry, Rice, Naan Bread (gfo, v, vegan) £16
Herb Crusted Cauliflower Steak, Salsa Verde, Cherry Tomato Concassé (v, vegan) £16
Katsu Chicken Breast Burger, Brioche, Richie's Kimchi, Madras Curry Sauce, Proper Chips £18
8oz Rump Steak, Grilled Tomato, Portobello Mushroom & Proper Chips £20
Green Peppercorn Sauce (gf), Coteshill Blue Sauce (gf), Bearnaise Sauce £4

All served with our Potato of the Day or Proper Chips, or stated otherwise

To compliment

Cauliflower & Leek au Gratin £4	Seasonal Vegetables £4	Buttered Greens & Peas £4
Rocket & Parmigiano Reggiano Salad £4	Onion Rings £4	Red Lion House Salad £4

The End

Old School Jam Roly Poly, Raspberry Jam £7.50 Apple & Blackberry Crumble (gf, vegan) £7.50
Toffee Apple Rice Pudding, Caramel Sauce, Apple Pie Ice Cream £ 7.50 Lemon & Raspberry Bavaoise £7.50
Affogato – 2 Scoops Dennetts Vanilla Ice Cream, Biscoff Biscuit, Espresso Coffee £7.50

Dennetts of Spilsby Ice Cream 1 Scoop £2.25 3 Scoops £6.50
Vanilla, Strawberry or Chocolate pour over a shot of Limoncello or Baileys £4.50 extra

The Red Lion Cheese Board £13

Lincolnshire Poacher, Coteshill Blue, Lymn Bank Farm Smoked Cheddar, Louth Distillery Rum Cat Soaked Sultanas, Crackers

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, the kitchen team are making your meal with love.