



THE RED LION

BRAFIELD

APERITIF

Aperol Spritz 8.70

Aperol mixed with Prosecco, dash of soda & orange slice

Sevilla Negroni 9.20

Tanqueray Flor De Sevilla, Campari, Sweet Vermouth with a twist of orange peel

Balfour Leslie's Reserve Brut, Kent, England 10.00 / 45.00

Elegant purity, a linear focus and fresh English acidity



NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 5 / 3 FOR 14 / 5 FOR 22

Pork & Beef Meatballs

Spiced tomato sauce

Mac n Cheese Bites

Garlic aioli (V)

Whitebait

Tartar sauce

Artisan Bread

Olive oil & balsamic (V/GFA)

Sticky Pork Belly Bites (GF)

Vegetable Samosas

Lime yoghurt (V)

**Butternut Squash
& Harissa Hummus**

Toasted pitta (VGN)

Paprika Dusted Aubergine Bites

Garlic aioli (VGN/GF)

SHARERS

Mixed Indian Style Sharer 25

Masala chicken pieces, vegetable samosas, saag aloo croquettes, courgette & cumin pakoras, mango chutney, beetroot chutney, pickled salad

Baked Camembert 17

Garlic & rosemary seasoning, artisan bread selection, crudites, red onion chutney (GFA)

STARTERS

Lamb Kofta Scotch Egg 8.5

Pickled red onions, tzatziki

Coconut Coated King Prawns 9

Sweet chilli mayo, watercress

Chef's Soup of the Day 7

Rustic bread, butter (VGA/GFA)

Baked Rainbow Beetroot 9

*Goat's cheese mousse,
glazed figs, oatcake (GF/V)*

Teriyaki Chicken Bao Buns 11

*Teriyaki coated chicken,
fresh chillies, spring onion,
pickled red cabbage*

Courgette & Cumin Pakoras 7.5

*Beetroot chutney,
coriander dressing (VGN/GF)*



(GF) Gluten free. (GFA) Gluten free alternative.

(VGN) Suitable for both vegan and vegetarians. (VGA) Vegan alternative. (V) Suitable for vegetarians.

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MAINS

Coq au Vin 18

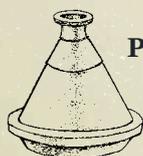
Chicken thighs cooked in a rich bourginon sauce, potato gratin, buttered green beans & kale (GF)

Slow Roasted Pork Belly 19

Hasselback potatoes, pickled red cabbage, apple & celeriac puree, cider jus

12 Hour Rolled Blade of Beef 22

Champ mash, creamed cabbage & bacon, red wine jus (GF)



Pulled Lamb Shoulder Tagine 20

Moroccan cous cous, lime yoghurt

Pie of the Day 18

Buttered mash or chunky chips, seasonal vegetables, red wine gravy

Trio of Butcher's Sausages 17

Buttered mash, buttered greens, gravy, crispy onions

Seafood Linguine 19

White wine cream sauce, chilli, garlic, spinach, shaved parmesan



Pan Fried Salmon Fillet 20

Garlic roasted parmentier potatoes, sautéed green beans, tomato, olive & caper salsa



Seared Seabass Fillets 21

Chorizo & butterbean cassoulet, wilted spinach (GF)

Crispy Fish & Chips 18

Golden battered fish, chunky chips, mushy peas, curry sauce, tartar sauce (GFA)

Thai Green Coconut Curry 15

Broccoli, mange tout, green beans, in a Thai green sauce, served with fragrant rice (VGN/GF)

ADD Grilled chicken 5 or King prawns 6

Szechuan Butternut Squash 16

Spiced cous cous, roasted red onions, broccoli, dill & tahini yoghurt (VGN/GF)

Chicken Caesar Salad 17

Grilled chicken breast, smoked bacon, soft boiled egg, crisp gem lettuce, croutons, parmesan shavings and anchovies (GFA)

BURGERS

All served in a brioche-style bun with lettuce, tomato, seasoned skin on fries, salad & coleslaw.

DOUBLE UP YOUR BURGER 5

Southern Fried

Chicken Burger 18

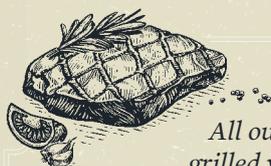
Mature Cheddar cheese, hash brown, chipotle mayo

Bacon Cheese Burger 18

6oz British beef patty, Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkin

“CheeseBurger” 18

Moving Mountains Patty, Applewood Cheddar “cheese”, crinkled gherkins, vegan mayo (VGN)



STEAKS & GRILLS

All our steaks are from British farms and are served with golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish (GF)

10oz Ribeye Steak 32

10oz Gammon Steak 17

Fried egg

10oz Rump Steak 25

WHY NOT ADD?

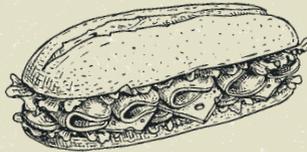
A sauce – Peppercorn or Blue Cheese 3 • King Prawns (GFA) 6

SIDES

Skin on Fries (GFA/VGN) 5 • Chunky Chips (GFA/VGN) 5 • Sriracha Broccoli (V) 6
Garden Salad (GFA/VGN) 4 • Seasonal Vegetables (GFA/VGN) 4 • Cheesy Garlic Bread (V) 5
Homemade Onion Rings (VGN) 5 • Saag Aloo Croquettes (V) 6



THE RED LION
BRAFIELD



LUNCH TIME
CIABATTAS

AVAILABLE MONDAY TO SATURDAY
NOON UNTIL 4PM

Served with
SEASONED SKIN ON FRIES & COLESLAW

Chicken & Bacon 12

Caesar sauce, lettuce

Meatball Marinara 12

Herby tomato sauce, melted cheese

Fish Finger 12.5

Tartare sauce, lettuce

New Yorker 12.5

Pastrami, Monterey Jack cheese, mustard mayo, rocket

Roasted Beetroot & Red Pepper 11

Squash houmous (VGN)

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HOT DRINKS

All our coffees are produced with freshly ground 100% rain forest alliance coffee beans from Columbia, Honduras and Brazil. All drinks are available to take away.

Latte 3	Flat White 3
Cappuccino 3	Mocha 3.3
Americano 3	Espresso 2.3
Floater Coffee 3	Macchiato 3

ADD A SYRUP TO YOUR COFFEE + 0.80 EACH
Gingerbread • Caramel • Vanilla • Hazelnut • Pumpkin Spice

Tea by the Pot 3

ENGLISH TEA SHOP

Breakfast • Earl Grey • Green • Peppermint • Berry • Chamomile

Hot Chocolate 4

Marshmallows & cream

Hot Drink & Chocolate Brownie 8

Choose one of our hot drinks with a chocolate brownie slice

LIQUEUR COFFEE

Choose your liqueur 6.5

*Irish, Jameson • Bailey's Latte • Seville, Cointreau • Amaretto
Calypso, Tia Maria • Carajillo coffee, Courvoisier VS brandy*



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DESSERTS

**Triple Chocolate
Brownie** 7.5
*Vanilla ice cream,
chocolate sauce* (GF)

**Blackberry
& Apple Crumble** 7
Custard or ice cream (GF/VGA)

Sticky Toffee Pudding 7.5
*Vanilla ice cream,
butterscotch sauce*

Lemon Meringue Pie 8.5
*Raspberry sorbet,
raspberry coullis*

Passionfruit Cheesecake 9
Mango sorbet

Cheese Plate 12
*Ask for today's
cheese selection* (GFA)



**SELECTION OF
ICE-CREAM & SORBETS**

3 scoops for 5 / 4 scoops for 6

- A selection of your choice -

*Strawberry • Chocolate • Vanilla Pod •
Vegan Vanilla • Salted Caramel*

Raspberry Sorbet (VGN) • *Mango Sorbet* (VGN)

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CHILDREN'S

2 COURSE £10 + 3 COURSE £13

STARTERS

£4 EACH

Mac & Cheese Bites • Cheesy Garlic Bread

MAINS

£7.5 EACH

Battered Fish Goujons *Skin on fries, peas or beans*

Breaded Chicken Goujons *Skin on fries, peas or beans*

Beef Burger *Skin on fries, peas or beans*

Bangers & Mash *Peas, gravy*

Pork & Beef Meatballs *Linguini, tomato sauce*

Creamy Pea & Broccoli Linguine (V)



DESSERTS

£4 EACH

Chocolate Brownie

Vanilla ice cream (GF)

2 Scoops of Ice Cream

Strawberry • Chocolate • Vanilla • Vegan Vanilla

Raspberry Sorbet (VGN) • *Mango Sorbet* (VGN)

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THE RED LION
BRAFIELD
SUNDAY

NIBBLES

Pork & Beef Meatballs 5
Spiced tomato sauce

Breaded Whitebait 5
Tartar sauce

Artisan Bread 5
Olive oil & balsamic (V/GFA)

Butternut Squash & Harissa Hummus 5
Toasted pitta (VGN)

STARTERS

Coconut Coated King Prawns 9
Sweet chilli mayo, watercress

Teriyaki Chicken Bao Buns 11
*Teriyaki coated chicken, fresh chillies,
spring onion, pickled red cabbage*

Chef's Soup of the Day 7
Rustic bread, butter (VGA/GFA)

Courgette & Cumin Pakoras 7.5
*Beetroot chutney,
coriander dressing (VGN/GF)*



SUNDAY ROAST

ALL SERVED WITH

*Duck fat roast potatoes, pork, sage & onion stuffing, maple & herb glazed root vegetables,
sauteed hispi cabbage, Yorkshire pudding and a rich red wine gravy. (VGA)*

28 Day Aged British Beef Sirloin 21

British Pork Loin & Crackling 18

Lemon and Thyme Chicken Supreme 18

Roast Leg of Welsh Lamb 22

Trio: Beef, Pork, Lamb 25

Vegetarian Roast (VGA) 17

Please ask your server for details about our vegetarian roast

SUNDAY SIDES

Pork Crackling (GF) 4
Cauliflower Cheese (V) 6

Pork, Sage and Onion
Stuffing (GFA) 5

Pigs in Blankets 5
Yorkshire Pudding 2

Duck Fat Roast
Potatoes (GFA/VGA) 5

Maple & Herb Roasted
Root Vegetables (VGN/GFA) 4

Braised Red
Cabbage (VGN/GFA) 4

CHILDREN'S SUNDAY ROAST

WITH ALL THE TRIMMINGS

28 Day Aged British Beef Sirloin 10

British Pork Loin & Crackling 9

Lemon & Thyme Chicken 9

Roast Leg of Welsh Lamb 10

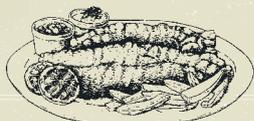
Vegetarian Roast (VGA) 9

Please ask your server for details



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MAINS

Crispy Fish & Chips 18

Golden battered fish, chunky chips, mushy peas, curry sauce, tartar sauce (GFA)

Thai Green Coconut Curry 15

Broccoli, mange tout, green beans, in a Thai green sauce, served with fragrant rice (VGN/GF)

ADD Grilled chicken 5 or King prawns 6

Chicken Caesar Salad 17

Grilled chicken breast, smoked bacon, soft boiled egg, crisp gem lettuce, croutons, parmesan shavings and anchovies (GFA)

Seared Seabass Fillets 21

Chorizo & butterbean cassoulet, wilted spinach (GF)

BURGERS

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DOUBLE UP YOUR BURGER 5

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Chicken Burger 18

Mature Cheddar cheese, hash brown, chipotle mayo

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6oz British beef patty, Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkin

“CheeseBurger” 18

Moving Mountains Patty, Applewood Cheddar “cheese”, crinkled gherkins, vegan mayo (VG)

STEAKS

10oz Ribeye Steak 32

Golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish (GF)



DESSERTS

Triple Chocolate Brownie 7.5

Vanilla ice cream, chocolate sauce (GF)

Blackberry & Apple Crumble 7

Custard or ice cream (GF/VGA)

Sticky Toffee Pudding 7.5

Vanilla ice cream, butterscotch sauce

Lemon Meringue Pie 8.5

Raspberry sorbet, raspberry coullis

Passionfruit Cheesecake 9

Mango sorbet

Cheese Plate 12

Ask for today's cheese selection (GFA)

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