



# 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

Hassleback 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**

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**LUNCH TIME**  
**CIABATTAS**

**AVAILABLE MONDAY TO SATURDAY**  
**NOON UNTIL 4PM**

*Served with*  
**SEASONED SKIN ON FRIES & COLESLAW**

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**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.*

<b>Latte</b> 3	<b>Flat White</b> 3
<b>Cappuccino</b> 3	<b>Mocha</b> 3.3
<b>Americano</b> 3	<b>Espresso</b> 2.3
<b>Floater Coffee</b> 3	<b>Macchiato</b> 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

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## 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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## SUNDAY



### 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

*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 (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)*

### SELECTION OF ICE-CREAM AND SORBETS

**3 scoops for 5 / 4 scoops for 6**

*- A selection of your choice -*

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