The Red Lion Chalgrove

A La Carte Menu

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GF - Gluten Free | VE - Vegan | V - Vegetarian | DF - Dairy Free
**** - Can Be Made Free From***

Please Inform Your Server Of Any Special Or Dietary Requirements

Sandwiches/Baguettes

Choice Of White Or Malted Bread Or White Or Wholemeal Baguettes / Gluten Free Available / **Served 12-2pm**

Minute Steak & Onion Marmalade	**£9.50**
Prawn Marie Rose	**£8.50**
Ham, Lettuce & Mustard	**£5.50**
Cheddar & Pickle	**£5.00**
Bacon & Somerset Brie	**£6.50**
Bacon, Lettuce, Tomato & Mayo	**£7.50**
Brie, Cranberry & Tomato (V)	**£6.50**
Avocado, Tomato & Chilli (VE)	**£6.50**
Chicken, Bacon, Lettuce, Tomato, Mayo	**£8.50**
Toasted Tuna & Cheese Melt	**£7.50**
Chicken, Lettuce, Tomato & Mayo	**£7.50**
Smoked Salmon & Rocket	**£8.00**

Side Dishes

Olives **£4.50** Garlic Bread **£4.00** Cheesy Garlic Bread **£4.50**
Chips **£3.50** Fries **£3.50** Cheesy Chips **£4.00** Cheesy Fries **£4.00**
Whitebait **£7.00** Bread & Oil **£3.00** Onion Rings **£4.00**
Seasonal Vegetables **£4.50** Mixed Salad **£4.50**

Pub Classics

Gammon Steak
Char-Grilled Gammon Steak, Free Range Fried Eggs, Chips, Salad **£16.50 (GF/DF)**

Scampi N Chips
Breaded Scampi, Chips, Peas & Tartar Sauce **£16.50 (DF)**

Minute Steak
Thinly Cut Sirloin Steak, Garlic Butter, Chips & Peas **£17.50 (GF/DF*)**

Fish N' Chips
Fresh Fillet of Cod, Cooked in Beer Batter, Chips, Peas, Tartar Sauce **£18.50 (GF*)**

Chilli
Mixed Bean & Lentil Chilli, Rice, Tortilla Chips, Tomato & Onion Salad **£15.00 (VE)**

Side Dishes

Olives **£4.50** Garlic Bread **£4.00** Cheesy Garlic Bread **£4.50**
Chips **£3.50** Fries **£3.50** Cheesy Chips **£4.00** Cheesy Fries **£4.00**
Whitebait **£7.00** Bread & Oil **£3.00** Onion Rings **£4.00**
Seasonal Vegetables **£4.50** Mixed Salad **£4.50**

Starters

Soup of the Day

Homemade Soup of the Day Served with Crusty Bread **£8.50**

Lamb Patties

Spicy Lamb Patties on a bed of Mixed Salad with Crispy Fried Onions and a Mint, Coriander & Cucumber Yoghurt Dressing **£8.75**

Smoked Salmon

A Simple Salad of Scottish Smoked Salmon with Lemon and Homemade Soda Bread **£9.50**

Poached Pear

A Warm Pear Poached in Mulled Wine, Stuffed with Gorgonzola Cheese Topped with Chopped Dates and Walnuts on a Dressed Leaf Salad **£8.75**

Scotch Egg

Homemade Scotch Egg, Coated in White Breadcrumbs Served with an Apple and Date Chutney **£8.75**

Mille Feuille

Mille Feuille of Goats Cheese, Filo Pastry and Caramelized Red Onions with a Dressed Micro Leaf Salad **£7.75**

Side Dishes

Olives **£4.50** Garlic Bread **£4.00** Cheesy Garlic Bread **£4.50**
Whitebait **£7.00** Bread & Oil **£3.00**

Mains

Pheasant Supreme

Supreme of Pheasant Stuffed with the Leg Meat, Herbs and Chestnuts Wrapped in Bacon, with a Damson Gin Jus, Savoy Cabbage and Creamy Garlic Potatoes **£23.00**

Fillet Seabass

Fillet of Seabass Cooked in a Foil Bag with White Wine, Maldon Sea Salt Lemon and Soft Herbs **£22.50**

Venison Liver

Pan Fried Venison Liver and Bacon on a Mashed Potato Bed Served with White Pudding and Red Onion Gravy **£18.50**

Ribeye Steak

Char Grilled Ribeye Steak, Cooked To Your Liking, Served with Peppercorn Sauce, Chucky Chips and a Rocket & Parmesan Salad with Balsamic Vinegar **£34.50**

Pork Chop

Grilled Pork Chop with a Rich Blue Cheese Sauce Served with French Beans and Mini Jacket Potatoes **£24.00**

Bubble N' Squeak

Bubble N' Squeak Topped with a Fried Free-Range Egg with a Homemade Tomato Ketchup **£19.50**

Char Grilled Steaks

28 Day Dry Aged Steaks, Cooked To Your Liking, Served With Chunky Chips, Grilled Mushroom, Tomato, Peppercorn Sauce, Rocket Salad

Fillet £36.00 **Sirloin £31.50**

Specials (Example)

Special Starter

Moules Mariniere

Mussels Cooked in a White Wine Cream, Served with Crusty Bread **£9.50**

Special Mains

Moules Mariniere

Mussels Cooked in a White Wine Cream, Served with Fries **£19.50**

Crispy Beef Fillet n' Noodles

Crispy Beef Fillet Strips on a bed of sticky rice & a Sweet Plum and Soya Sauce **£19.50**

Beef Short Rib

Slow Cooked Beef Short Rib Served with a Rich Red Wine Gravy & New Potatoes **£21.00**

Trout Fillet

Grilled Fillet of Trout Served on new potatoes, shallots and green beans cooked in garlic butter. **£19.75**

Corn-fed Chicken.

Pan fried breast of corn-fed chicken served with mashed potatoes and a chorizo cream sauce**. £20.50**

Pork Chop

Char-Grilled Pork Chop, Served with a Creamy Mushroom Gnocchi & Rocket Salad **£19.50**

Desserts

Cheesecake
Homemade Cheesecake of The Day, Fruit Garnish **£9.00**

Chocolate Brownie
Double Chocolate Brownie, Honeycomb Ice Cream **£9.00**

Sticky Toffee Pudding
Individual Sticky Toffee Pudding, Bandy Snap Basket, Salted Caramel Ice Cream **£9.00**

Raspberry Brioche Bread & Butter Pudding
Served with a Choice of Custard, Cream or Ice Cream **£9.00**

Bakewell Tart
Served with a Choice of Custard or Cream **£9.00**

Cheeseboard
A Selection Of 5 Artisan Cheeses, Chutney, Celery, Grapes, Biscuits
£11.50

Ice Creams/Sorbets £3.00 Per Scoop

Madagascan Vanilla Honeycomb Double Chocolate Flake
Kenyan Coffee Salted Caramel

Sorbets

Lemon Raspberry Orange Sour Cherry & Amaretto

{All Products are Prepared in an Environment which Contain all Allergens}

Kids Menu

Garlic Bread £4

Cheesy or Plain Garlic Bread **(V)**

Soup £4

Soup of The Day, Warm Bread Roll

Scampi £4

Breaded Scampi Tails, Tartar Sauce

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Breaded Chicken £10

Breaded Chicken, Chips & a Choice of Baked Beans, Salad, or Peas (**GF*/DF)**

Fish N Chips £10

Battered Fish, Chips & a Choice of Baked Beans, Salad, or Peas (**GF*/DF)**

Macaroni Cheese £10

Macaroni in Cheddar Cheese Sauce with Garlic Bread (**V)**

Burger £10

Crispy Coated Chicken Breast, Cheddar Cheese, Gem Lettuce, Fries & Salad

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Brownie £4

Double Chocolate Brownie, Vanilla Ice Cream

Ice Cream £4

Two Scoops of Ice Cream from the Menu

After Dinner Drinks

Cocktails

Espresso Martini £9.50

Espresso, Vanilla Vodka, Kahlúa

Pornstar Martini £9.50

Passionfruit Purée, Pineapple Juice, Vanilla Vodka, Passoã

French Martini £9.50

Chambord, Vanilla Vodka, Pineapple Juice

Baileys Martini £8.50

Baileys, Vanilla Vodka, Espresso, Tai Maria

(More Cocktails Available Please Ask Your Server For More Options)

Whisk(e)y & Brandy

The Famous Grouse £3.00
Bushmills Black Bush £3.50
Jameson £3.80
Ardbeg 10yr £4.90
Laphroaig 10yr £4.90
Glenfiddich 12yr £6.50
Lagavulin 16yr £7.50
Courvoisier V.S £4.00
Domaine Tariquet Armagnac £7.50

Dessert Wine

2019 Luis Felipe Edwards, Vino De Chile 125ml £7.85

Late Harvest. Viognier Sauvignon Blanc. D.O Valle De Colchagua

Port

Taylor's Late Bottled Vintage Port 125ml £7.85

Teas & Coffees

Americano £2.00 **Cappuccino £2.50** **Latte £2.50**
Espresso £2.00 **Double Espresso £2.75** **Mocha £2.50**
Hot Chocolate £3.00 **Irish Coffee £5.50** **French Coffee £5.50**
Italian Coffee £5.50 **Calipso Coffee £5.50**

Tea £2.00

Everyday, Earl Grey, Peppermint, Botanical, Lemon & Ginger, Camomile, Red Berries, Cranberry & Raspberry, Mango & Strawberry, Blackcurrant & Blueberry, St Clements