6 pint / 3 half

6 pint / 3 half

5 pint / 2.5 half

5.5 pint / 2.75 half

5.8 pint / 2.9 half

6 pint / 3 half

5.5 pint / 2.75 half

5.9 pint / 2.9 half

4.9 pint / 2.45 half

4.8 pint / 2.4 half

5 pint / 2.5 half

4 pint / 2 half

5 pint / 2.5 half

5 / 620ml

6.2 / 620ml

5 / 660ml

5.5 / 660ml

4.3 / 500ml

4 / 500ml

4 / 500ml

3.5 / 330ml

3.25 / 330ml

4 / 330ml

3.25 / 330ml

4 / 330ml

3.25 / 330ml

4.5 / 440ml

4.8 / 500ml

3.5 / 500ml

3.4 pint 1.75 half

3 / 250ml

2.75 / 330ml

2.75 / 330ml

2.5 / 330ml

2.5 / 330ml

2.5 / 250ml

2.5 pint 1.25 half

1 / 200ml

2.7 / 200ml

25ml 50ml

5.1 9.5

3.5 6.5

9 16

6 11.1

25ml 50ml

3.75 6.9

4 7.4

4 7.4

5.1 9.5

5.5 10.1

25ml 50ml

3.5 6.5

3.5 6.5

3.75 6.9

5 9.3

3.75 6.9

4.1 7.6

5.1 9.5

3.1 5.7

4 7.4

25ml 50ml

3 5.5

3.1 5.7

5 9.3

3.5 6.5

5.5 10.1

4.8 8.9

3.8 7

4 7.4

5 9.3

3.3 6.1

3.3 6.1

25ml 50ml

3.5 6.5

4 7.4

4 7.4

3.5 6.5

3.6 6.7

3.3 6.1

9.5

9.5

9.5

9.5

175ml 250ml Btl

5.25 6.75 20

5.25 6.75 22

6.75 9 25

175ml 250ml Btl

6.75 9 26

5.25 6.75 20

5.5 7 22

125ml Btl

8 24

**VODKA**

Smirnoff 37.5%

Absolut 40%

Absolut Vanilla 38%

Grey Goose 40%

Chase Rhubarb 40%

**GIN**

Gordons – London Dry, Premium pink or White Peach

Whitney Neill – Blood Orange 43%, Parma Violet 43%, Rhubarb & Ginger 41.3%

Bombay Sapphire 40%

Hendricks 41%

Tanqueray 41.3%

Tanqueray No Ten 47.3%

Chase - Rhubarb & Apple, Pink Grapefruit & Pomelo 40%

Gordons 0.0%

Seedlip Garden 108 0.0%

**WHISKY & BRANDY**

Bells 40%

Jamesons 40%

Glenfiddich 12yr 40%

Famous Grouse 40%

Laphroaig 40%

Whyte & Mackay 40%

Martell 40%

Courvoisier vs 40%

Vecchia Romanga 38%

Jack Daniels 40%

Jim Beam 40%

**RUM**

Havana Club 40%

Havana Club Especial 40%

Kraken Black Spiced 40%

Captain Morgan Dark 40%

Captain Morgan Spiced 35%

Bacardi 37.5%

**SPRITZ**

Aperol - Double Aperol, Prosecco, soda

Lemoncello - Double Lemoncello, Prosecco, soda

Amaretto - Double Amaretto, Prosecco, apple juice

Cassis - Double vermouth, Cassis, Prosecco, soda

**HOUSE WINES & FIZZ**

Red –

Anuela Merlot 21/22 13.75%

La Olas Malbec 2021 13.5%

Ontagnon Crianza Rioja 2019 14%

White -

Runnymede Sauvignon 2022 13%

Mezzora Pinot Grigio 2022 12.5%

Cune Monopole Rioja 21/22 13%

Sparkling –

Fonte Extra Dry Prosecco 11%

**DRAFT BEER**

Peroni 5.0%

Flint Eye 4.5%

Amstel 4.1%

Stella Artois 4.6%

Level Head IPA 4.0%

Neck Oil IPA 4.3%

Guinness 4.1%

Guest (ask for details)

**DRAFT CIDER**

Old Mout Berries & Cherries 4.0%

Guest Cider (ask for details)

**CASK ALE**

Harveys Sussex Best 4.0%

Masterbrew 3.7%

Guest (ask for details)

**BOTTLED BEER / CIDER**

Stella Artois Unfiltered 5.0%

Asahi Super Dry 5.0%

Estrella Damm 4.6%

Birra Moretti 4.6%

Proper job 5.5%

Speckled Hen 0.5%

Speckled Hen GF 4.8%

Punk IPA GF 5.4%

Brooklyn Special Effects 0.4%

Corona 4.5%

Corona 0.0%

Desperado 5.9%

Stella Artois 0.0%

Guinness 0.0%

Old Mout 4% Strawberry & Apple,

Kiwi & Lime, Pineapple & Raspberry, or Berries & Cherries

Old Mout Berries & Cherries 0.0%

**SOFT DRINKS**

Coke, Diet Coke, Orange Juice,

Cranberry Juice, Apple Juice, Lemonade

Kingsdown Sparkle - Elderflower, Rhubarb or Ginger Beer

Folkington’s juice - Apple, Orange,

Mango, Cranberry or Pineapple

Coca Cola zero bottle

Diet Coke bottle

Sanpellegrino Orange

Red Bull

Cordial – Lime or Blackcurrant

**MIXERS**

Soda - Coke, Diet Coke, Lemonade

Fevertree - Tonic, Indian, Slimline, Mediterranean, Elderflower, Cucumber, Aromatic or Rhubarb & Raspberry

**TEQUILA**

Cazcabel 38%

Jose Cuervo – Reposado or Silver 40%

Patron XO Café 35%

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**SUNDAY MENU**

Homemade focaccia with smoked sea salt butter £3 - Mixed olives £3

**STARTERS**

Prawn cocktail with buttered brown bread £8.5

Baked rainbow trout, sauce gribiche, lump fish roe, rosemary sea herbs and crispy sourdough £9.5

Pulled lamb croquettes, smoked tomato & mint mayo, piccalilli and crispy bacon £8.5

Teriyaki glazed buckwheat and kidney bean bites, sticky lemon and cashew rice,

chili and spring onion (vg) £8.5

Smoked red pepper soup with homemade focaccia (vg) £7.5

**SUNDAY ROAST**

Roast sirloin of beef £19.5 - Roast chicken £17.5 - Roast leg of lamb £22 - Mixed roast £22

Pan fried seabass with lobster & dill cream sauce £18.5

Nut roast, vegetable gravy (v) (n) vegan without Yorkshire £14.50

All the above are served with rosemary roast potatoes, seasonal vegetables, gravy and a Yorkshire pudding

**Extras**

Cauliflower cheese (gf) £4. - Yorkshire. Pudding £1 - Seasonal vegetables £3.5

Roast potatoes £3.5 - Stuffing £2.5 - Gravy £1

**MAINS**

House double stack beef burger, smoked bacon, American & Swiss cheese,

mustard burger sauce, gherkins and chips £16

Crispy buttermilk chicken burger, smoked bacon, Swiss cheese, garlic mayo, chips £16

Spicy bean burger, lettuce, beef tomato, garlic mayo, mango chutney, chips (v) £15.5

**DESSERTS**

Chocolate brownie, honeycomb crumb and vanilla ice cream (gf) (n) £7.5

Apple tart with nut crumb and custard & berry sauce (vg) (n)£8

Basque cheesecake with blueberry compote, vanilla & cardamon cream £8

Sticky toffee pudding with clotted cream and butterscotch sauce £8

Canterbury cheese makers cheeseboard, Elilis goat’s cheese, Ashmore farmhouse,

Kentish blue, Boyers smoked brie, fig chutney, crackers and celery £11.5

Ice cream selection available, please ask for flavours £2 per scoop

**CHILDREN'S MENU up to 14years old**

Chicken nuggets chips & peas £6.5

Battered cod fingers, chips & peas £7.5

Beef burger, American cheese and chips £9.5

Roast sirloin of beef £9.5 - Roast chicken £9.5 - Roast leg of lamb £9.5

Allergens - please let a member of the team know of ANY dietary requirements to be considered.

All our dishes may contain traces of nuts.

(v) – vegetarian. (vg) – vegan. (gf) – gluten free. (n) – contains nuts

WiFi Code – RedLion2015

A discretionary 10% service charge will be added to your final bill, all tips go to the team.