



NIBBLES

Homemade focaccia with whipped smoked salt butter £3.5

Smoked almonds £2.5

Mixed marinated olives £3

STARTERS

Prawn cocktail with buttered brown bread £8.5

Pea Kachori with coriander chutney and maple glazed cauliflower (vg) (g) £8

Crispy sweet chili pork belly bites, rocket and pickled red onion £9

Sardine escabeche, olives, toasted pine nuts and garlic croutons (g) £9

Soup of the day with toasted homemade focaccia, please ask for today's option (vg) £7.5

MAINS

10oz 28day aged sirloin steak, roasted shallot, flat mushroom and beef tomato with chips and garlic butter or peppercorn sauce £28.5

Malaysian Laska vegetable curry, udon noodles, crispy panko celeriac and roast butternut squash (vg) (g) £17

Baked hake with hazelnut & lemon crust, smoked cherry tomato & chickpea cassoulet, buttered local wild asparagus (g) £21

Roast rump of lamb, dauphinoise gratin, roast garlic, smoked purple sprouting broccoli, minted salsa Verde £24

Roast chicken supreme, wild mushrooms and leek with caramelised onion & vintage cheddar tart £19.5

Beer battered cod and chips, minted garden peas, charred lemon and tartare sauce £16.5

Crispy buttermilk chicken burger, smoked bacon, swiss cheese, garlic mayonnaise and chips £16.5

Spiced bean burger, mango chutney, garlic mayo, tomato, lettuce and chips (v or vg) £15.5

Double stacked beef burger, smoked bacon, American and swiss cheeses, peppercorn burger sauce, gherkins and chips £16.5

add BBQ pulled pork to your burger for £4

Tuesday evening burger & pint night

A choice of any of our burgers and chips with a pint £16

Wednesday evening steak night from 6pm

10oz 28 day aged sirloin steak and chips with a choice of either peppercorn sauce, blue cheese sauce or garlic butter £19

Thursday evening pie & pint night from 6pm

Handmade Pie, mash, mushy peas and gravy with a pint £16

SIDES

Buttered tenderstem broccoli with toasted almonds £4.5

Chips £3.75

Rosemary & parmesan chips £4.75 (upgrade £1.5)

Patatas bravas £4.75

Sweet potato fries £5 (upgrade £2)

Rocket & parmesan salad £5

DESSERTS

Apricot frangipane tart, vanilla ice cream and berry sauce (vg) (g) (n) £8

Basque cheesecake, blueberry compote, vanilla & cardamon cream (gf) £8.5

Vanilla panna cotta, poached rhubarb and hazel praline crumb (n) £8.5

Chocolate brownie, honeycomb crumb, berry sauce and vanilla ice-cream (n) (gf) £8

Canterbury cheese makers cheese board, smoked brie, Kentish blue, Ellis goats cheese and Ashmore farmhouse cheddar, crackers, apple, grapes celery and fig chutney £11.5

Ice-creams and sorbets, please ask a member of staff for selection – £2 per scoop

CHILDRENS MENU

Chicken nuggets and chips £6.5

Battered cod fingers and chips £7.5

Beef burger with American cheese and chips £9.5

All served with either beans or garden peas

SANDWICHES, CHIPS & SALAD Served 12-2:30

Melted brie and bacon with cranberry sauce £8.75

Homemade cod fishfingers with iceberg lettuce and tartare sauce £12.75

Cheddar and Branston pickle £7.5

Prawn cocktail, cucumber and lettuce £8.75

Cumberland sausage and caramelised red onion £8.75

Toasted BBQ pulled pork, tomato, lettuce and chimichurri dressing £9.75

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 – (g) contains gluten

WiFi Code – RedLion2015

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

DRAFT BEER			VODKA			25ml	50ml	
Peroni 5.0%	6 pint / 3 half		Smirnoff 37.5%	3.8	6.9			
Flint Eye 4.5%	6 pint / 3 half		Absolut 40%	4.	7.4			
Amstel 4.1%	5.25 pint / 2.6 half		Absolut Vanilla 38%	4.	7.4			
Stella Artois 4.6%	5.6 pint / 2.8 half		Grey Goose 40%	5.2	9.6			
Level Head IPA 4.0%	6 pint / 3 half		Chase Rhubarb 40%	5.5	10.1			
Hazy Day IPA 4.3%	6 pint / 3 half		GIN			25ml	50ml	
Guinness 4.1%	5.8 pint / 2.85 half		Gordons – London Dry, Premium pink or White Peach	3.6	6.6			
Hofmeister Helles 5%	5.9 pint / 2.95 half		Whitney Neill – Blood Orange 43%, Parma Violet 43%, Rhubarb & Ginger 41.3%	3.6	6.6			
Hofmeister Weiss 5.1%	5.9 pint / 2.95 half		Bombay Sapphire 40%	3.8	7			
Guest (ask for details)	5.9 pint / 2.95 half		Hendricks 41%	5.1	9.4			
DRAFT CIDER			Tanqueray 41.3%	4	7.5			
Guest Cider (ask for details)	4.9 pint / 2.45 half		Tanqueray No Ten 47.3%	4.5	7.6			
CASK ALE			Chase - Rhubarb & Apple, Pink Grapefruit & Pomelo 40%	5.1	9.5			
Harveys Sussex Best 4.0%	5 pint / 2.5 half		Gordons 0.0%	3.1	5.7			
Masterbrew 3.7%	4.25 pint / 2.12 half		Seedlip Garden 108 0.0%	4	7.4			
Guest (ask for details)	5 pint / 2.5 half		WHISKY & BRANDY			25ml	50ml	
BOTTLED BEER / CIDER			Bells 40%	3.2	5.9			
Stella Artois Unfiltered 5.0%	5.5 / 620ml		Jamesons 40%	3.3	6			
Asahi Super Dry 5.0%	6.2 / 620ml		Glenfiddich 12yr 40%	5	9.3			
Estrella Damm 4.6%	5 / 660ml		Famous Grouse 40%	3.8	6.6			
Birra Moretti 4.6%	5.5 / 660ml		Laphroaig 40%	5.5	10.1			
Proper job 5.5%	4.3 / 500ml		Whyte & Mackay 40%	4.8	8.9			
Speckled Hen 0.5%	4 / 500ml		Martell 40%	3.9	7.1			
Speckled Hen GF 4.8%	4 / 500ml		Courvoisier vs 40%	4.1	7.5			
Peroni 0.0% / Peroni GF	3.75 / 330ml		Vecchia Romanga 38%	5	9.3			
Brooklyn Special Effects 0.4%	3.5 / 330ml		Jack Daniels 40%	3.5	6.2			
Corona 4.5%	4 / 330ml		Jim Beam 40%	3.5	6.2			
Corona 0.0%	3.5 / 330ml		RUM			25ml	50ml	
Desperado 5.9%	4 / 330ml		Havana Club 40%	3.6	6.5			
Guinness 0.0%	4.5 / 440ml		Havana Club Especial 40%	4.1	7.4			
Thatchers cider 0.0%	4 / 500ml		Kraken Black Spiced 40%	4.1	7.4			
Old Mout 4% Strawberry & Apple, Kiwi & Lime, Pineapple & Raspberry, or Berries & Cherries	4.9 / 500ml		Captain Morgan Dark 40%	3.7	6.7			
Old Mout Berries & Cherries 0.0%	4 / 500ml		Captain Morgan Spiced 35%	3.7	6.7			
SOFT DRINKS			Bacardi 37.5%	3.5	6			
Coke, Diet Coke, Orange Juice, Cranberry Juice, Apple Juice, Lemonade	3.4 pint 1.75 half		SPRITZ					
Kingsdown Sparkle - Elderflower, Rhubarb or Ginger Beer	3.5 / 250ml		Aperol - Double Aperol, Prosecco, soda	9.5				
Folkington's juice - Apple, Orange, Mango, Cranberry or Pineapple	2.75 / 330ml		Lemoncello - Double Lemoncello, Prosecco, soda	9.5				
Coca Cola zero bottle	2.75 / 330ml		Amaretto - Double Amaretto, Prosecco, apple juice	9.5				
Diet Coke bottle	2.75 / 330ml		Cassis - Double vermouth, Cassis, Prosecco, soda	9.5				
Sanpellegrino Orange	2.75 / 330ml		HOUSE WINES & FIZZ			175ml	250ml	Btl
Red Bull	2.75 / 250ml		Red –					
Cordial – Lime or Blackcurrant	2.5 pint 1.25 half		Anuela Merlot 21/22 13.75%	5.25	6.75	20		
MIXERS			La Olas Malbec 2021 13.5%	5.25	6.75	22		
Soda - Coke, Diet Coke, Lemonade	1 / 200ml		Ontagnon Crianza Rioja 2019 14%	6.75	9	25		
Fevertree - Tonic, Indian, Slimline, Mediterranean, Elderflower, Cucumber, Aromatic or Rhubarb & Raspberry	2.7 / 200ml		White -	175ml	250ml	Btl		
TEQUILA			Runnymede Sauvignon 2022 13%	6.75	9	26		
	25ml	50ml	Mezzora Pinot Grigio 2022 12.5%	5.25	6.75	20		
Cazcabel 38%	5.1	9.5	Cune Monopole Rioja 21/22 13%	5.5	7	22		
Jose Cuervo – Reposado or Silver 40%	3.5	6.5	Sparkling –	125ml	Btl			
Patron XO Café 35%	6	11.1	Fonte Extra Dry Prosecco 11%	8	24			