



## Our Dinner Menu

*Available from 6.00pm – 9.30pm*

### While you decide

Free-range, Blythburgh pork crackling with our orchard's apple sauce	£3.25
Pickled Wild forest mushrooms marinated in olive oil and herbs from the Red Lion garden (v)	£4.50

### To start

Local baby squash, celeriac and watercress soup with toasted flaked almonds and a hunk of sourdough (v)	£5.95
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Baby shrimp and crayfish salad with butter lettuce, lime juice, ginger and red onion	£7.50
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Main Course £13.95

Steamed Cornish mussels cooked with smoked paprika, chive, garlic and dash of double cream and garlic sourdough	£6.75
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Main Course £12.95

Cambridge Blue cheese, fennel and caramelized whole pear salad with split balsamic dressing (v)	£6.50
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Local spinach, eves cheese and sage fritters with toasted pine nuts and a hint of chilli (v)	£6.50
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Pan-fried lamb sweetbreads with dry cured bacon lardons and wild rocket leaves	£5.95
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### From the Grill

*We use a modern, top-quality chargrill, gas-fired with lava rocks to give our meat an intense flavour. All our grilled meats are from local butchers B and Searles in Sawston and served with thick, hand-cut chips, garlic button mushrooms and vine tomatoes.*

Quality farm-assured:	10 oz prime rump steak	£16.95
	8 oz prime rib-eye steak	£18.95
	8 oz marinated lamb neck fillet	£16.95
	16 oz T-bone steak	£25.95

Free-range horseshoe gammon steak, pineapple relish and double free-range fried eggs	£13.95
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### Our burgers

*We use 100% quality assured meat for our homemade burgers, which are seasoned with cracked black pepper, Maldon sea salt, herbs from the Red Lion garden and free-range eggs to bind the meat. All burgers are cooked medium and served with homemade, thick-cut chips, house slaw and a soft bun.*

Homemade, (approx 8oz) Red Lion burger with melted mature cheddar	£12.95
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*Add bacon* £1.50

Locally sourced, free range pork burger stuffed with gooey stilton cheese	£13.95
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'Skinny' burger; free-range, chargrilled chicken breast in an Ice-berg lettuce 'bun' served with rocket and new potatoes ( <i>no chips, no mayo</i> )	£12.45
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### Classic Dishes, Salads and Fish

Adnams beer-battered fish, with minted peas, lemon pickle, and Chef's tartar sauce and thick, hand-cut chips	£14.50
Fresh Sea bream fillet with seared scallops cooked in a chilli coriander butter with root vegetable puree and lemon rind	£16.95
Fresh fillet of Lemon sole in coriander butter with steamed potatoes and watercress salad	£17.95
Grilled Newmarket sausages, mashed potatoes and onion gravy	£12.95
Local Asparagus Wobbly Bottom goat cheese and red onion wellington with red leaf and beetroot salad (v)	£12.50
Marinated then braised Gressingham duck breast, on chicory leaves, celery and peach salad with a citrus dressing	£16.95
Pan fried medallions on pork with parsnip and apple mash and caramelized cider sauce	£16.95

### Something on the side

Thick, hand-cut chips	£2.95	Shoestring fries	£2.50
Mashed potatoes	£2.95	Steamed new potatoes	£2.95
Steamed greens	£3.50	Garlic button mushrooms	£3.95
Battered giant onion rings	£3.25	Garlic sourdough	£2.95
Rocket Parmesan salad	£2.95	House 'slaw'	£2.95
Madagascan pepper sauce	£2.95	Blue cheese <i>or</i> mushroom sauce	£2.95

### Puddings

*Enjoy a glass of dessert wine with your pudding; Araldica Moscato Passito 2005 (13.0%) from Italy, is honeyed, rich and intense with concentrated Muscat character 50ml £3.75 125ml £9.95*

Pineapple and cinnamon turnover with salted caramel sauce	£5.50
Rhubarb and ginger cheesecake with lemon curd	£5.50
Homemade chocolate, and orange tart with Chantilly cream	£5.50
Fresh Strawberry and Champagne Grenache with mini pink marshmallow and strawberry coullis	£5.50
Alder Tree, Suffolk ice-creams; Summer Fruits, Gooseberry, Clotted Cream Vanilla 1 scoop	£3.50
	3 scoops £5.50
Cheese platter: Suffolk Gold, Cambridge Blue, Wobbly Bottom goats cheese with homemade pear chutney, celery sticks and water crackers	£8.95

*Our fish dishes may contain small bones and our kitchen uses nuts, please see your server if you have any special dietary requirements. We use locally sourced ingredients where possible. Suppliers include: Adnams Brewery, Suffolk; Fieldgate Nurseries, Melbourn; B. Searle and Sons, Sawston, The Cambridge Cheese Company, Cambridge. All our meals are freshly cooked and prepared in-house, so there may be a slight delay during busy times. Thank you for your patience.*