

Our Lunch Menu

Available from 12.00 to 3.00pm

Sandwiches

All sandwiches include salad garnish and homemade, fried potato chippings.				
Smoked sea-trout and cress, fresh dill on brown bread				
Hand-carved ham and English mustard on white bread	£5.95			
Suffolk Gold cheese, caramelized red onion and roasted peppers on sourdough bread (v)	£6.50			
Homemade, giant fish-finger sandwich, Chef's tartar sauce on a white bun	£8.95			
Chargrilled minute steak sandwich, onion confit on sourdough bread	£9.95			
The Red Lion triple-decker Club Sandwich; grilled chicken, fried egg, grilled bacon,	£8.95			
tomato, lettuce, mayo on white or brown bread				
Grilled Newmarket sausages and HP sauce on a breakfast bap	£6.95			
Something light				
Local baby squash, celeriac and watercress soup with toasted flaked almonds and a hunk of Sourdough (v)	£5.95			
Baby shrimp and crayfish salad with butter lettuce, lime juice, ginger and red onion	£7.50			
main course size	£13.95			
Steamed Cornish mussels cooked with smoked paprika, fresh chive, wild garlic and	£6.75			
double cream served with garlic sourdough				
Cambridge Blue cheese, fennel and caramelized whole pear salad with split	£6.50			
balsamic dressing (v)				
Local spinach, eves cheese and sage fritters with a hint of chilli and toasted pine nuts (v)	£6.50			
Local spinach, eves cheese and sage fritters with a hint of chilli and toasted pine nuts (v) Pan-fried lamb sweetbreads with dry cured bacon lardons on wild rocket leaves	£6.50 £5.95			

Something from the Grill

All our grilled meats are from local butchers, B Searle and Sons. 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 beef T-bone steak	£25.95
Free-range horseshoe gammon steak, pineapple relish and double free-range fried eggs		

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 bap.

Homemade, (8oz approx) Red Lion burger with melted mature cheddar					
add bacon Locally sourced, free range pork burger stuffed with gooey stilton					
'Skinny' burger; free-range, chargrilled chicken breast in an Ice-berg lettuce 'bun' served with					
rocket and new potatoes (n	_	_	£12.45		
rocket and new potatoes (//		,			
	Classic	Dishes, Salad and Fish			
Adnams beer-battered fish with minted peas, lemon pickle, Chef's tartar sauce and thick, hand-cut chips					
Pan fried fresh Sea bream fi	llet and seared s	callops cooked in chilli coriander butter with	£16.95		
root vegetable puree and le	mon rind				
Fresh fillet of lemon sole in coriander butter with steamed potatoes, fennel and					
watercress salad					
Grilled Newmarket sausages, mashed potatoes and onion gravy			£12.95 £12.50		
Grilled Asparagus, Wobbly Bottom goat cheese and red onion wellington					
with beetroot leaf salad (v)					
Something on the side					
Thick, hand-cut chips	£2.95	Shoestring fries	£2.50		
Steamed greens	£3.50	Garlic button mushrooms	£3.95		
Breaded 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		
		Decidality -			
D'	201	Pudding	£5.50		
• •	Pineapple and cinnamon turnover with salted caramel sauce				
Rhubarb and ginger cheesecake with lemon curd			£5.50		
Homemade chocolate, and	_	·	£5.50 £5.50		
Fresh Strawberry and Champagne Grenache with mini pink marshmallow					
and strawberry coullis Alder Tree, Suffolk ice-creams; Summer Fruits, Gooseberry, Clotted Cream Vanilla 1 scoop £3.50					
Aluer Tree, Julion Ice-Cledi	ns, summer riun	3 scoops	£5.50		
		3 3coops	13.30		

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.