

Dinner

Turn over for more dishes

Starters

Soup of the day

served piping hot with house bread *gfo, v*

£5.50

Crispy whitebait

with garlic mayonnaise

£5.50

Gloucester Old Spot pork belly rillettes

with Wye Valley real ale chutney & warm crusty bread *gfo*

£5.95

Creamy garlic mushroom gratin

topped with herb bread crumbs & Grana Padano *v*

£5.95

Home-made smoked salmon parcel with prawns

with a citrus mayonnaise & dressed leaves *gfo*

£7.95

Main dishes

Famous Red Lion jumbo beer-battered cod

seeing is believing! Jumbo battered cod in Wye Valley ale with chunky chips, home-made tartare sauce & petis pois *gfo*

£13.95

Crispy Gloucester Old Spot belly pork

served with black pudding mash, apple marmalade, seasonal vegetables & a Hereford cider sauce

£13.95

Breaded chicken escalope

served with a goat's cheese & Provençal gratin & crisp roasted rosemary new potatoes

£14.95

Duo of freshly grilled fish

on crushed new potatoes with a creamy smoked salmon & prawn sauce & seasonal vegetables. *gfo*

£12.95

Please ask server for details of today's fish duo

Catch of day

see server for details *gfo*

Roasted vegetable lasagne

home-made & served with basil infused rustic bread *gfo, v*

£9.95

Marinated artichoke salad

with sundried tomatoes, feta and mixed leaved served with a basil dressing & balsamic glaze *v*

£11.50

Add chicken £1

The
**RED
LION**
at Wainlode
FREEHOUSE



From the grill

Locally-reared steak

cooked to your liking with chunky chips, field mushroom, home-made onion rings and dressed leaves. *gfo*

6oz minute sirloin £10.95

10oz rump £16.95

10oz sirloin £19.50

Add a sauce £1.95 bacon & Worcester blue, peppercorn or garlic butter

Burgers

Two 4oz char-grilled burgers in a brioche bun served with relish, gherkins, skinny fries & coleslaw. £9.95

Gloucester burger

as above, with crispy bacon & double Gloucester cheese £12.95

Worcester burger

as above, with crispy bacon & Worcester Blue cheese £12.95

Hereford burger

as above, with crispy bacon & Hereford Hop cheese £12.95

To share

Seafood platter

smoked salmon, king prawns, smoked mackerel pate, crayfish & prawn pot, dressed leaves, granary bread, lemon wedge & dill mayonnaise *gfo* £17.50

Please also see our daily Specials board, or ask a member of staff.

All our dishes are freshly cooked to order. Please ask your server regarding gluten free (gfo) options as marked on the menu.

We support local suppliers & are proud to use the following; Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our 100% British beef burgers & meats; Severn Poultry in Stroud for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; Warners of Tirley for our delicious steaks; St. George's Bakery in Corse for our fresh bread; Harvey & Brockless of Gloucester for all of our deli meats; pickles & cheeses; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg.

gfo = gluten free dish or option, please ask server for details. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note that we do not accept American Express.

Dinner

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Childrens

Burger

4oz char-grilled burger in a brioche bun served with skinny fries & coleslaw

Add double Gloucester cheese or crispy bacon £1 each

£5.95

Breaded pollock goujons

and chunky fries with home-made tartare sauce & petis pois *gfo*

£5.95

Roasted vegetable lasagne

home-made and served with basil infused roll & dressed salad *gfo, v*

£5.95

Local ham, free-range egg and chips

treacle glazed ham with a free-range egg, chunky chips & salad garnish *gfo*

£5.95

Home-made desserts

Rich chocolate brownie

with chocolate sauce & vanilla ice-cream *gfo*

£5.50

Lemon posset

with a shortbread biscuit *gfo*

£5.50

Classic syrup sponge pudding

with syrup sauce and vanilla ice-cream *gfo*

£5.50

Cherry & almond frangipane pudding

with vanilla ice-cream

£5.50

Hillbrooks of Kempsey luxury

ice-cream & sorbet *gfo*

choose from vanilla, strawberry, chocolate or salted caramel ice-cream; orange or lime sorbet

1 scoop £1.50 2 scoops £3.00 3 scoops £4.50

Three Counties cheeseboard to share

Worcester Blue, double Gloucester & Hereford Hop with Wye Valley ale chutney & artisan biscuits *gfo*

£8.50

Add a glass of port £2.00

Drinks

Tea

choose from; English, peppermint, camomile & Earl Grey

Cup £1.50

Pot £2.50

Coffee

choose from; espresso, Americano or de-caffeinated

£2.00

latte & cappuccino

£2.50

add a vanilla, caramel, or hazelnut shot

50p

Hot chocolate

£2.50

add cream & marshmallows

50p

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