

Dinner

The
**RED
LION**
at Wainlode
FREEHOUSE



Starters

<i>Soup of the day</i> served piping hot with house bread & butter <i>v, gfo</i>	£5.50
<i>Duck liver and Cointreau pâté</i> served with an apple, cider & chilli chutney, dressed leaves & toasted baguette <i>gfo</i>	£6.95
<i>Deep-fried Wye Valley ale-battered Cotswold Brie</i> served with dressed leaves & cranberry sauce <i>v, gfo</i>	£6.95
<i>Timbale of spiced crab, prawns and crayfish tails</i> served with a coriander, lime & chilli mayo <i>gf</i>	£7.95
<i>Home-made scotch egg</i> with a gooey centre & glazed with hollandaise sauce, served with dressed leaves	£7.95

Main dishes

<i>Crisp slow-roasted Gloucester Old Spot belly pork</i> served with black pudding mash, apple marmalade, seasonal vegetables & a Hereford cider gravy <i>gfo</i>	£14.25
<i>Slow-braised shin of local beef</i> with creamed potatoes & bacon, baby onions and a rich red wine & leek gravy <i>gf</i>	£14.95
<i>Free-range duck two ways</i> confit duck leg with pan-fried duck breast, dauphinoise potatoes, seasonal vegetables & a crème de cassis jus <i>gf</i>	£16.95

From the grill

<i>Locally-reared steak</i> cooked to your liking with chunky chips, field mushroom, home-made onion rings and dressed leaves <i>gfo</i> <i>Add a sauce £1.95 bacon & Worcester blue, peppercorn or garlic butter</i>	10oz rump £18.95 10oz sirloin £21.95
<i>Burgers</i> Two 4oz char-grilled burgers in a brioche bun served with relish, gherkins, skinny fries & coleslaw	£9.95
<i>Gloucester burger</i> as above, with crispy bacon & double Gloucester cheese	£12.95
<i>Worcester burger</i> as above, with crispy bacon & Worcester Blue cheese	£12.95
<i>Hereford burger</i> as above, with crispy bacon & Hereford Hop cheese	£12.95

We support Three Counties suppliers and are proud to use the following:

Featherly Hall in Hartpury & Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our local red meats sourced from the likes of the Warner's of Tirley, Tweenhill's in Hartpury and Barrow Farm in Sandhurst; Springfield Poultry in Herefordshire for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; 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.

gf / gfo = gluten free dish or gluten free option available. Please ask your server for details. Some of our fish dishes may contain small bones. 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.

Fish and vegetarian dishes

Famous Red Lion jumbo ale-battered cod
seeing is believing!
Jumbo Wye Valley ale battered cod with chunky chips, home-made tartare sauce & petis pois *gfo* £13.25

Duo of freshly grilled fish
on crushed baby potatoes with a creamy smoked salmon & prawn sauce and seasonal vegetables *gf*
Please ask server for details of today's fish duo £14.95

Steamed smoked haddock and salmon
glazed with a creamy Mornay sauce with wilted kale, wild garlic & roasted baby potatoes *gf* £13.95

Wild mushroom & pine nut penne pasta
tossed with garlic butter and basil oil with balsamic dressed rocket salad & garlic scented baguette *v* £12.95

Oven-baked goat's cheese, leek and watercress tart
with a walnut & rocket salad and baby potatoes *v* £13.25

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