The Red Lion Thurgarton Winter A La Carte

— Appetisers ——

ARTISAN CHARCUTERIE £ 16
Selection of cured meats ~ Toasted Welbeck focaccia ~ Saffron aioli ~ Sundried tomato ~ Olives ~ Pickles ~ Rocket

BAKED WHOLE CAMEMBERT £ 16
Honey ~ Winter truffle ~ Toasted Welbeck focaccia ~ Stokes red onion marmalade

WELBECK BREAD BOARD £ 7
Selection of artisan breads ~ Slow roasted garlic bulb ~ Aged balsamic of Modena ~ Extra virgin olive oil

KALAMATA OLIVES £ 5
Garlic & thyme infused

— Starters ——

PAN ROASTED KING SCALLOPS £ 15
Caramelised cauliflower velouté ~ Chicken fat cracker ~ Pickled shallot ~ Chicken sauce.

TEMPURA FRIED COD CHEEKS £ 10
Warm tartare sauce ~ vinegar jelly ~ Maldon salt ~ Braised baby gem lettuce.

LAMB KEEMA SCOTCH EGG £ 12
Wilted spinach & peas ~ Mango chutney ~ Poppadom ~ Coriander ~ Radish ~ Pickled chilli ~ Onion seeds.

ROASTED RABBIT LOIN £ 13
Confit crispy leg ~ Nasturtium split rabbit sauce ~ Pickled artichoke hearts ~ Baby fennel.

CARAMELISED CAULIFLOWER SOUP £ 8
Cauliflower & onion bhaji ~ Curried oil ~ Welbeck breads ~ Peshwari butter

— Mains ——

GARLIC & PARMESAN CHICKEN KIEV £ 24
Cider braised leeks ~ Rutland red Leicester sauce ~ Rosti chips ~ Confit garlic puree ~ Wilted spring greens

PAN SEARED SKREI COD £ 26
Bombay cauliflower ~ Curry spices ~ Monks beard ~ Samphire ~ Poached mussels ~ Puffed wild rice ~ Coriander

GLAZED OX CHEEK £ 22
Beef fat sourdough gremolata ~ Roasted Heritage carrots ~ Black garlic pomme puree ~ Cavolo nero ~ Braising juices

FOREST MUSHROOM RISOTTO £ 18
Crispy enoki mushroom ~ Whipped truffled cream ~ Nineteen month aged parmesan ~ Tarragon

TRUFFLED MAC 'N' CHEESE £ 20
Aged Rutland Red ~ Winter truffle ~ Black garlic toasted ciabatta ~ Chives ~ Sourdough crumb ~ Pancetta

RUMP OF ENGLISH LAMB £ 30
Confit lamb rib ~ Broad bean, pean & mint risotto ~ Buttered girolles ~ Black olive tapenade ~ Lamb jus

— Classics ——

BRAISED BEEF & BASS ALE PIE £ 21
Slow braised rump cap ~ Bass ale ~ Shortcrust case ~ Pomme puree ~ Cavolo nero ~ Roasted carrot ~ Bone marrow gravy

CHEESE & BACON SMASH BURGER £ 20
Rump, chuck & brisket patty ~ Pancetta ~ American cheese ~ Crispy onions ~ Ketchup ~ Mustard ~ Gherkin ~ Fries

CARVED HAM, EGG & CHIPS £ 18
Hand carved honey glazed ham ~ Beef dripping chips ~ Fried hens eggs ~ Dressed rocket ~ Piccalilli

BATTERED HADDOCK & CHIPS £ 19
Ossett pale ale batter ~ Beef dripping chips ~ Lemon wedge ~ Minted mushy peas ~ Tartare sauce ~ Curry sauce

COUNTRY SAUSAGES & MASH £ 19
Owen Taylors award winning sausages ~ Whipped pomme puree ~ Cavolo nero ~ Onion ring ~ Bone marrow gravy

— Steaks ——

STEAK FRITES £ 22
8oz Flat iron steak, served medium rare ~ Koffman skin on fries ~ Garlic and parsley butter ~ Dressed rocket salad

8oz BISTRO RUMP £ 28 OR **12oz RIBEYE STEAK** £ 32
Beef dripping chips ~ Beer battered onion ring ~ Flat cap mushroom ~ Grilled tomato ~ Caesar dressed baby gem

STEAK SAUCES £ 4
Red Wine Jus | Garlic & Chive Butter | Peppercorn | Stilton | Diane

— Sides ——

Beer battered onion rings | Whipped pomme puree | Garlic & parsley ciabatta | Beef dripping chips
Katsu curry sauce skin on fries | Korean gochujang barbeque skin on fries | Truffle & Parmesan fries
House dressed rocket & endive salad | Sauteed seasonal vegetables & almonds | Caesar dressed baby gem £6

AA Rosette award for culinary excellence | Travellers' Choice

* Please let us know if you have any allergies or food intolerances or dietary preferences so we can accommodate your dietary needs