THE RED LION TAVERN

Chipping Campden

Seasonal Menu

STARTERS

Roasted celeriac & apple soup 6.95
crème fraîche, toasted hazelnuts, toasted focaccia
V · VG option · GF option · DF option

Pressed ham hock terrine 8.95
piccalilli, toasted focaccia
GF option · DF option

Cornish crab on toast 9.95
white crab mayonnaise, pickled cucumber, dill, lemon
GF option · DF option

Heritage beetroot 8.95
whipped goat's cheese, candied walnuts, balsamic glaze
V · GF option

Honey & Cajun chicken wings 7.5
crumbled blue cheese, sticky honey
GF option · DF option without blue cheese

SIDES

Hand-cut chips 4.5
GF option · DF option

Millionaire fries 5.95
truffle mayonnaise, Parmesan, crispy onions

Buttered garlic winter greens 4.5
GF option · DF option

House focaccia 4.25
chef's flavoured butter of the day
DF option

Vegan butter and cream available.
Please request dietary substitutions when ordering.

MAINS

Pulled lamb 26.95
minted mash, wild mushrooms & peas, mint pea purée, red wine jus
Gluten-free · Dairy-free

Pan-roasted chicken supreme 21.95
herb mash, wild mushrooms, broad beans, smoked bacon, thyme red wine jus
GF option · DF option

Crispy pork belly 21.95
apple purée, braised red cabbage, apple & cucumber beurre blanc, herb mash
GF option

Pan-roasted sea bass 17.95
seaweed new potatoes, garlic greens, caper lemon butter
GF option

King prawn pasta 16.5
white wine sauce
Contains: gluten · milk (dairy) · egg · crustaceans

PUB CLASSICS

Fish & chips 16.95
hand-cut chips, house tartare sauce, peas
GF option · DF option

Red Lion brisket beef burger 16.95
smoked bacon, Cheddar, toasted bun, burger relish, hand-cut chips
DF option without cheese, with a suitable bun

Chicken & mushroom pie 17.95
hand-cut chips, peas, red wine jus

Wild mushroom Wellington 16.95
truffle mash, seasonal greens, red wine jus
VG

Steak of the week 25.95
chips, mushroom, tomato & peppercorn sauce
GF option · DF option

V vegetarian VG vegan GF gluten-free DF dairy-free option can be adapted

Options require changes to the standard dish. Please ask the team before ordering.
Tell us about any allergies or dietary requirements. Full allergen information is available from the team.
Our kitchen handles allergens; cross-contact may occur. The kitchen must confirm each allergy order.