



## Sunday Lunch Menu - Sample

### Starters

Freshly made Soup - <i>with a crusty roll &amp; butter</i>	£4.50 (v)
Smoked Trout Salad – <i>pistachios, pink shallots lemon dressing</i>	£6.50
Warm Cured Pork Fillets with Sliced Apples – <i>raspberries &amp; poppy seed dressing</i>	£5.50 (gf)
Ham Hock Terrine – <i>piccalilli, leaves</i>	£6.00
Asparagus & Poached Hens Egg - <i>trio of foams: rocket, parmesan &amp; truffle</i>	£7.50 (v) (gf)

### Main Courses

Roast Sirloin of English Beef or Pork or Lamb - <i>all roasts served with veal jus, garlic roast potatoes, cauliflower gratin, spring vegetables &amp; traditional trimmings</i>	£12
Chicken, Bacon & Cheese Pie – <i>encased in short-crust pastry, with potatoes &amp; vegetables</i>	£12
Haddock – <i>poached egg, mashed potato, mustard sauce</i>	£12 (gf)
Artichoke, Pine Kernel & Red Onion Tagliatelle – <i>baby spinach, parmesan, olives</i>	£12 (v)
Creamed Wild Mushroom Home-made Open Ravioli – <i>asparagus spears, soft poached egg</i>	£13 (v)
Scottish Salmon Fish Cake – <i>salad, sweet chili dressing</i>	£12

### Puddings

Chocolate Mousse – <i>raspberry coulis, chocolate chip ice cream</i>	£6
Bakewell Slice – <i>custard</i>	£6
White Chocolate & Apricot Bread & Butter Pudding– <i>custard</i>	£5.50
Berry Crumble – <i>vanilla ice cream</i>	£5
Selection of British Cheeses: <i>Cropwell Bishop Stilton, Lincolnshire Poacher, Somerset Brie, Berkswell Mature Ewes', Ribblesdale Superior Mature Goats – celery, grapes &amp; tomato chutney</i>	£8

*Particular dietary or other requirements can be catered for (including small & children portions) – please ask the waiting staff  
Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested*

*All ingredients are sourced locally and from sustainable stock where possible and practical*

*All our beef is East Anglian*

*Service is discretionary, although a suggested 10% will be added for parties of 8 or more  
v vegetarian dishes gf dishes that **can** be gluten free*



Freehouse of the Year 2010 Finalists  
(The Publican National Awards) Congratulations to the team !

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