



THE RED LION
WHITTLESFORD BRIDGE



à la Carte Menu





While You Decide

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| Free-range, Suffolk pork crackling with Bramley apple jam | £3.50 |
| Selection of Artisan breads with house-made dips including Aioli, balsamic vinaigrette and chilli oil | £4.50 |
| Or served as a shared platter | £7.95 |

To Start

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| Soup Of The Day Freshly made soup of the day using local ingredients with crusty white bread | £6.25 |
| Rare Breed Scotch Egg Rare breed pork and Stornoway black pudding scotch egg, roasted tomato and red onion relish | £6.95 |
| Somerset Brie Wedges Deep fried breaded Somerset brie wedges, aged Bramley apple chutney and dressed leaves | £7.50 |
| Wild Blue Shell Mussels Large blue shell mussels in a white wine with sprigs of thyme and caramelised shallot liquor and crusty bread | £9.95 |
| Free Range Chicken, Bacon And Pork Terrine Free range terrine with sweet red onion marmalade, watercress salad and parsley dressing | £7.50 |

To Continue

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| The Red Lion Fish And Chips Crispy beer battered cod fillet, served with crushed minted peas and triple cooked chips | £14.50 |
| 8oz Sirloin Beef Burger Served in a brioche bun with melted Applewood cheddar, salad, tomato relish coleslaw and triple cooked chips Add smoked rare breed bacon for a £1.50 supplement | £13.95 |
| Pan-Seared Tuna Steak With Niçoise Salad Fresh tuna loin cut in-house, served with warm new potato, cherry tomato, green bean, olive and caper medley | £15.95 |
| Fisherman's Pie Scottish salmon, cod and smoked haddock in a white wine sauce with gratinated potatoes and seasonal vegetables | £13.95 |
| Salmon And Smoked Haddock Fish Cakes Wilted baby spinach, dill and white wine cream reduction sauce and a poached hens egg | £14.95 |
| Pressed Suffolk Pork Belly Sweet braised red cabbage, crispy crackling, creamed potatoes and port Jus | £14.95 |
| Slow Braised Rare Breed 10oz Lamb Rump Crushed minted pea's, red wine jus, gratinated potatoes and aged balsamic vinegar | £18.95 |
| Slow Roasted Chicken Supreme Red onion & garlic rosti potato, steamed purple sprouting broccoli, woodland mushroom and tarragon sauce | £15.95 |
| Shallot And Sweet Potato Tart Tatin Caramelised shallot & sweet potato on a puff pastry base with a medley of baby vegetables & pea shoots | £13.50 |

Choose From Our Selection Of Fresh Salad's

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| Free-Range Chicken, Smoked Bacon And Avocado | £14.95 |
| Grilled Halloumi Cheese, Mixed Olives And Sundried Tomatoes | £13.95 |
| Scottish Smoked Salmon And Atlantic Prawn Salad, Fresh Lemon Wedges And Marie Rose Sauce Dip | £14.95 |

All served with cherry tomatoes, mixed peppers, mange-tout, warm new potatoes and mixed radishes

Local Steaks From Cambridge

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| 10oz Rump Steak | £23.95 |
| 8oz Sirloin Steak | £26.95 |
| 8oz Butcher's Steak Served Medium Rare (Unusual steak from the skirt with intense flavour) | £21.95 |

All steaks are served with triple cooked chips, tarragon mayonnaise and roasted cherry vine tomatoes. Add peppercorn sauce for £1.95 or surf your turf with battered king prawns for £3.95

Additional Side Dishes

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| Triple Cooked Chips | £2.95 |
| Fries | £2.50 |
| Sweet Potato Chips | £2.95 |
| Duo Of Fried Eggs | £1.95 |
| Beer Battered Onion Rings | £2.95 |
| Coleslaw | £2.50 |
| Creamed Potatoes | £2.95 |
| Seasonal Salad | £2.50 |
| Seasonal Vegetables | £2.95 |

To Finish

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| Jamaican Mess Vanilla cream mixed with sliced bananas, homemade toffee sauce, meringue, salted caramel ice cream & physalis | £5.95 |
| Milk Chocolate Mousse Chocolate mousse with Chantilly cream and crushed praline | £5.95 |
| Sticky Toffee Pudding Warm sticky toffee pudding with butterscotch sauce, physalis and pouring cream | £5.50 |
| Cambridge Burnt Cream (Similar to Crème Brûlée) Cambridge set cream with fresh raspberries and vanilla shortbread | £5.50 |
| Handmade Ice Cream With Brandy Snap Choose from the following flavours - (3 scoops) | £5.50 |
| <ul style="list-style-type: none"> Madagascan Vanilla Summer Fruits Double Chocolate Salted Caramel | |
| Local Cheese Board Cambridge Blue, Kean's Cheddar and Suffolk gold brie served with quince jelly, grapes and fig chutney | £8.95 |

Chef De Cuisine: Christopher Sharman

This menu is available from 12pm - 9.30pm

Please note that our dishes may contain one or more common food allergens e.g. nuts.
Please ask your server for more details. All our food is cooked fresh to order, there may be a short wait during busy times. We thank you for your patience.