

The Red Lion B&B & Cellar Room Betchworth

HEAD CHEF: Sean Culley

The Beginning

Leek & Potato Soup herb oil, toasted ciabatta	£6
Baby Pork Ribs doombar & BBQ glaze, red cabbage slaw, sweet potato battons	£7
Dynamite Shrimp coated in crispy chilli, prawn crackers, baby gem lettuce	£6.5
(v) Panko Breaded Brie spiced apricot chutney, pea shoots	£6.5
Hot Smoked Salmon & Spring Onion Mousse crème fraiche, cucumber & cherry tomato salad, pickled lemon	£7

The Main Event

Pan Fried Kangaroo cajun sweet potato wedges, pac choi, cherry tomatoes, sweet chilli & sesame ginger sauce	£14
Surrey Farmed Rump Steak chips, onion rings, grilled tomato, peppercorn sauce & salad	10oz / £15 5oz / £8
Chef's Pie of the Day (please ask your server) chunky chips, seasonal vegetables, red wine gravy	£13
Moroccan Spiced Lamb Tagine vegetable cous cous, prunes, mint, almonds	£14
Honey Roasted Sliced Ham hen eggs, chips and dressed salad	£11
Honey Glazed Barbary Duck Breast creamy mash potato, roasted pear, red currant & merlot sauce	£15
Surrey Farmed Rack of Lamb parmesan mash pototes, buttered kale, chantenay carrots, rich red wine jus	£19
Grilled Harissa Chicken fresh coriander rice, grilled mixed vegetables	£13
Country Chicken smoked backed bacon, BBQ & melted cheddar, chips, dressed salad	£11.5
Roasted Chicken Tagliatelle spinach, pine nuts, shallots, mushrooms, smoked ham & crème fraiche	£13.5
Grilled Fillet of Seabass Sautéed potatoes, charred sweet red pimentos, mango, cucumber & sweet chilli salsa	£14
King Prawn Salad rocket, fennel & crayfish, orange segments & cognac marie rose dressing	£14
Deep Fried Whole Tail Scampi chips, tartare sauce lemon & salad	£12
(v) Roasted Pepper, Pesto & Sun Blushed Tomato Risotto parsnip crisp, pea shoots	£11
(v) Root Vegetable, Apricot & Goat's Cheese Nut Roast sautéed potatoes, green beans, cherry tomatoes	£11

PTO FOR BURGERS, CIABATTAS, JACKETS, SIDES AND DESSERTS.

Food Allergies and Intolerances: Before you order food and drinks please speak to your member of staff if you want to know about, or change any ingredients.

All prices include VAT at the current rates. Service is not included.

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Handmade Butcher's Burgers 100% Aberdeen Angus Beef Burgers

handmade by our local butcher (Ewart's - Chipstead) all served with floured bun, coleslaw, chips, dressed salad

Plain	£10	Cheese	£11	Cheese and Bacon	£12
The Traditional		cheese, bacon, onion rings, bbq			£12.5
The Red Hot Lion		scotch bonnet jam, jalapenos, cheddar (h)			£12
The Betchworth		goats cheese, lettuce, sun blushed tomato's, balsamic mayo			£12
The Country		grilled chicken breast, bacon, cheddar, BBQ sauce			£11.5
The Pizza		tomato pizza sauce, pepperoni, melted cheddar			£12
(v)The Stable		apricot nut roast, goats cheese			£11.5

Ciabattas Jackets

All served with salad and coleslaw

Mature cheddar & branston pickle	£6	£7
Fish fingers and chunky tartare sauce	£6	£7
Cumberland sausages, rocket, mustard mayo	£6	£7
Bacon, lettuce, tomato and smoky mayo	£6.5	£7.5
Butchers ham, tomato, English mustard	£6	£7
Tuna mayo, spring onion	£6	£7

Sides / Snacks

Chips	£3.5	Sweet Potato Fries	£4	Onion Rings	£4
Seasonal Vegetables	£3.5	Side Salad	£3	Sweet Chilli Wings	£6
Jalapeno Poppers	£5	Cheesy Chips	£4.5	Whole tail scampi	£5

Desserts

Chocolate Fondant	salted caramel ice cream, hazelnut praline	£6
Baileys Crème Brulee	caramelised top, mint chocolate biscuit	£6.5
Spiced Plum & Apple Crumble	butter crumble topping, custard	£6
Homemade Sticky Toffee Pudding	vanilla ice cream, toffee sauce	£5.5
Chocolate Brownie	vanilla bean ice cream, white & dark chocolate sauce, café curl	£5
British Cheeses	honey drizzled walnuts, chutney, crackers, toasted bread	£9

No room for a full dessert? Chef loves making little tasters for a smaller sweet treat
~ just ask your server for today's delight / £2.95

Something for the younger ones.

We can adapt most of our menu for children's portions. Simply discuss with your server.

The Great Traditional Roast ~ Sundays only

Adult / £14 / Child / £7 Choose from a selection of meats
all served with a selection of seasonal vegetables, roast potatoes, Yorkshire pudding
and a rich, red wine & rosemary gravy

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