

Friday 18th

Our kitchen is open from noon-10pm

We make every dish on site daily. All our meat is supplied by Lee and Phyllis Harper at Highgate Butchers. As we cook all of our food to order, please be understanding if there is a small delay during very busy periods.

Today's ales: Greene King IPA 3.6% 3.30 Woodforde's Once Bittern 4% 3.40
Fresh, hoppy taste with a clean bitter finish. Copper coloured best bitter.

Morland Original 4% 3.40 Bateman's Spring Goddess 4.2% 3.40
A moreish and refreshing beer with a subtle malt & fruit character Golden thirst quenching light beer.

Half a dozen Jersey rock oysters, cabernet sauvignon vinegar and shallot dressing 9.50
Smoked salmon, rye bread and crème fraiche 7.50
Seared beef carpaccio, shaved parmesan, rocket, lemon and olive oil dressing 7.50
Crispy soft shell crab, almonds, chilli, spring onion, wasabi mayonnaise 8.50
Spring salad - runner beans, broad beans, peas, pink grapefruit, spicy sesame dressing (v) 6.50
New season English white asparagus, truffle dressing, crispy soft boiled egg (v) 8.50
Half a kilo of rope grown Shetland mussels, white wine, cream and shallot sauce 7.50

Rump steak cheeseburger*, lettuce, tomato, mayonnaise, sourdough bun, hand cut chips 9.90
Confit duck leg with a warm salad of lentils and green beans 12.00
Smoked chicken and garden pea risotto with spring onion 12.50
Braised new season Welsh lamb shank with samphire, new potatoes, jus 13.50
Wild garlic gnocchi, slow roasted cherry tomatoes, buffalo mozzarella (v) 12.50
Oven baked whole trout with Jersey Royals, asparagus, garden peas & tomato salad 13.50
Pan-fried medium-rare Scotch feather blade steak*, hand cut chips, peppercorn sauce 12.00
Beer battered haddock with hand cut chips, mushy peas and tartare sauce 6.50 11.50
Heritage tomatoes, gorgonzola, quinoa, rocket, crouton salad, basil oil (v) 6.50 12.50

Char-grilled 45 day dry aged Limousin grass fed bone steaks (for one or two people)

T-bone: 570 grams £34.80 / 620 grams £37.90

Bone in sirloin: 400g £23.60 / 450g £26.70 / 480g £28.40 / 500g £29.50 / 530g £31.30 / 580g £34.30

Served with hand cut chips, mixed salad & peppercorn sauce.

Hand cut chips / mixed salad / green beans / curly kale 3.50 each

*Fried egg added to the burger or feather blade steak 1.50

Tiramisu 5.50
Crème brulee 5.50
Gooseberry parfait 5.50
White chocolate mousse with raspberry coulis 5.50
Chocolate brownie, chocolate sauce, vanilla ice cream 5.50
Union Ice Cream Company: chocolate, banana, lavender, vanilla 1.70 a scoop
Sorbet – passion fruit, pear, cherry, granny smith 1.70 a scoop
Grappa and espresso (Jeio Prosecco Grappa & Illy Coffee Espresso) 5.00

Our fish and chips are available to takeaway every day from noon £9.50

All our dishes may contain nuts / free wireless Internet / table service / Sunday roasts / front and rear gardens

Dogs are welcome (please keep dogs on a lead)

Well-behaved children are welcome but they must be supervised at all times.

Please do not allow children to run and play games in the pub. A busy pub is fraught with danger.

To make bookings please phone 020 8340 1780 or email us at info@theredlionandsun.com

WE DO NOT ADD SERVICE CHARGE TO YOUR BILL

All gratuities go directly to the staff / Thank you for your custom

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