



THE RED LION

HOCKLEY B18 6NG

URBANARTBAR.COM

Evening menu

PLEASE SEE BLACK
BOARDS FOR
SPECIAL'S

Smaller Plates

Homemade soup of the day served with crusty baguette £3.95

Smoked bacon, black pudding & stilton salad, soft poached egg & mustard dressing £4.95

Crispy Butty Bach battered haddock goujons served with fresh tartare sauce £4.75

Pub Classics

Award winning Lashfords cumberland sausages buttered mash, seasonal vegetables & onion gravy £9.95

Butty Bach Beer battered fish & chips, homemade mushy peas & fresh tartare sauce £9.95

Cottage pie with seasonal vegetables £8.95

Roasted beef tomato stuffed with wild rice, chick peas, buffalo mozzarella and basil with a red pepper sauce £7.95

Cajun spiced chicken breast with hand cut chips & mixed leaf salad £8.95

12 piece whole breaded scampi, hand cut chips & mixed leaf salad £8.95

Fresh sea food pie with seasonal vegetables £8.95

Chargrilled steak, hand cut chips, roasted tomato & Wye Valley beer battered onion rings with a choice of peppercorn sauce or garlic & parsley butter:

8oz Rump £11.95 - 8oz Sirloin £13.95 - 16oz T-Bone £19.95

Burgers all @ £8.95

NEW YORKER...Beef topped with smoked bacon & cheddar, salad & relish

D*FACE...Beef topped with sauteed onions, melted cheddar & salad

BANKSY...Chicken topped with smoked bacon & melted cheddar cheese

SOMBRERO... Cajun chicken topped with melted cheddar and salsa

SLOPPY JOE...Beef topped with chilli con carne & cheddar

ITALIAN JOB...Beef topped with bolognese & parmesan cheese

VEGGIE...Roast vegetables stacked on salad & topped with mozzarella & pesto

Our 8oz beef burgers are homemade & our chicken burgers are pure breast, all served with crispy fries

Sides

Seasonal vegetables £2.95

Butty Bach beer battered onion rings £2.95

Hand cut chips £2.50

Cheesy garlic ciabatta £2.50

Mixed salad with lemon dressing £2.00

Sauteed mushrooms and onions £2.00

Homemade desserts £3.95

Warm chocolate brownie with homemade vanilla pod ice cream

Passion fruit pannacotta with blood oranges & chilli syrup

Lemon tart with a vanilla creme fraiche

All our food is homemade and we only use the finest ingredients including british meats and locally sourced produce where possible