

Olivier



AT
THE
RED
LION
BRITWELL
SALOME

STARTERS

FRESH SPINACH AND PARSNIP SOUP - 6.00 FISH SO

MEDITERRANEAN FISH SOUP, CHEESE, GARLIC MAYO AND CROUTONS - 8.50

ROASTED GOAT'S CHEESE IN FILO PASTRY, BEETROOT AND BALSAMIC - 8.50

BLACK TEMPURA TIGER PRAWNS, SPICY SOY AND SALAD - 9.50

ENGLISH SWEETBREADS, CREAMY WILD MUSHROOMS, GRAINY MUSTARD AND SPINACH - 9.50

CRISPY DUCK, SPRING ONIONS, CUCUMBER AND GINGER SOY VINAIGRETTE - 8.95

MAINS

MARINATED CHICKEN BREAST, LEMON, CORIANDER AND CRUSHED POTATOES - 17.50

12 HOUR AGA OXTAIL IN PUFF PASTRY, RED WINE JUS AND MASH - 19.50

CHILTERN MUNTJAC, CREAMED CABBAGE, PORT WINE SAUCE AND TRIPLE COOKED CHIPS - 19.50

CORNISH FISH, CHAMPAGNE SAFFRON SAUCE, SUN-DRIED TOMATO AND SQUASH RISOTTO - 19.50

GRESSINGHAM DUCK, WILD MUSHROOMS AND SKINNY CHIPS - 19.95

HOMEMADE TAGLIATELLE AND WILD GARLIC PESTO - 14.50

DESSERTS

CRÈME BRULÉE - 7.50

TREACLE SPONGE, CUSTARD AND VANILLA ICE CREAM - 7.50

SOFT MERINGUE, FILO PASTRY, CRÈME ANGLAISE, AND CARAMELISED NUTS - 7.50

CHOCOLATE DELICE, CRÈME ANGLAISE AND ESPRESSO ICE CREAM - 7.50

FARMHOUSE CHEESES - 8.95

Please be aware that this is a sample menu and it does evolve daily.