

Starters

Homemade soup of the day with warm bread (V) (GF) £5

Home made fish cake of the week on a bed of creamed leeks £6

Deep fried hazelnut crusted brie with apple and pear compote (V) £6

A trio of local butcher's chicken wings:
Our bourbon sticky sauce, spicy chipotle sauce and a lime, coriander parmesan £6.00

Home made mushroom pate with stone baked bread sticks (vegan) £6.00

Children's menu

Red Lion burger with chips and coleslaw £6
With cheddar cheese £6.50

Red Lion fish, chips and peas £6.50

Sausage & mash with gravy and peas £6

Scampi, chips and peas £6

Tomato pasta with cheese and garlic bread (V) £6

2 scoops of ice cream £3
Choose any 2 flavours from: strawberry, chocolate and vanilla

Please note that all dishes may contain traces of nuts.

If you have any special dietary requirements, please speak to a member of staff who will be happy to help.

Where the menu says gluten free (GF), this dish can be adapted to suit your needs, so please be sure to mention you require gluten free when ordering. We can substitute bread for gluten free bread, so please just let us know.

We can cater for vegan diets, again, just let us know



1 North Street, Wareham, Dorset, BH20 4AB
01929 550099

Main courses

Red Lion burgers £11

Served in a seeded bun with salad leaves, tomato, dill pickle, home made coleslaw and chips

Choose your burger:

Home made beef burger

Chicken breast

Chargrilled veg & halloumi stack (v)

Chargrilled courgette, duo of capsicum & flat mushroom stack (vg)

Choose your extras: Cheddar

Stilton

Brie

All £1 per extra Flat mushroom

Bacon

Onion rings

Lemon and lime fish & chips £10.50

Cod fillet marinated in lemon and lime with our beer batter, with chunky chips and cherry tomato, mint and red onion salad

Gammon hock (GF) £13.50

Braised hock with a maple syrup and wholegrain mustard glaze, vegetables and choice of potatoes

Salmon en papillote (GF) £13.50

Salmon fillet cooked in a bag on a bed of new potatoes with tarragon, parsley and chives with tender stem and romanesco broccoli

Home made chicken Kiev £12.50

A chicken breast marinated in buttermilk with a wild garlic and chive butter with salad and a choice of potatoes

Liver and bacon £11.50

Traditional memories abound! Served with onion gravy, vegetables and a choice of mustard, cheese or traditional mashed potatoes

Home made pie of the week £13

Weekly changing pie encased with a shortcrust pastry lid and baked to order with vegetables and a choice of potatoes

Home made game and blackberry suet pudding £13

With vegetables and a choice of potatoes

Pick 'n' Mix faggots £11

With mashed potatoes, vegetables and gravy

Choose your three faggots: Traditional

Venison

Wild boar & apple

Choose your mash:

Traditional

Wholegrain mustard

Cheddar cheese

Choose your gravy:

Caramelised onions

Traditional

Home made fish cake of the week £11

on a bed of creamed leeks with a choice of potato

Home made winter warmer of the week £10.50

Ask staff for this weeks stew, casserole or hot pot type comfort food with vegetables and choice of potatoes

Home made vegetable passanda (GF) (V) £11

Butternut squash, butter beans mushroom, onions, courgette with a sweet, creamy sauce and with rice and a naan bread

Home made goats cheese & beetroot tart (V) £12

Yellow and red beetroot, goats cheese and filo pastry with Romanesco broccoli and tender stem broccoli and a choice of potatoes

Butternut squash moussaka (V) £10

Butternut squash, aubergine, pomegranate seeds and feta moussaka served with garlic bread

Sides

Chunky chips £2.50

Salad £2.50

New potatoes £2.50

Sweet potato chips £3

Coleslaw £1.50

Bloomer bread £1.50

Onion rings £2

Vegetables £3

Cajun green beans £3



Desserts

Home made marmalade and whiskey bread and butter pudding with cream or custard £5.00

Home made cheesecake of the week with cream or ice cream £5.50

Home made hot sponge of the week with ice cream, cream, custard or chocolate custard £5

Decadent trio: salted caramel, candy floss and triple chocolate ice cream
served with homemade shortbread £6

A selection of cheeses with a variety of biscuits and chutney £8

Sharing roasts

A unique sociable experience available by pre-order is a Red Lion Roast to share.
48 hours notice is required, please book with a member of staff

All of our self carved sharing roasts are served with crispy roast potatoes,
seasonal vegetables and lashings of gravy.

Whole roast chicken - Ideal for 4 with stuffing & bread sauce £45

Roast leg of pork - Ideal for 8 with stuffing & apple sauce £80

Roast topside of beef - Ideal for 8 with Yorkshire puddings &
horseradish sauce £85

Roast turkey - Ideal for 8 with pigs in blankets, stuffing & cranberry sauce £80

Whole roast leg of Southern Counties lamb with mint sauce
Please speak to a member of staff who will liaise with the Chef to give you a price
based on how many diners will be attending and market price

