



RED LION

BURNSALL

Our chefs make homecooked food with ingredients from local farmers, fishmongers & makers who know their craft. We celebrate the seasons in our dishes & the place we're lucky enough to call home.

Check the daily specials boards around the inn for what's fresh today.

Snacks

Red onion focaccia, balsamic, herb butter 8 | Old spot pork pie, piccalilli 8
Smoked mackerel pate toast, pickled cucumber 7

To Start

Barwhillanty Estate game terrine, tomato jam, hazelnuts 11
Chevin goats' cheese souffle, beetroot chutney 10
King prawns, ghati masala, peanuts, coriander 13
Baked queenie scallops, garlic butter, pancetta 18
Oxtail & horseradish arancini, mushroom ketchup 9

Mains

Fish & chips 22
Crown prince squash gnocchi, sage, vegan feta, pecan 18
Old spot pork belly, burnt apple, cider sauce 24
Steak & ale pie 23 (please allow 20 minutes)
Roast chicken, wild mushrooms, caramelised shallots, pearl barley 22
Cod, brown butter, pomme anna, confit leeks, capers, mussels 32
Sweet potato & pumpkin salad, citrus bulgur wheat, poached figs, maple sherry vinegar dressing 18
Yorkshire salt aged sirloin, chips, peppercorn sauce, watercress, roast vine tomatoes, portobello mushroom 42

Sides 6

Dripping chips | Cauliflower cheese | Cabbage & bacon | Honey roast roots

Puddings

Bread & butter pudding, whisky custard 10
Cherry & almond baked Alaska 11
Pear tarte tatin, toffee sauce, vanilla cream 10
Apple & blackberry crumble, custard & ice cream 10
Cheese, charcoal crackers, chutney 15
Kirkham's Lancashire | Yoredale Blue | Yorkshire Pecorino

Please let your server know about allergens, intolerances, or dietary requirements. Please be aware Game dishes may contain shot, for more information please ask your server.

An optional 10% service charge will be added to your bill for tables of 8 or more, all of which goes to our amazing staff.