



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

Homemade sunblushed tomato focaccia, balsamic, basil butter 8 | Old spot pork pie, piccalilli 8
Olives 5 | Smoked mackerel pate toast, pickled cucumber 7

To Start

Chicken & asparagus terrine, pickles, date chutney 10
Kirkham's cheddar souffle, date chutney 13
Slingsby gin cured salmon with juniper, pickled fennel & horseradish cream 12
Queenie scallops baked in nduja butter 18
Old spot pork belly marinated in star anise, soy, ginger Asian salad, crackling crumb 11

Mains

Fish & chips, Thwaites original beer batter, mushy peas & tartare sauce 20
Basil & tomato gnocchi, confit tomatoes, roquette pesto, goats cheese (vegan option available) 18
Braised beef cheek, parmesan polenta, crispy kale, honey roasted parsnips 29
House Caesar salad, gem lettuce, crisp bacon, shaved Parmesan, marinated anchovies, croutons, boiled egg 17
with chargrilled chicken breast 21.5
Steak & Thwaites original ale pie 23 (please allow 20 minutes)
Peri peri roast chicken, fennel & coriander slaw, beef dripping chips 22
Hake, herb crushed potatoes, braised leeks, mussels, shellfish bisque 28
Rare breed salt aged sirloin, dripping chips, peppercorn sauce, watercress, roast vine tomatoes, portobello mushroom 40

Sides 6

Dripping chips | Cauliflower cheese | Parmentier potatoes | Cabbage & bacon
Honey roast carrots & parsnips

Puddings

Mango baked Alaska 9
Sticky toffee pudding 9
Apple & pear crumble, custard & ice cream 9
Treachle tart, clotted cream 9
Cheese, charcoal crackers, chutney 15
Kirkham's Lancashire | Yoredale Blue | Yorkshire Pecorino

Please let your server know about allergens, intolerances, or dietary requirements.
An optional 10% service charge will be added to your bill, all of which goes to our amazing staff.