



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 | Olives 5
Smoked mackerel pate toast, pickled cucumber 7

To Start

Barwhillanty estate pheasant & pistachio terrine, pickles, date chutney 10
Whipped Yorkshire goats' cheese, heritage beetroot, chicory, watercress, hazelnuts 10 | 20
King prawns, ghati masala, peanuts, coriander 13
Baked queenie scallops, garlic butter, pancetta 18
Oxtail & haggis arancini, mushroom ketchup, fresh horseradish 9

Mains

Fish & chips 20
Crown prince squash gnocchi, sage, vegan feta, pecan 18
Old spot pork belly, burnt apple, cider sauce 24
Braised beef cheek, parmesan polenta, honey roasted parsnips 29
Steak & ale pie 23 (please allow 20 minutes)
Roast chicken, parmentier potatoes, chasseur sauce 24
Hake, herb crushed potatoes, buttered leeks, kale, white wine caper sauce 28
Local dry aged sirloin, 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

Bread & butter pudding, whisky custard 9
Blood orange baked Alaska 9
Sticky toffee pudding 9
Apple & pear crumble, custard & ice 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. 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.