



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 | Yorkshire charcuterie popovers, pickles 9
Smoked mackerel pate toast, pickled cucumber 6

To Start

Barwhillanty Estate game terrine, tomato jam, hazelnuts 10
Chevin goats' cheese souffle, beetroot chutney 9
King prawns, ghati masala, peanuts, coriander 12
Baked queenie scallops, garlic butter, pancetta 17
Oxtail & horseradish arancini, mushroom ketchup 9

Mains

Fish & chips 22
Crown prince squash gnocchi, sage, Yorkshire fettle, pecan 18
Old spot pork belly, burnt apple, cider sauce 23
Steak & ale pie 22 (please allow 20 minutes)
Roast chicken, wild mushrooms, caramelised shallots, pearl barley 22
Cod, brown butter, confit leeks, capers, mussels 28
Roast pumpkin & beetroot stuffed aubergine, bulgur salad, lemon tahini 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