



**THE RED LION**  
BABCARY

**December Menu**

Selection of Breads, Olive Oil & Balsamic £3.50    Marinated Mixed Olives £3.50

**Starters**

Soup of the Day, Fresh Bread \*  
£5.95

Ham hock terrine  
*Spiced apple chutney, Toasted Sourdough*  
£7.50 (DF\*)

Smoked haddock croquettes,  
Dill and parsley aioli and pickled shallot salad  
£7.50

Devilleed lambs Kidneys, Baby onions, Smokey  
bacon, Crisp Sourdough 7.50

Marinated Heritage Beetroot  
*Whipped Goats Cheese, Apple, Hazelnuts*  
£7.25 (V)

Beetroot cured Salmon, *Roasted Beetroot, dill  
yogurt, pickled cucumber, watercress and  
focaccia*  
£8.25

**Comfort Food**

Red Lion Steak Burger, Cheddar Cheese,  
Pickle, Relish, Skinny Fries \*  
£13.50

Confit Portobello Mushroom & blue cheese  
Burger, Pickle, Relish, Skinny Fries \*  
£12.50 (V)

Caramelised Red Onion Sausages & Mash,  
Seasonal Greens \*  
£12.95 (GF)

Cider Battered Fish & Hand-cut Chips,  
Tartare Sauce, Minted Crushed Peas \*  
£13.95 (GF, DF)

Home-Made beef cheek and kidney pie,  
Creamy Mash Potato, Curly Kale  
£15.75

**Mains**

Pan-fried fillet of salmon, chorizo and  
butterbean stew, roasted sprouts, *Pickled Chilli &  
Shallots, Salsa Verde* £19.50 (GF)

Goats cheese, spinach and leek filo parcel,  
celeriac puree, walnut and salad £15.95 (V)\*

Roast fillet of hake, roasted butternut squash, ,  
steamed clams, crispy rosemary & parmesan  
polenta, arrabiatta sauce (GF) £18.50

Slow-cooked lamb shank, roast garlic mash,  
roast carrots, Braising jus, salsa verde (GF)  
£18.25

Roasted Red leg partridge, beer braised  
shallots, potato gratin, cavolo nero, crispy  
bacon, red wine jus £19.50

Wild Mushroom, Chestnut & Blue cheese  
Risotto, Watercress & Crispy Shallots  
£15.95 (V)

**Steaks**

Watercress Salad, Flat field mushroom, Hand  
Cut Chips  
250g sirloin Steak - £19.50 (GF, DF\*)  
300g flat iron Steak - £23.50 (GF, DF\*)

Pepper Sauce - £2.50 (GF)  
Blue Cheese Sauce - £2.50 (GF)

**Sides**

Hand-cut Chips £3.50  
Skinny Fries £3.00  
Curly Kale £3.25  
Mixed Leaf Salad £3.25

\* Offered as Child Portion for under 12s  
Allergen advice is available on request

(V) – Vegetarian, (GF) – Gluten Free  
(DF) – Dairy Free, (VG) – Vegan,  
(DF)\* - Upon Request



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### Dessert Menu

Rich Dark Chocolate & salt caramel Tart,  
Red wine poached fig & vanilla cream  
£7.50(V)

Passionfruit crème brulee, ginger shortbread  
£7.00 (V)

Home-made Christmas Pudding, brandy  
butterscotch sauce.  
£7.00 (V)

Sticky Toffee Sundae, Vanilla Ice Cream,  
Toffee Sauce, Honeycomb  
£7.00 (V)

Affogato  
Your favourite Liqueur, Vanilla Ice Cream  
and an Espresso £7.50  
(Without Liqueur) £3.95

Selection of Ice Creams and Sorbets.

Choose from:

**Ice Cream** – Stem Ginger, Chocolate, Blackberry  
Ripple, Strawberry, Salted Caramel, Vanilla

**Sorbet** – Lemon, Raspberry, Mango

2 scoops £3.95

3 scoops £5.60

### DO YOU KNOW?

**We cater for weddings and large parties in our marquee throughout the year. Whether you are looking to arrange an intimate dinner for a birthday celebration or a big anniversary bash; a romantic wedding breakfast or a wedding party for 120, we have the facilities here. Please ask for details**

### West Country Cheese Board:

Michaels Mount Goats Cheese, Glastonbury  
Twanger, Yarlington Blue, Apple Chutney,  
Sourdough Crisp Bread, Grapes & Celery  
£8.95

### Teas:

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English Breakfast, Earl Grey,  
Green, Peppermint, Fresh Mint Leaves,  
Lemon & Ginger, Camomile, Wild Berry  
£2.75

### Coffees:

Flat White	£3.25
Espresso	£2.25
Irish Coffee	£6.75
Cappuccino	£2.95
Double Espresso	£2.95
Liqueur Coffee	£6.50
Latte	£2.95
Americano	£2.50
Hot Chocolate	£3.25
Macchiato	£2.80
Hazelnut Latte	£3.50

Make your coffee large for £1

All our coffees are available decaffeinated

**A discretionary service charge of 10% will be added to parties of 8 or more.**

*We source our ingredients from local suppliers wherever possible. We support quality meat cuts from West Country farmers, tracing products from field to fork. Our fish comes from British waters, sourced by Kingfisher, Brixham. They operate on a 24-hour port to plate policy to ensure all produce is as fresh as can be. Dairy is supplied by Longman's Cheese, a family company based in North Cadbury and Blackmore Vale free-range eggs. All our cheese is produced in the South West. Our breads are made by Lievito and West Camel Bakery.*

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