



To Start

Whitebait	6.5
With homemade Tartare Sauce, fresh green salad and a wedge of lemon	
Mini Butternut squash salad - (VG/GF)	7
Harissa roasted butternut squash, fresh greens, pomegranate, mixed seeds, tahini dressing & lime	
Camembert wedges	7.5
Fresh green salad and cranberry sauce	
Smoked Salmon	8.5
Served with Creme Fraiche, Caviar, lemon wedge and crusty sourdough	
Soup of the Day	
Served with toasted sourdough bread	
Breads & Olives sharing selection (V)	10
Crusty sourdough, pitta bread, Marinated Olives, hummus, tatziki, extra virgin olive oil & balsamic dip	
RLE sharing platter	21
British cured ham, salami, cured sausage sun-dried tomatoes, hummus, whitebait, garlic king prawns, mediterranean veg skewers, marinated olives, pitta bread, sourdough.	

Schnitzels

Freshly made here, chicken coated in breadcrumbs and deep fried, served with sweet chilli sauce, pesto mayonnaise, fresh green salad and chips.

The "RLE" Schnitzel "Big Boy" or "half as big"	19.5/
Parma ham, herbs & Cornish brie	14.5
The "RLE" Schnitviev	16.5
Feta, mushrooms, chorizo & spinach	
The "RLE" Schnitzerella	16
Mozzarella, basil, sun-dried tomatoes, parma ham	

Red Lion Evenley, Classics

Angie's Ale Beer Battered Fish of the Day	13.5
Chips, garden peas, a wedge of Lemon, Homemade Tartare Sauce	
Luxury Scampi	13.75
Chips, garden peas, wedge of lemon, homemade Tartare Sauce	
The Landlords' Burger	13.5
Homemade Aberdeen Angus Burger, crispy bacon, cheddar cheese, lettuce, tomato gherkin, tomato relish, coleslaw and chips.	
Homemade Steak, Ale & Mushroom Pie	14
Served with chips & tender stem broccoli	

Allergy Information

Please be aware that should you be allergic to any food groups that you make our staff aware in order that we may fulfill your food request in line with your dietary needs.

Steak

Locally sourced Newbottle Aberdeen Angus Steaks served with fresh watercress and chips

8oz Sirloin	25
8oz Fillet	29
40oz Tomahawk (Cotes de Boeuf, served either rare or medium rare)	45
Sauces; blue cheese, peppercorn, garlic	2.5

Something a little different

Steak Burger	14.5
Crispy onions, charred peppers, blue cheese, Dijon mayo, homemade coleslaw and chips	
Butternut squash salad - (VG/GF)	11
Harissa roasted butternut squash, fresh greens, pomegranate, mixed seeds, tahini dressing & lime	
Chicken Caesar Salad with crispy bacon/ no Chicken	14/12
Homemade caesar dressing, anchovies, croutons, fresh local chicken	
Fish Fillet Burger	10.5
Battered Fish of the day, lettuce, tomato, homemade Tartare sauce & coleslaw, chips	
Halloumi Burger (V)	11.5
Battered Halloumi, lettuce, tomato, gherkin, homemade coleslaw & sweet chilli sauce	
Tenderstem broccoli & Kingprawn noodles/ no king prawns (VG)	12/10
Rice noodles, tender stem broccoli, king prawns, chilli, garlic, ginger, red onion, bell pepper, Hoysin sauce and lime	
Pan Fried Hake	16
Hake fillet, parsley butter, new potatoes, pepperonata, watercress and a balsamic glaze.	
24 Hour braised BBQ Beef Brisket	16.5
Served with sweet potato fries, homemade coleslaw and water cress	

Dessert

Homemade Cookie dough & vanilla ice cream.	6
Sticky Toffee Pudding & Vanilla ice Cream.	7
Strawberry and White Chocolate Cheesecake with double cream	7.5
Cheese & Biscuits	9.5
Ice Cream	
1 Scoop of ice cream	2.5
Choose from: Belgian chocolate, Vanilla, Salted Caramel or White Chocolate	

Sides

Chips.....4	Cheesy chips.....5
Mac & Cheese.....4.5	Onion rings.....3

Coffee & Tea

From	2.50
Latte, Cappuccino, Americano, Espresso, Latte Macchiato,	
A wide range of Tea available,	
Liqueur Coffees	
Irish, Scottish, Tia Maria, Cointreau, Brandy or Baileys - All	5

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