

The Red Lion

Wendover

The Red Lion is a traditional 16th Century Coaching Inn steeped in history and tradition... It's even rumoured that Oliver Cromwell once stayed overnight at the inn and addressed his troops from one of the upstairs windows! You are welcome to take a look around at some of our beautiful features, or just relax and enjoy one of our carefully selected wines from around the world, one of our premium cask ales, or one of our house specialities created by our chef. Relax, unwind, and enjoy your meal... let us know what you think!

Starters

Homemade Soup Freshly made by our chef and served with crusty bread.	£4.50
Asparagus, Pea and Broad Bean Tart (V) A pastry tart filled with asparagus spears, peas and broad beans, served with mixed leaves.	£5.75
Stilton Mushrooms (V) Baked mushrooms with a melted blue cheese topping.	£5.65
Moules Marinière Mussels in a white wine, cream and herb sauce with a chunk of crusty bread for dunking.	£5.95
Avocado, Prawn and Crayfish Salad With lime and ginger crème fraiche.	£5.95
Pan-fried Chicken Salad Pan-fried chicken breast, bacon and poached egg on mixed leaves and crispy croutons, with a balsamic drizzle.	£5.75
Chicken Liver Pâté Served with mixed leaves and toast.	£5.25

Grills

8oz Sirloin Steak Served with onion rings, mushrooms, tomato, mixed leaves and chips.	£14.25
10oz Rump Steak Served with onion rings, mushrooms, tomato, mixed leaves and chips.	£14.25
12oz T Bone Steak Served with onion rings, mushrooms, tomato, mixed leaves and chips.	£16.95
Jerked Rump Steak 10oz rump steak coated in hot jerk seasoning and topped with fried onions. Served with mushrooms, tomato, chips and buttered fresh vegetables.	£14.95

Sunday Lunch

Choose from traditional beef, pork loin or chicken breast. Served with roast and new potatoes, fresh buttered vegetables, Yorkshire pudding and homemade gravy.

£10.95

Main Courses

Home Made Fish Pie Fish in a white wine and dill sauce topped with Cheddar mash. Served with buttered fresh vegetables.	£12.25
Fish and Chips A fillet of fish, battered in-house by our chef in a Marston's Pedigree Ale batter and then deep-fried until golden and crispy. Served with chips and a choice of garden or mushy peas.	£9.95
Seabass on Creamed Spinach Two seabass fillets nestled on creamed spinach, served with garlic roasted potatoes.	£13.95
Home Made Pie of the Day Served with mashed potatoes and buttered fresh vegetables.	£11.25
Roasted Duck Breast Oven roasted duck breast with fresh orange and thyme reduction, served with Parisienne potatoes and buttered fresh vegetables.	£14.25
Wild Mushroom Lasagne (V) Served with garlic bread and mixed leaves.	£11.25
Breaded Pork Escalope Escalope of pork coated in fresh breadcrumbs and herbs with an apple cream sauce, served with Lyonnaise potatoes and buttered fresh vegetables.	£14.25
Breast of Chicken with Cabbage and Bacon Breast of chicken on a bed of sweated savoy cabbage and bacon, served with new potatoes.	£12.95
Roasted Rack of Lamb Rack of lamb served on rosemary creamed potatoes, with port and onion gravy, served with buttered fresh vegetables.	£14.25
Scallop and Chorizo Tagliatelle Scallops and Chorizo sausage with tagliatelle in a creamy cheese sauce, topped with rocket and served with garlic bread.	£12.95
Stuffed Aubergine (V) Aubergine stuffed with garlic and tarragon infused wild mushrooms, topped with melted Cheddar and served with mixed leaves.	£11.25
Cajun Grilled Salmon and Asparagus Salad Salmon supreme dusted with cajun spices served on an asparagus salad, topped with dill crème fraiche.	£12.50
Smoked Chicken and Crispy Bacon Salad Served with a mixed leaf salad, tomatoes, cucumber, onions, mixed peppers, beetroot, sweetcorn, coleslaw and French dressing.	£11.25



To ensure complete satisfaction with your order please check this proof carefully. Once you have accepted the item as approved it will go to print and cannot be amended.

Side Orders

Chips (V)	£2.55
Beer Battered Onion Rings (V)	£2.45
Garlic Ciabatta (V)	£2.55
Cheesy Garlic Ciabatta (V)	£2.95
Fresh Vegetables (V)	£2.95
Baguette and Butter (V)	£2.25
Dianne (V) or Pepper Sauce	£1.75
House Salad (V)	£3.25
Sautéed Mushrooms (V)	£2.55
Tomato and Red Onion Salad (V)	£2.25

Desserts

Homemade Crumble of the Day Served with custard. Ask your server for today's choice.	£5.25
Raspberry Swirl Cheesecake A traditional baked cheesecake topped with rich raspberry sauce. Served with cream.	£5.25
Ice Cream in a Brandy Snap Basket Three scoops of ice cream in a brandy snap basket.	£4.65
Crème Brûlée Served with shortbread biscuit.	£5.25
Sticky Toffee Pudding Traditional favourite served with custard.	£5.25
Chocolate Profiteroles Bite size choux pastry buns filled with cream and drizzled in chocolate sauce.	£5.25
Tiramisu Classic Italian dessert.	£5.25
Treacle Tart Served with custard.	£5.25
Cheese and Biscuits Choice of mature Cheddar, Stilton, goat's cheese or feta served with biscuits, fruit and chutney.	£6.75

Hot Beverages

Cappuccino	£2.25
Latte	£2.25
Americano	£2.10
Espresso	£1.95
Double Espresso	£2.45
Liqueur Coffees	£2.95
Speciality Teas	£2.10

Conference and Function room

Planning a celebration or special occasion? Here at the Red Lion Hotel we can take care of all your needs to make that celebration extra special. Business meetings, christenings, funerals and more; our function room can cater for up to 25 people for lunch or dinner. Or why not just meet up with friends and have a drink! For larger celebrations our restaurant can cater for up to 80 people.

Celebrate your wedding in style in a stunning 16th century coaching house.

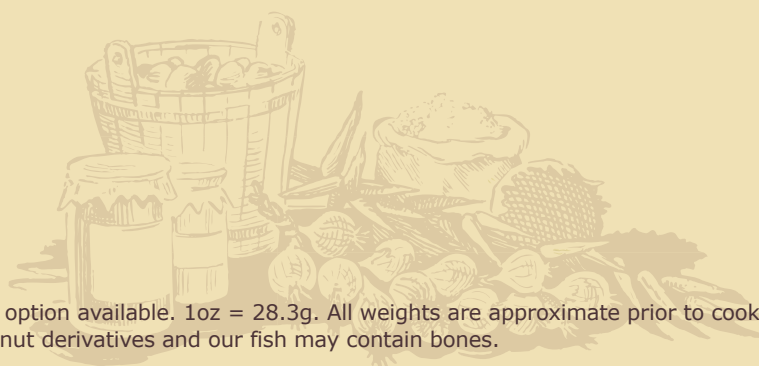
We are fully licenced for civil ceremonies in either our function room or restaurant.
The perfect setting for your special day.

"Always ask for Cask"

Choose from a selection of 4 real ales available all day on the bar.

Saturday Night is "Jazz Night"

Once a month at The Red Lion Hotel, why not join us for an evening of jazz. A great atmosphere in the restaurant while you enjoy your dinner with family and friends.



(V) Suitable for vegetarians or vegetarian option available. 1oz = 28.3g. All weights are approximate prior to cooking. We regret we cannot guarantee that any of our products are free from nuts or nut derivatives and our fish may contain bones.

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