

Restaurant Menu

THE
REDLION
AT MILTON BRYAN

STARTERS, NIBBLES & SHARERS

DRESSED OLIVES (VE,GF)	£3.5	TANDOORI STYLE DIPPING	SML. £7 LRG. £14	SALT & SZECHUAN PEPPERED SQUID (GFA) —	£7.5
HOME MADE SOURDOUGH FOCACCIA (V) — Extra Virgin Olive Oil Cherry Tomatoes & Basil, Basil Pesto, Aoli.	£5	CHICKEN — Chicken Thighs in a Tikka spiced yogurt sauce, Garlic Naan. Add rice £3		Aoli, Chilli Flake, Coriander & Lime.	
MINI SWEET POTATO FALAFEL WRAPS (VE) — Garlic Flat Bread, Gem Lettuce, Lemon & Fennel Dressing.	£6.5	CRISP FRIED HALLOUMI STICKS (V,GFA) — Sweet Chilli & Mango Salsa.	£5	PORK & LEEK SCOTCH EGG — Apple Ketchup.	£7
SOUP OF THE DAY, CRUSTY BREAD & BUTTER — Please ask your server for todays flavour.	£6.5	SAUTÉED KING PRAWNS — In plenty of Garlic & Herb Butter, Torn Baked Ciabatta, Squeeze of Lemon.	6 @ £8.5 / 12 @ £17	'BUFFALO BOCCONCINI' (V) — Mini Mozzarella Balls, Basil Pesto, Heritage Tomatoes, Toasted Ciabatta.	£8.5
		BOX BAKED CAMEMBERT (V) — Red Onion & Chilli Jam, Rosemary & Garlic Ciabatta Toasts.	£13	PUB DELI BOARD — Honey & Mustard Glazed Chipolattas, Mature Cheddar, Pulled Ham Hock, Scotch Egg, Rustic Bread, Chutneys & Pickles.	£16

PUB FAVORITES & MAIN COURSES

'HAKE & CHIPS' (GFA) — Hake Fillet, fried in Sourdough Beer Batter, Home Made Tartare Sauce, Garden Peas, Hand Cut Chips.	£15	½ ROAST CHICKEN — Roasted in Garlic, Lemon & Thyme Butter, Chips, Coleslaw and Chicken Gravy.	£14.5
CHEFS FISH DISH OF THE DAY — Please ask your server for todays delight.	MARKET PRICE	'SHELLFISHGUINE' — Linguine in a White Wine & Shellfish Cream with Tiger Prawns, Picked Crab, Cockles & Clams. Cherry tomatoes, Chilli & Parsley.	£9 / £16
PIE OF THE DAY — With a Puff Pastry Top, Served with Peas, Mash & Gravy.	£15	MAC 'N' CHEESE, TRUFFLE CRUMB (V) — Add Bolognese	£3 / £13
LINGUINE BOLOGNESE — A rich, slow-cooked Beef & Pork Ragu, Cheddar & Parmesan.	£7.5 / £14	CRISPY AROMATIC DUCK SALAD (GF) — Fried Aromatic Roast Duck, Sweet Plum Sauce, Carrot & Mooli, Spring Onions & Coriander.	£8 / £14.5
WILD MUSHROOM RISOTTO (V,GF) — With a Hint of White Truffle Oil, Aged Parmesan.	£8 / £14.5	THAI STYLE DUCK CURRY WITH LYCHEES. (GF) — Green Beans, Cherry Tomatoes & Basil in a Fragrant Sweet & Spicy Coconut Sauce, Steamed Jasmine Rice. » (Swap out your Duck For Chicken, Prawns or just Veg)	£16

FROM THE GRILL

Est. 1993
Aubrey's
Dry-Aged Beef

Aubrey's Dry Aged Beef. British grass fed cattle, graded for fat marbling & consistency. Dry Aged on the bone for a minimum of 28 days to ensure only the very best of tenderness and Flavor. Enjoy!

CHAR-GRILED RIBEYE STEAK 255G — Portabello Mushroom, Blistered Cherry Vine Tomatoes, Hand Cut Chips	£29	CENTER-CUT TORNADOS FILLET STEAK 200G — Portabello Mushroom, Blistered Cherry Vine Tomatoes, Hand Cut Chips.	£32
24-26OZ T-BONE SHARER — Portabello Mushroom, Blistered Cherry Vine Tomatoes, Hand Cut Chips, Café d Paris Butter, Onion Rings, Side Salad.	£60	GO SURF & TURF, 3 KING TIGER PRAWNS IN GARLIC BUTTER	6
BRANDY & GREEN PEPPERCORN SAUCE.	£3	UPGRADE YOUR CHIPS TO TRUFFLE & PARMESAN FRIES	£1.5
CAFÉ DE PARIS BUTTER	£2.5		



BURGERS & SANDWICHES

W.C.F BUTCHERS BURGER 8OZ — Woburn's finest Minced Beef simply hand pressed and lightly seasoned, Big 'M' Sauce, Salad & Pickles in a Brioche Bun.
» Add Cheese, Smoked Bacon or Caramelized Onions £1.25ea

£10.5

THE BLACK & BLUE — Spice Crusted 8oz Beef Burger Topped with Roquefort Cheese, Salad & Pickles in a Brioche Bun.
» Add Smoked Bacon or Caramelized Onions £1.25 ea.

£12

TANDOORI CHICKEN TORTILLA WRAP — Tender Tandoori Chicken thighs char-grilled, sliced tomatoes, red onion & cucumber, sweet mango riatha, fresh mint.

£6

THE TRUFFLE MUSHROOM CHICK — Grilled Free-Range Chicken Breast, Portabello Mushroom, Truffle Mayo, Swiss Cheese in a Brioche Bun.
» Add Caramelized Onions or Smoked Bacon £1.25ea

£11.5

AROMATIC GARDEN BURGER (V)(VEGAN AVAILABLE) — A rustic mix of Broad beans, Peas, Potato & Spinach & spices. Sweet Chlili Mayo, Salad & Pickles, in a Brioche or Vegan Bun.
» Add Caramelised Onions, Portabello Mushroom, Cheddar or Vegan Cheese £1ea

£10

PULLED HAM HOCK & MATURE CHEDDAR CIABATTA. — Wholegrain Mustard Mayo, Iceberg Lettuce, Slice Tomatoes, Piccalilli.

£7

SIDES ORDERS

SKINNY FRIES OR HAND CUT CHIPS

£3.5

TRUFFLE & PARMESAN FRIES

£5

CHEESY CHIPS

£4.5

CHIPS & PEPPERCORN SAUCE

£6.5

SIDE MAC 'N' CHEESE, TRUFFLE CRUMB

£5

BEER BATTERED ONION RINGS

£3

MIXED LEAF SALAD

£3

BUTTERED SEASONAL VEGETABLES

3.5

COLESLAW

2.5

THE GREAT BRITISH ROAST

AUBREY'S SLOW ROASTED SIRLOIN OF BEEF — with Yorkshire Pudding.

£18

ROAST LEG OF WESTCOUNTRY LAMB — Studded with Rosemary & Garlic.

£17

½ ROAST FREE-RANGE CHICKEN — Basted in, Lemon & Thyme Butter.

£16

CAN'T DECIDE? — Why not try a slice of each?

£19.5

NUT ROAST WELLINGTON — Mushroom, Squash, Spinach, Polenta & Cheddar Wrapped in Pastry, served with Vegetarian Gravy.

£15

SWEETS

CHOCOLATE BANOFFEE MESS SUNDAE — Crushed Brownie, whipped Cream & Meringue, Caramel Bananas, Toffee Sauce, Banana Gelato.

£8

APPLE & BERRY CRUMBLE — Home-made Vanilla Custard.

£7

PASSION FRUIT TART — Passion fruit curd, glossy Italian Meringue, Mango sorbet.

£7.5

WARM CHOCOLATE BROWNIE — Vanilla Bean Gelato or Pouring Cream

£7.5

All served with Roasted Potatoes, Honey Glazed Root Vegetables, Seasonal Greens, Cauliflower Cheese, & Lashings of Gravy!
(Sundays Only)

CHOCOLATE & HAZELNUT CREMEUX — A rich Chocolate Torte, Butterscotch, Hazelnut Gelato.

£8

STICKY TOFFEE PUDDING — Butterscotch, Vanilla Bean Gelato, Biscoff Crumb.

£7

THREE SCOOPS OF LUXURY ITALIAN GELATO OR SORBETTO BY ROSSA (GF) — Gelato - Madagascan Vanilla, Belgian Chocolate, Strawberry, Crème Caramel, Hazelnut, Liquorice, Bubble Gum, Pistachio. Sorbetto - Lemon, Raspberry, Cherry(VE), or Mango.

£6