



RED LION

NEWLYN

LUNCH & DINNER MENU

Nibbles

Gordal Olives £4

Homemade Focaccia, *Herb Oil, Balsamic* £6

Fajita Spiced Pork Crackling £5

Padron Peppers £4

Starters

Salt & Szechwan Pepper Squid, *Squid Ink Aioli* £9

Crab Soup, *Warm Bread* £12

Chip Shop Curry King Prawns, *Toasted Focaccia* £9

Scallop Ceviche, *Crispy Shallot, Coriander* £9

Teriyaki Pork Belly Burnt Ends Bao Bun, *Miso Mayo, Pickles* £9

Corn Ribs, *Gochujang Cashew Cream* £7

Mains

Fish & Chips, *Tartar Sauce, Mushy Peas* £18

Red Lion Smash Burger, *Red Leicester Cheese, Pickles, Chips* £17

Mussels With Chipotle Lime Cream, *Warm Bread* £19

Panzenella Salad, *Heritage Tomato, Pickles* £13

Charred Courgettes, **Borlotti Bean Cassoulet**, *Salsa Verde* £17

Cold Beef Ploughman's, *Cornish Yarg, Horseradish* £15

Sides

Chips £5

Pickles £4

House Salad £4

Buttered Greens £4

Desserts

Marmalade & Gin Posset, *Ginger Nut* £8

Warm Sticky Toffee Pudding, *Cold Custard, Candied Walnuts* £8

Pistachio Affogato £7





RED LION

NEWLYN

SUNDAY LUNCH MENU

Snacks and Staters

Gordal Olives £4

Homemade Focaccia, *Herb Oil, Balsamic* £6

Fajita Spiced Pork Crackling £5

Padron peppers £4

Salt & Szechwan Pepper Squid, *Squid Ink Aioli* £9

Corn Ribs, *Gochujang Cashew Cream* £7

Roasts

Roasted Beef Rump *Served Medium Rare* £18

Crispy Rolled Pork Belly, *Served with Crackling* £18

Beetroot & Cashew Nut Roast £18

All roasts served with: Roast potatoes, Honey parsnips, Fennel carrots, Charred seasonal greens, Braised red cabbage, Yorkshire pudding & Gravy, Kids Roasts charged at 2/3 of Adults.

Sunday Special

Whole Roasted Lemon Sole *w/ Cafe de Paris Butter, Chips, Burnt Lemon*
£24

Sides

Chips £5

Pickles £4

House Salad £4

Desserts

Marmalade Gin Posset, *Ginger Nut* £8

Warm Sticky Toffee Pudding, *Cold Custard, Candied Walnuts* £8

Pistachio Affogato £7





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WINE LIST

White Wine

125ML / 175ML / 250ML / BTL

San Antonio, Pinot Grigio, VENETO, ITALY	£4 / 5.5 / 7.5 / 23
Middle Post Reserve Chenin Blanc, SWARTLAND, SOUTH AFRICA	£4.5 / 6.5 / 8.5 / 24
Aroha Bay, Sauvignon Blanc, MARLBOROUGH, NEW ZEALAND	£5 / 7 / 9 / 29
Domaine Astruc, d'A Chardonnay, LANGUEDOC-ROUSSILLON, FRANCE	£5.5 / 7.5 / 10.5 / 31
Domaine du Moulin Camus, Muscadet Sevre & Maine Sur Lie, BOURGOGNE, FRANCE	£6 / 8.5 / 11.5 / 33
Polgoon Vineyard, Bacchus, PENZANCE, CORNWALL	£7 / 9.5 / 13.5 / 39
Newton Johnson, Albarino 2021, HEMEL EN AARDE, SOUTH AFRICA	£8 / 11 / 16 / 45
Kasteelberg Chenin Blanc, SWARTLAND, SOUTH AFRICA	£9 / 12.5 / 18 / 51

Rose Wine

125ML / 175ML / 250ML / BTL

Vondeling Rosé, SWARTLAND, SOUTH AFRICA	£5.5 / 7.5 / 10.5 / 31
Polgoon Vineyard, Rondo Rosé, PENZANCE, CORNWALL	£7 / 9.5 / 13.5 / 39

Red Wine

125ML / 175ML / 250ML / BTL

Vida Loca Tinto, PORTUGAL	£4 / 5.5 / 7.5 / 23
Middle Post Old Vine Red, SWARTLAND, SOUTH AFRICA	£4.5 / 6.5 / 8.5 / 24
Don Placero Rioja Tinto, RIOJA, SPAIN	£5 / 7 / 9 / 29
The Francophile Syrah, STELLENBOSCH, SOUTH AFRICA	£5.5 / 7.5 / 10.5 / 31
Seriously Cool Cinsault 2021, STELLENBOSCH, SOUTH AFRICA	£6.5 / 9 / 13 / 38

Sparkling Wine

125ML / 175ML / 250ML / BTL

Vispo Allegro, Prosecco Spumante, VENETO, ITALY	£6 / / 28
Polgoon Vineyard, Seyval Blanc, PENZANCE, CORNWALL	52

