



Free House Inn & Restaurant
Accommodation (Eight En Suite)
Sister Pub The Black Bull Balsham



Front of House Manager of the Year 2013
Freehouse, Gastro Food & Accommodation Pub of the Year
(Finalists in all three - The Publican Awards 2010 & 2011)

£30 Menu

Starters

- Fresh Soup – *croutons, parsley oil* (v) poss gf
- Crispy Chili Pork – *red chicory, spring onions, confit cherry tomatoes, crispy savoy cabbage* (gf)
- Thai Crab Souffle – *mango, tomato & chili salsa, brie ice-cream, truffle*

Mains

- Whole Stuffed Pigeon – *baby fondants, shallot & vanilla purée, watercress, walnut tuile, chocolate veal jus*
- Scottish Salmon – *new potatoes, beetroot purée, reddish, confit cherry tomatoes, asparagus, balsamic* (gf)
- Asparagus & Tomato Tart – *cream cheese, basil crisp, rocket, truffle* (v)

Desserts

- Sticky Toffee Pudding - *butterscotch sauce & vanilla ice-cream*
- Lemon Posset – *orange & cardamom sponge, mango caramel, cider & lime sorbet* (poss gf)
- Elderflower Tart- *gooseberry fool, blackcurrant mille feuille, walnut tuile, violets*



*All our dishes are locally sourced where possible and cooked fresh to order, so please allow reasonable time when ordering
Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested
Service is discretionary, although a suggested 10% will be added for parties of 8 or more*

v vegetarian dishes gf dishes that can be gluten free



Congratulations also to our sister pub, The Black Bull Balsham who have won Freehouse of the Year 2013 (East Midlands & East Anglia) Second for their pies and Second for their Business Innovation in the National Pub Food Awards 2013 (Publican's Morning Advertiser)



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