



FREE HOUSE INN & RESTAURANT
ACCOMMODATION (FIVE EN-SUITE)
Sister Pub The Red Lion Hinxton



National Licensee of the Year (Good Pub Guide 2018 runner up)
Freehouse of the Year (Winner East Midlands & East Anglia & National Finalist)

Main Menu

*Please also see our Specials Board, Pie Board and ask about our Steaks
We also have a sandwich/baguette menu for lunchtimes Monday – Saturday*

Starters

Soup of the day – <i>home-made bread</i>	£5.5 poss gf
Duck Liver Parfait – <i>ginger & lime jelly, Melba toast</i>	£7 poss gf
Crispy Chili Beef – <i>sesame, soy dressed leaves</i>	£7 poss gf
Pear & Blue Cheese Tartlet – <i>roasted walnuts, honey truffle dressed leaves</i>	£7 v
Smoked Salmon Salad – <i>dill & apple dressing</i>	£7 gf

Main Courses

Duo of Pork (<i>slow braised belly & pan-roasted fillet</i>) – <i>caramelised apple, roast parsnip & puree, cider reduction</i>	£16 gf
The Black Bull Cheese & Bacon Burger – <i>hand-cut chips, BBQ sauce & mixed dressed salad</i>	£12 poss gf
Baked Hake – <i>chorizo, mussels, spinach & chickpeas</i>	£15
Crayfish Linguine – <i>chilli, garlic, chives</i>	£13 ☺
Slow-Braised Lamb Shank – <i>rosemary & redcurrant gravy, red cabbage & roasted garlic mash</i>	£16
Beer-battered Fish & Chips – <i>haddock battered in our own Red & Black ale, pea purée, tartare sauce</i>	£12 poss gf ☺
Ham, Egg & Chips – <i>coleslaw</i>	£12 gf
Mixed Mushroom Lasagne – <i>rocket & balsamic</i>	£12 v ☺

Mixed Leaf Salad	£3	Seasonal vegetables	£3	New Potatoes	£3
Rocket, Parmesan & Truffle salad	£3.50	Hand-cut chips	£3	Cheesy Chips	£3.50

Particular dietary or other requirements can be catered for (including small portions) – please ask the waiting staff

Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested

All ingredients are sourced locally and from sustainable stock where possible and practical

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

NB: while we follow best practice, we cannot guarantee no cross-contamination (eg nuts, gluten etc)

