



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)

## Summer Menu 2019

Please also see our daily specials  
We also have a sandwich menu for lunchtimes Monday - Saturday

### Starters

Soup of the Day – <i>warm bread</i>	£6 v poss gf
Asparagus & Poached Egg – <i>rocket, black pepper dressing</i>	£7.5 v gf
Ham Hock Terrine – <i>pineapple salsa, warm bread</i>	£7 poss gf
Smoked Salmon & Seafood Roulade – <i>pickled cucumber, dill oil, croutons</i>	£7.5 poss gf
Chicken Caesar Salad – <i>poached chicken, cos lettuce, Caesar dressing, croutons, anchovies, shaved Parmesan</i>	£7 poss gf

### Main Courses

Thyme Roast Chicken – <i>mushroom &amp; tarragon sauce, tender stem broccoli, dauphinoise potatoes</i>	£15 gf
Sirloin Steak – <i>mushrooms, fat chips, peppercorn sauce</i>	£22 gf
Steak & Ale Pie – <i>fully encased short crust pastry, creamy mash, buttered kale, extra gravy</i>	£14
Black Bull Beef Burger – <i>brioche bun, mature cheddar, crispy onions, dill pickle, Bull sauce, baby gem, green chilli slaw, fat chips</i>	£13 poss gf
Confit Pork Belly – <i>chestnut mushrooms, potato dauphinoise, buttered kale, star anise jus, prosciutto, apple gel</i>	£16 gf
Butchers Sausages – <i>creamy mash, tender stem broccoli, onion gravy</i>	£12
Catch of the Day – <i>please see Specials Board</i>	POA
Beer-battered Fish & Chips – <i>crushed peas, home-made tartare sauce</i>	£12 poss gf
Treacle-glazed Ham, Egg & Chips – <i>house salad</i>	£12 gf
Pea, Spring Onion & Asparagus Risotto – <i>Grana Padana, rocket</i>	£12 v gf

Dauphinoise Potatoes	£3	Tender Stem Broccoli	£3	House Salad	£3
Rocket & Parmesan Salad	£3.5	Hand-cut Fat Chips	£3	Green Chilli Slaw	£3

*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)