

The Red House

Gluten Free Menu

Starters & Light Dishes

Today's soup & gluten-free bread 6.50

(V) Old Winchester cheese soufflé 8.95

Smooth homemade chicken liver parfait with brandy, bread & onion compote 6.95

Shetland rope grown mussels in white wine & cream 8.50
(As a main with chips 14.50)

Pan-fried south coast mackerel fillet, smoked mackerel, beetroot slaw & pickled cucumbers 9.95

Mains

Chargrilled steaks: West Country grain-fed beef, sautéed mushrooms, grilled plum tomatoes & chips.
Choose from garlic or Red House butter topping or green peppercorn sauce
Rump 18.50 | Sirloin 24.50 | Chateaubriand 60 (for 2)

Battered line-caught haddock, chips & pea purée 13.50

Cauliflower gratin, hard-boiled egg, smoked ham, chips & peas 10.50

Guinness braised ox cheeks & black pudding, buttery mash 15.50

Chargrilled corn-fed chicken escalope, spiced avocado purée 14.50

Slow cooked lemon & oregano lamb shank, chips 16.50

Grilled tuna steak, olives, capers & cherry tomatoes with herb crusted new potatoes 14.50

Roasted cod fillet, greens & lobster cream sauce, new potatoes 16.75

Vegetable curry, cauliflower rice 11.50 (Vv)

Chargrilled 8oz mature 100% beef burger, Red House sauce, pickles & chips 12.50
(add cheddar, camembert or bacon 1.35 each)

Please note that we include a service charge only for parties of 10 or more.

Please inform us of any food allergies. A gluten-free menu is available on request. We use nuts in some dishes and therefore cannot guarantee a nut free environment.

The Red House

Sides

Seasonal buttered cabbage, green salad leaves, green beans, sweet potato fries, sautéed mushrooms in garlic butter, broccoli & toasted almonds, hand cut chips
3.95 each

Puddings

Warm chocolate fondant 7.00

Pear & almond frangipane steamed pudding, chocolate sauce 7.00

Pana cotta, toasted pistachio nuts & strawberries 7.00

Trio of sorbets 5.00

Cheese

Choose from Barbers Cheddar, Colston Basset Stilton or Norton & Yarrow Goats Cheese, served with fig jam, celery, homemade oat biscuits.

One cheese 5.95

Two cheeses 9.95

Three cheeses 12.95

Please note that we include a service charge only for parties of 10 or more.

Please inform us of any food allergies. A gluten-free menu is available on request. We use nuts in some dishes and therefore cannot guarantee a nut free environment.