

Salted roast almonds
Home marinated kalamata olives
Crackling and apple sauce
£4

Pea and mint soup
Cromer crab mayonnaise with paprika and dill
Pulled pork on toast with chipotle salsa
Smoked salmon paté with pink peppercorns and dill
Shredded ham hock with homemade piccalilli
Caponata on Grain Culture sour dough toast with olives
Neal's yard goats cheese salad with quince and walnuts

Roast ribeye of beef with Yorkshire pudding and horseradish sauce (£5 supplement)
Slow roast belly of Blythburgh pork with crackling and apple sauce
Slow roast shoulder of lamb with garlic and rosemary
Hake with capers and lemon butter
Venison braised in port and wild mushrooms
Chicken, bacon and mushroom pie
Provencal pepper stew with butter beans, capers and black olives

Spiced plum and almond crumble with cream Raspberry and sherry trifle with almonds Chocolate and almond torte with crème fraiche Crème brulee

English strawberry and mascarpone semi freddo

Apricots roasted with honey with crème fraiche and toasted almonds

Gooseberry and elderflower fool

Neal's Yard cheeses with homemade chutney (£2 supplement)

2 course £28 3 Courses £35 If you would like any advice on allergens please ask a member of staff

17 HIGH STREET, SOHAM, CAMBRIDGE CB7 5HA TEL 01353 771 633 info@theredlionsoham.co.uk instagram: red_lion_soham www.redlionsoham.com