

A detailed, stylized map of the Grenoside area in Sheffield, England, serves as the background. The map is rendered in a muted blue-grey color with white and yellow lines representing streets, rivers, and topographical features. The text is overlaid on the map.

18 ~~X~~ 25

OLD RED LION

GRENOSIDE

18 ~~25~~

Lunch Menu

2 COURSES £16 / 3 COURSES £20

To Begin

Breaded Halloumi (v) £6.95
Freshly breaded halloumi, served with a sweet chilli dip.

Yorkshire Pudding (VOA) £5.75
Homemade and awesome, a proper Yorkshire starter served with rich gravy.

Chicken Goujons £6.95
Freshly breaded chicken breast, spring onion & chilli garnish served with a sweet chilli dip.

Fish Goujons £7.00
Hand battered cod goujons & lemon wedge, served with a tartare sauce.

Soup Of The Day (v)(GFO) £5.75
Freshly prepared soup of the day served with lightly salted croutons.

Creamy Garlic Mushrooms (v)(GFO) £6.25
The classic creamy garlic mushrooms served over garlic ciabatta.

Tomato & Cheese Arancini (v) £7.25
One of our favourites, tomato & cheese risotto, rolled into balls, breaded then fried, and finished with garlic aioli.

Classic Prawn Cocktail (GFO) £7.25
A traditional classic, Greenland cold water prawns, marie-rose sauce, fresh salad garnish, served with sourdough & lemon butter.

Main Courses ALL MAINS £12 EACH

Hunter's Chicken (GFO)
Grilled chicken breast topped with bacon & mushrooms smothered in BBQ sauce and melted cheese. Served with chips or fries and slaw.

Rump Steak (GFO) +£3.00
Lean yet firm and recommended medium. Served with chips or fries, mushroom, grilled cherry vine tomatoes & a sauce of your choice.
Add scampi for £5.00

Beef Burger (VOA)(GFO)(VEOA)
Two 4oz patties, peppers, red onion, jalapeños and mozzarella topped with bacon. Served on a brioche with garlic aioli, gem lettuce & tomato. Our burgers come with fries or chips, and slaw.

Steak Pie (VOA)
Served with chips or creamy mashed potatoes & seasonal vegetables or mushy peas.
Add Stilton or caramelised onion for £1.00

Salt & Pepper Cod (GFO)
Peppered baked cod served with sautéed potatoes, tenderstem broccoli & a creamy pepper dip.

Fish & Chips
Hand battered cod served with mushy or garden peas & lemon wedge.

Gammon Steak (GFO)
Succulent gammon steak served with chips, egg or pineapple, grilled vine cherry tomatoes & mushroom.

Scampi
Breaded wholetail scampi served with chips, garden or mushy peas & lemon wedge.

Three Bean & Sweet Potato Chilli (VGN)(GFO)
Black turtle beans, haricot beans, pinto beans, red pepper and sweet potato chunks in a spiced tomato sauce served with rice & garlic ciabatta.

Lasagne (VOA)
Layers of pasta filled with a rich British beef ragu sauce, creamy cheddar cheese sauce & topped with mozzarella & cheddar cheese. Served with chips & garlic ciabatta.

Roast Of The Day (GFO)
Chef's choice of meat served with mashed potatoes, roast potatoes, Yorkshire pudding, pig in blanket, stuffing & selection of vegetables.

Trio Of Sausage (VOA)(GFO)
Traditional pork, caramelised onion & Cumberland sausage, served with creamy mashed potatoes & seasonal vegetables.

Liver & Onions (GFO)
Lamb's liver cooked with onions and rich gravy, served with creamy mashed potatoes & seasonal vegetables.

Mushroom Stroganoff (v)(GFO)
Creamy mushroom sauce with hints of Dijon, served with rice or chips & garlic ciabatta.

LIGHTER OPTIONS

Cheese Toastie & Soup (v) £9.50
Extra mature cheddar cheese sourdough toastie served with chef's choice of soup.

Chicken & Bacon Salad (GFO) £9.25
A selection of fresh salad & egg topped with grilled chicken breast & crispy bacon lardons finished with lightly salted croutons.

Grilled Halloumi Salad (v) £9.25
A selection of fresh salad & egg topped with grilled halloumi finished with lightly salted croutons.

Hot Roast Sandwich £7.95
Chef's choice of meat warmed in rich gravy served with garnish & slaw.

Fish Goujon Sandwich £8.25
Hand battered cod goujons served with garnish & slaw.

Cheese & Chutney Sandwich (v) £7.00
Award winning extra mature cheddar mixed with caramelised red onion chutney served with garnish & slaw.

Omelettes £7.25
Three-egg omelettes served with two fillings of your choice:
Mushroom (v) / Tomato (v) / Cheese (v) / Bacon
Served with garnish & slaw.

Jacket Potato £8.25
Choose from:
Beans (v) / Cheese (v) / Cheese & Beans (v) / Three Bean Chilli (VE) +£2.50
served with salad garnish & slaw.

Add chips or fries to any lighter option for £2.00

Sides

Homemade Chips	£3.75	Seasonal Vegetables	£2.00	Side Salad	£2.00
Homemade Fries	£3.75	Onion Rings	£3.50	Coleslaw	£1.50
		Garlic Ciabatta	£3.50	Sourdough & Butter	£1.50

Desserts

Chocolate Brownie (GFO)(VEOA)(v) £6.00
Dark chocolate brownie served with classic vanilla ice cream.

Sponge Pudding (v) £5.95
Chefs' choice of sponge pudding served with custard.

Salted Caramel Brownie (v) £6.00
Dark chocolate brownie with salted caramel served with classic vanilla ice cream.

Sticky Toffee Pudding (v)(GFO) £5.95
Date & toffee flavoured sponge with a sticky toffee sauce served with classic vanilla ice cream.

Cheesecake (v) £5.25
Chefs' choice of cheesecake served with pouring cream.

Fruit Crumble (v) £6.50
Crumble bar mixed with apple & blueberry, topped with crumble, served warm with custard.

Bakewell Slice (v) £5.25
Biscuit base with berry jam & frangipane served on its own, with pouring cream (however we think it's best warm with custard).

Chocolate Fudge Cake (v) £5.25
Three layers of moist, rich, dark chocolate cake between lashings of dark chocolate fudge served with classic vanilla ice cream.

Allergies/Intolerances

If you have a food allergy or intolerance, please make us aware before placing your order.

(v) = Vegetarian (VOA) = Vegetarian Option Available (VE) = Vegan (VEOA) = Vegan Option Available (GFO) = Gluten Free Option Available