



**The Red Lion**  
**Swaffham Prior**  
**CB25 0LD**  
**01638 745483.**



*An old British public house serving  
traditional ales and meals*

***Sunday Lunchtime Menu Available 12:00 noon till 4pm***

**To Start**

Breaded whitebait, salad, tartare sauce and brown bread and butter £6.50

Rosemary and garlic camembert, warm artisan bread and homemade red onion relish £8.95 (V) (Sharing Plate)

Italian mozzarella, cherry tomatoes, basil pesto, basil and red onions on toasted garlic ciabatta £6.5 (V) (GF available)

Soup of the day Broccoli (V) £5.5

**Main Courses**

Sunday Leg of Lamb, Topside of Beef, Pork loin or Roast Chicken £12

Roasts are served with Yorkshire pudding, roast potatoes, seasonal vegetables, GF cauliflower cheese and gravy

Scampi Chips and peas £11.5

Austrian Dumplings (cheese, mushroom and spinach), roast potatoes and seasonal vegetables (V) £12

Glamorgan sausages as a roast, with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy (V) £11.5

Wild boar sausages as a roast, with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy £12

Curry of the Day, basmati rice, naan bread & mango chutney £12(V. available)

*Stephen and Michele welcome you to The Red Lion Swaffham Prior - 01638 745483*



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**Puddings all £6.50**

Chalet girl chocolate brownie and vanilla ice cream (V)

Let's be having ya sticky toffee pudding, toffee sauce and custard (V)

Trio of Puddings (V)

Apple Crumble (Vegan) (GF)

Mango Sorbet (Vegan)(Gf)

**Selection of ice creams:** Belgian Chocolate (GF) Gooseberry and elderflower(GF)  
Salted Caramel , English Strawberry (GF), Gold medal vanilla(GF), Salted peanut  
butter, Rum and Raisin :- 2 scoops £4.50, 3 scoops £6.50

Also available Raspberry and vanilla (Vegan)

**Cheese and biscuits served with a snifter of port (25cl):** £9.5

**Baron Bigod**, a creamy, white bloomy-rind cheese handmade in Bungay, Norfolk made from Jonathan and Dulcie Crickmore's own raw Montbeliarde cow's milk. It is the only traditional raw milk Brie-de-Meaux style cheese produced in the UK.

**Binham Blue** is a soft blue veined cheese produced using pasteurised milk from Holstein Friesian and Swiss Brown cows which graze near Wells-next-the-Sea, by the small village after which the cheese was named. Mrs Temple who produces the cheese prides themselves on high standards of animal welfare.(V)

**Norfolk Dapple cheese** has been made at Ferndale Norfolk cheeses, by Ellie Betts, from her family run farm in Little Barningham, Norfolk since 2003. It is a traditionally clothbound, unpasteurised hard, cow's milk cheese, owing its name to the dappled rind it develops during maturation.

Other Vegetarian Cheeses are available

Without Port (£7.95)

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