

## FOR THE TABLE

Locally Baked Sourdough | Smoked Sea

Salt Butter | 5.5

Nocellara Olives | 4.5

Roast Garlic Hummus |

Toasted Sourdough | 10



THE RED BULL  
ECCLES | COUNTRY PUB | DINING

## STARTERS

Duck & Orange Pate | Toasted sourdough, pickled radish | 10

Spanish Chorizo | Sticky honey & red wine | 10

Yorkshire Pudding | Beef & gravy | 10

Smoked Salmon | Fennel, orange & cider dressed cockles | 12

Crisp Whitebait | Tartar sauce | 10

## SUNDAY LUNCH

All served with Yorkshire pudding, garlic & rosemary roast potatoes  
& roasted glazed carrots, parsnips,

Roast Rib of Beef

28 day matured | 23

Low & Slow Roasted Pork Belly | 20

Hand Carved Leg of Lamb | 23

English Breast of Turkey | 20

Whole Free Range Chicken to share\* | 40

Carved & served with all the trimmings

Butternut Squash <sup>v</sup>

Pigs In Blankets | 4.5

Roast Potatoes | 4.5

Braised Red Cabbage | 4.5

Cauliflower Cheese | 4.5

Glazed Carrots & Parsnips | 4.5

Gravy | 1.5

## FISH

Grilled Seabass Fillet | Roast potatoes, tenderstem broccoli with a brown shrimp dressing | 26

South Coast Skate Wing | Roast potatoes tenderstem broccoli with local wild garlic butter | 26



THE RED HERRING  
LEIGH | COUNTRY PUB | DINING



THE KINGS HEAD  
SHADDONHURST | COUNTRY PUB | DINING

Some dishes may contain **nuts** and other **allergens**. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 10% will be added to your bill. All prices include VAT.\* Excludes fish & chicken sharer