



THE RED LION COACHING INN

Church St, Ellesmere, SY12 0HD
01691 622 632





WELCOME TO THE RED LION COACHING INN

Dating back to the 16th century, The Red Lion Coaching Inn has long been at the heart of Ellesmere. Once a welcoming stop for travellers and their horses, carts would pass through the very entrance you used today, with the original stable buildings still standing proudly in our beer garden.

Named after the Red Lion featured on the coat of arms of the Egerton family, Dukes of Bridgwater, the inn has been lovingly restored over the years while retaining its historic charm. Many locals still remember celebrations held here from weddings and christenings to lively dances and special occasions.

Today, under the care of landlords Lois and Simon, alongside their dedicated team and the renowned Thwaites Brewery, they continue the tradition of warm hospitality, great food and memorable experiences.

Nestled just moments from the beautiful Ellesmere Mere, The Red Lion is the perfect place to relax after exploring the town's gardens, woodland and canalside walks, wildlife and historic castle grounds.

We hope you enjoy your visit and create a few fond memories of your own.



Please notify your server if you have any food allergies, intolerances, or specific dietary requirements. Our team are happy to assist you in making a safe selection.



“WHILE YOU WAIT”

3 for £16

Marinated Olives & Feta	5.50
Toasted Garlic Ciabatta Add mild cheddar £1	5.50
Lightly Battered Calamari Spicy thai vinegar	7.50
Baby Nachos Salsa, sour cream, jalapeños and cheddar	6.50
Sweet & Sticky Chipolatas Sesame seeds	6.50
Breaded Halloumi Sticks Sweet chilli jam	6.50
Southern Fried Chicken Goujons Sweet chilli dip	6.50

STARTERS

Soup of the Day Homemade toasted bread	6.50
Creamy Garlic Mushrooms Cheesy breadcrumbs & garlic ciabatta	8.00
Salt & Pepper Chicken Wings Blue cheese dip	8.50
Grilled Goat's Cheese Hot honey sauce on a bed of rocket	8.00
Cullen Skink Free range poached egg & homemade bread	10.00
Swedish Style Meatballs Peppercorn sauce & toasted garlic ciabatta	8.00



“R-OAR-ING GRILL SPECIALS”

All served with chunky chips, peas, buttered mushrooms, grilled tomato and a home-made onion ring.

The Red Lion Signature Grill

Lamb chop, gammon, chicken fillet, rump steak,
two sausages, black pudding &
a fried egg

22.50

ADD A SIDE

5pcs Wholetail Scampi

5.50

Creamy Garlic Mushrooms & Cheesy
Breadcrumbs

6.00

2 free range Poached Eggs

3.50

Battered Onion Rings

5.00

Rocket, Parmesan & Pomegranate

5.00

Molasses Salad

4oz Rump Steak

14.00

8oz Rump Steak

17.50

16oz Rump Steak

23.00

10oz Ribeye Steak

23.00

10oz Gammon Steak

16.00

Free range fried egg & pineapple

ADD A SAUCE

Black Peppercorn

3.50

Creamy Shropshire Blue

3.50

Chimichurri

3.50

Surf & Turf

Butterflied Chicken Breast OR 8oz Rump Steak
with Buttered Garlic Prawns

19.00

SIZZLERS

Served on a bed of fried onions and peppers.

8oz Rump (medium rare)

17.00

CHOOSE A SAUCE

CHOOSE 2 SIDES

Duck Breast (medium rare)

18.00

Tikka Masala

Chunky chips

Plum (VE)

Rice

Chicken Breast

15.50

Reggae reggae (VE)

Fries

Jalfrezi (VE)

Sweet potato fries

King Prawn

17.00

Hoisin (VE)

Salad

Sweet & sour (VE)

Steak, Prawn & Chicken

18.50

Katsu curry

Crispy Quorn “Buttermilk Chicken” & Falafel (ve)

18.00

Crispy Shredded Chicken

15.50

VE = Vegan



BUILD IT YOURSELF BURGERS

Gem lettuce, tomato, red onion and pickle. Chunky chips and an onion ring.

SINGLE / DOUBLE / TRIPLE

6oz "Stanley Jones" Beef Burgers **15.50 / 17.50 / 19.50**

Butterflied Chicken Fillet **16.00 / 18.00 / 20.50**

Quorn Buttermilk "Chicken" (VE) **15.50 / 17.50 / 19.50**

Vegan "Beef" (VE) **15.50 / 17.50 / 19.50**

"Oteley Farm" Pork Burger **14.50 / 16.50 / 18.50**

Southern Fried Chicken (3 strips) **15.50 / 17.50 / 19.50**

FILLING

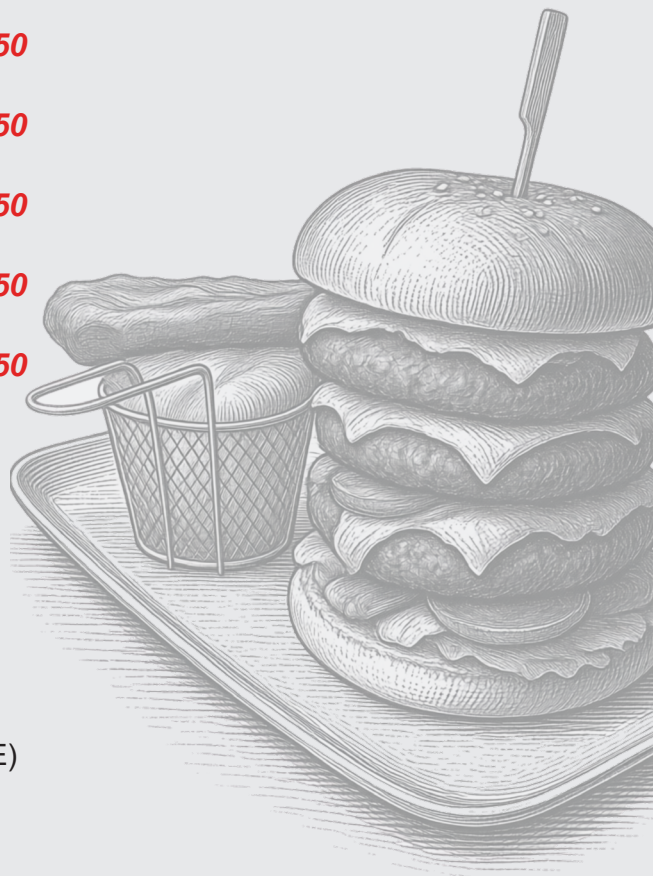
Hash brown
Bacon
Jalapeño
Black pudding
Avocado
Fried egg
Fried onion
Mushrooms

SAUCE

Smokey BBQ
Reggae
Mayonnaise
Ketchup
Vegan mayonnaise (VE)
Chunky salsa
Cranberry
Chilli jam
Apple sauce

CHEESE

Mild cheddar
Shropshire blue
Grilled halloumi
Vegan cheddar (VE)



"Thick, juicy patties with the additional chosen fillings piled into a logo-seared brioche bun, with seasoned triple cooked chips on the side and a fat battered onion ring."

"I reckon these burgers are up there with the best I've had - well cooked, put together well, with 'all the trimmings' included."

- BELLE

(TRIP ADVISOR)

VE = Vegan



RED LION SIGNATURES

Homemade Steak & Ale Pie

Chunky chips, vegetables & rich gravy

15.00

“Ocean Fresh” Beer Battered Haddock

Chunky chips & mushy peas

16.00

Light bite 14.00

Warm Honey Roast Ham

Chunky chips, peas & fried eggs

14.00

Light bite 12.00

Wholetail Breaded Scampi

Chunky chips & mushy peas

15.00

Light bite 11.00

Braised Beef

Creamy mash & vegetables

14.00

“Oteley Farm” Pork Belly

Black pudding and Shropshire blue sauce, creamy mash and vegetables

16.50

“Oteley Farm” Sausages

Creamy mash, vegetables & gravy (vegan upon request - VE).

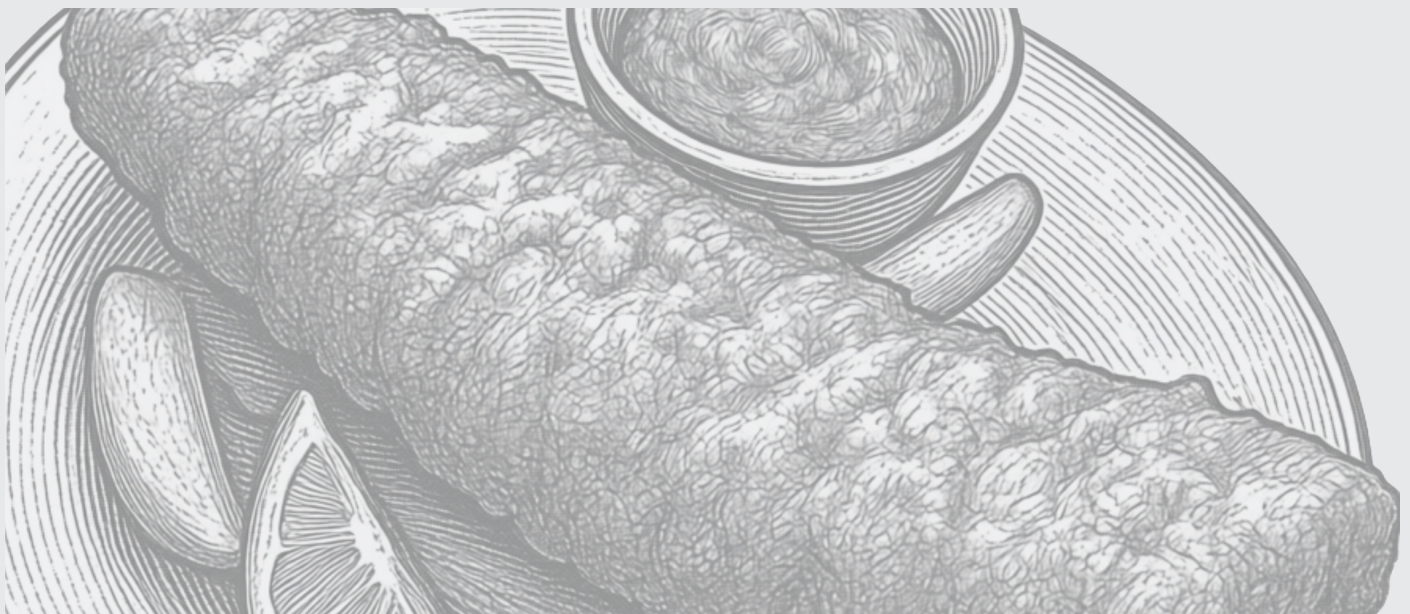
15.00

Light bite 13.00

Full English Breakfast

2 sausages, 2 bacon, 2 hash browns, black pudding, mushrooms, beans, tomato & free range fried egg. Add toast 1.00

13.00



V = Vegetarian VE = Vegan



BAKED CHICKEN

Butterflied Chicken fillet served with Chunky Chips, Peas, Buttered Mushrooms, Grilled Tomato and a Homemade Onion Ring

The American

Bacon, Smoky BBQ And Melted Mild Cheddar

16.00

Light bite 13.00

The Hawaiian

Thick Cut Ham, Pineapple And Melted Mild Cheddar

16.00

Light bite 13.00

The French

Creamy Garlic Mushrooms And Cheesy Breadcrumbs

16.00

Light bite 13.00

The British

Black Pudding, Apple Sauce And Melted Shopshire Blue

16.00

Light bite 13.00

The Mexican

Nachos, Jalapeños, Sour Cream, Chunky Salsa And Melted Mild Cheddar

16.00

Light bite 13.00

GREEK KEBAB

Authentic Greek Pitta, filled with tzatziki, tomato, red onion & fries

Marinated Chicken

16.00

Grilled Halloumi (V)

16.00

Both

17.50

Served with Seasoned Fries, Tzatziki Dip and Greek salad



VE = Vegan



PASTA

All served with toasted garlic ciabatta

Slow cooked Beef Ragu

Pappardelle pasta & grated Parmesan cheese

17.00

Ham & Chicken Tagliatelle

16.00

Light bite 12.00

King Prawn & Spinach

17.00

Light bite 12.00

Lentil Bolognese

(Vegan option upon request)

16.00

Light bite 12.00

SALAD BOWLS

Crunchy mixed lettuce leaves, tomato, cucumber, red onion, mixed peppers and croutons

8oz Rump & Melted Shropshire Blue (medium-rare)

17.00

Chicken, Bacon & Avocado

16.00

Dusted Calamari

Tangy Soy Sauce Dip

16.50

Falafel & Grilled Mixed Vegetables (VE)

15.00

Warm Goat's Cheese

Pomegranate Molasses Dressing

15.00



VE = Vegan



OMELETTE

*All Served with salad garnish.
Please choose a topping from below*

Thick Cut Ham, Tomato & Cheddar	11.00
Cheddar & Fried Onion	11.00
Bacon & Black Pudding	11.00

“Vermeulens of Ellesmere’s” filled BAPS

All served with fries & salad. Please choose your filling

Welsh beef brisket shavings Gravy, fried onion and melted cheddar	11.00
Bacon, free range fried egg and black pudding	11.00
Breaded scampi Tartare sauce, lettuce and onion	11.00
Crispy fried halloumi Chilli jam, lettuce and onion	11.00
Thick cut honey roast ham Apple sauce and melted shropshire blue.	11.00
Falafel Avocado, sweet chilli and vegan cheddar	11.00





SIDES

Chunky chips	4.00
Fries	4.00
Sweet potato fries	4.50
Chinese salt and pepper fries	5.00
Fries with bacon and melted cheddar	5.50
Home-made battered onion rings	4.00
Side salad	4.00
Rocket Parmesan and pomegranate molasses salad	5.00

UPGRADES

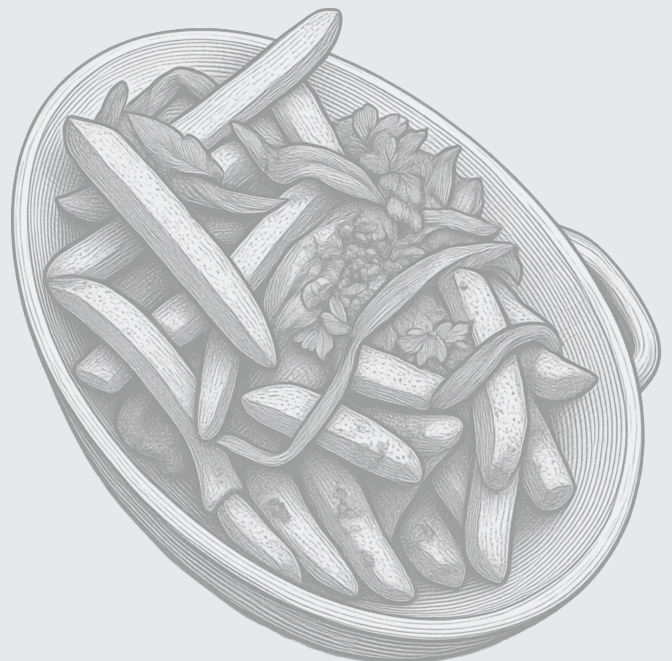
Swap your chips

Sweet potato fries	2.00
Chinese salt and pepper fries	2.00
Fries with bacon and melted cheddar	2.00
Home-made battered onion rings	2.00
Rocket Parmesan and pomegranate molasses salad	2.00

Great quality food - awesome choice that suited the carnivores and vegetarians in our family group. Service was friendly and professional. Staff were genuine and helpful.

- SHEEPY-PRINCESS

(TRIPADVISOR)





CHILDREN UNDER 12

DIY - Choose 1, 2 and then 3!
6.00

1. MAIN

Chicken nuggets
Margarita pizza
Pork sausages
Vegan sausages
Bacon
Beef burger
Fish fingers

2. SIDE

Chunky chips
Potato waffles
Mashed potato
Garlic bread
Pasta

3. ANOTHER SIDE

Tomato and cucumber
Baked beans
Peas
Carrots and cabbage

SET MEALS

Beans on toast (two slices) **4.50**
Two fried eggs on toast (two slices) **4.50**
Cheese on toast (two slices) **4.50**

DESSERTS

Vanilla ice cream, sauce and candy **3.50**
Chocolate brownie and vanilla ice cream **3.50**
Rocket lolly **1.50**



HOT DRINKS

Our coffee is made with freshly ground, medium roast "Rijo" Beans

Americano	3.50
Cappuccino	4.00
Espresso	3.50
Flat white	3.70
Latte	4.00
Mochaccino	4.00
Baby Chino	2.50
Liquor coffee	6.50
Iced Americano	4.00
Iced latte	4.50
Blueberry Matcha tea	5.00
Builder's Tea	3.50
Hot Chocolate	4.50



ADD A SHOT

Caramel	1.50
Hazelnut	1.50
Vanilla	1.50
Blueberry	1.50

THE UK LOOSE LEAF TEA COMPANY

Please ask your server for milk, lemon or honey

English Breakfast Tea No. 34

4.00

Our English Breakfast Tea No. 34 is a classic blend of large leaves from India, Ceylon and China. Black teas blended to give a strong, light and malty flavour.

Red Fruit Pudding Infusion

4.00

Red Fruit Pudding Infusion. This juicy fruit infusion tastes of homegrown berries with the delicious flavour of raspberries and cherries. Cup colour: dark red. Ingredients: Elderberries, hibiscus, sultanas, blackcurrants, natural cherry flavouring, blueberries.

Peppermint Tea

4.00

A cool refreshing caffeine-free herbal infusion made from Peppermint leaves (pepper mint).

Peppermint has a pure natural menthol-like character that refreshes and relaxes. Delicious after food, cleans and refreshes the palate.

Earl Grey

4.00

Earl Grey Finest Tea, a blend of the finest Keemun, Dajeeling, Nepal, Ceylon and Assam teas, scented with the delicate aroma of the Bergamot fruit. The leaf is large and well blended, giving a light and bright liquor with a beautifully fragrant taste.



SUNDAY ROASTS

Please choose your meat and state if you would like our complimentary cheesy leeks on the side

Welsh Beef Brisket

Warm Honey Roast Ham

“Oteley of Ellesmere” Grass Fed Lamb

Small	Regular	Mixed	Nut Roast
£13.50	£16.50	£19	£18



THE FAMOUS RED LION QUIZ

**Every Sunday
8:30pm**

£2 per team member all in aid of
organisations and charities that benefit
our town.



THE RED LION COACHING INN



<https://RedLion-Ellesmere.co.uk>



[Facebook.com/RedLionEllesmere](https://www.facebook.com/RedLionEllesmere)



[@Red_Lion_Ellesmere](https://www.instagram.com/Red_Lion_Ellesmere)



Menu designed by @KayleighParsonsDesign

We'd love to hear your feedback, drop us a review on TripAdvisor
(The Red Lion Ellesmere)

