

APPETIZERS

Red Nachos (VO) 6.50
corn chips, stacked with sour cream, house guacamole, warm nacho cheese sauce, BBQ smoked pulled pork, chopped tomatoes & red onion

Crispy Smoked Bacon, Mozzarella & Spring Onion Croquettes 6.75
warm nacho cheese dipping sauce, baby leaves & house dressing

Smoked Haddock & Cheddar Fishcake 7.25
warm chive & Cheddar sauce, dressed rocket & red onion salad

Creamy Garlic Mushroom & Pepper Cheese Gratin (V) (NGO) 6.95
topped with a baked mature Cheddar crumb, served with a toasted ciabatta wedge

Deep South Chicken Wings 5.95
eight succulent chicken wings, coated in chef's own secret, crispy 'southern style' recipe. Sauce pot? Choose Southern Comfort BBQ, Blue Cheese, Hellfire, Franks Red Hot Buffalo Sauce or Sweet Chilli

Babybel Melts (V) 6.50
peeled Babybel's, hand rolled in a crushed Dorito crumb & deep fried, perfectly 'dunkable' in your sour cream & chive dip

Spicy BBQ Pigs in Blankets 6.95
red chillies & spring onions, Tennessee bourbon glaze dipping sauce

JAY'S NEW DIRTY FRIES SELECTION

#Filthychick (NGO) 6.95
seasoned skinny fries, loaded with molten Cheddar cheese, chef's rich meaty gravy, topped with southern fried chicken tenders, sliced jalapenos & spring onions, finished with hot buffalo sauce

#Filthypig 7.95
salt n pepper skinny fries, stacked with smoked bacon pieces, our spicy pigs in blankets, jalapenos, spring onions, chipotle mayo & crispy Cajun fried onions

#Filthybogger (NGO) 7.95
seasoned skinny fries, drenched with warm nacho cheese sauce, loaded with BBQ smoked pulled chicken, spring onions, jalapenos, garlic mayo & Tennessee BBQ sauce

MAIN PLATES

Pan Roasted Chicken Breast (NGO) 15.50
spring onion & bacon mash, sautéed kale & fine beans, creamy field mushroom & port sauce, finished with cask ale battered onion rings

Our Famous Beef Brisket (NGO) 14.95
served the true American way. Hand rubbed in house spices, smoked low 'n' slow for up to 10 hours. The Red's brisket is sliced, it is certainly not for pulling! Accompanied by twice cooked & seasoned skin on rustic fries or smoked cheesy mash & creamy house slaw
Upgrade to 'brisket heaven' –all the above plus smoked burnt ends & creamy pepper sauce (NGO) 17.95

Daddy Boot's Steak Tray (NGO) 18.95
seasoned skin on rustic fries, loaded with molten Cheddar cheese, crispy bacon pieces & creamy garlic & black pepper mushrooms, topped with a sliced Mr Boot's 8oz sirloin steak, grilled to your liking (we recommend medium) spring onions & large cask ale onion ring, served with a pot of rich roast meaty gravy!

The Billie EiFish Tray 17.95
salt n peppered skin on rustic fries topped with fresh red chillies, chunky real ale battered fish goujons & crispy deep fried squid, drizzled with garlic & lemon mayo, finished with spring onions & a pot of chorizo & tomato jam

The Mother Clucker Tray 14.95
Cajun skinny fries, loaded with molten Cheddar cheese, pan fried garlic mushrooms, topped with southern fried chicken tenders, crispy smoked bacon lardons, sweet chilli mayo, spring onions, fresh chillies & large cask ale onion ring, served with a pot of warm JD BBQ sauce
Why not get extra filthy and add a pot of homemade meaty roast gravy for £1?

The Grill Pit Combo (NGO) Just for you £18.95// To Share (2 people) £34.95
sliced beef brisket, spicy pigs 'n' blankets, deep south chicken tenders, classic mac 'n' cheese, real ale battered onion rings & creamy house slaw. Twice cooked & seasoned skin on rustic fries loaded with warm Cheddar cheese sauce, crispy smoked bacon pieces & BBQ smoked pulled pork, topped with garlic mayo & spring onions.

The Original Red Parmo 14.50
Hand breaded, butterflied & flattened chicken fillet, drenched with our own 'secret recipe' parmesan béchamel sauce, topped & grilled with molten Red Leicester cheese, spring onions & smoked bacon lardons. Served with seasoned skin on rustic fries, creamy slaw, baby leaf salad & a side of garlic mayo!

Created by a chef with the USA Army in World War II. He was wounded in France but was brought to the UK to be treated in a British hospital. Eventually, he moved to Middlesbrough and opened a restaurant, where he created 'parmo' in 1958... Try it... they're naughty, yet AMAZING!

Tennessee BBQ Pulled Pork & Burnt Brisket Ends (NGO) 13.95
smoked & cooked low 'n' slow for hours, finished with cracked black pepper sauce, accompanied by your choice of twice cooked & seasoned skin-on rustic fries, or cheesy mash & house slaw

Classic Mac 'n' Cheese (VO) 10.95
BBQ Smoked Pulled Pork & Spring Onion Mac 'n' Cheese 13.95
both oven baked with a herb crumb, finished with rocket & parmesan salad, cheesy garlic ciabatta

NOURISH BOWLS

Shredded red cabbage, sliced avocado, ribbons of cucumber & carrot, chickpeas, rocket, roasted sweet potato, pomegranate seeds, sundried tomatoes, toasted sesame seeds & grain mustard vinaigrette

Topped with your choice of:

Peppered Chicken Breast (NGO) 14.95

Thai Spiced King Prawns, with honey & mustard dressing (NGO) 16.95

Pan Fried Steak Strips (NGO) 14.95

Panko & Sesame Halloumi with sweet chilli sauce 13.50

FLAME GRILLED STEAKS

All of our locally sourced steaks are from grass-fed British cattle and dry-aged on the bone for distinctive succulence. We simply season them with sea salt and black pepper before lovingly chargrilling to your liking.

Our steaks are served with twice cooked, salt n pepper skin-on rustic fries, iceberg wedge topped with garlic croutons, smoked bacon lardons & our house cream cheese, Cheddar, chive & spring onion dressing, plus a small pan of our own Chimichurri sauce for good measure!

Surf & turf? (NGO) Why not add our Thai Spiced King Prawns for 6.95?

40 - 42oz Tomahawk (NGO) 57.95

(please pre order at least 24 hours before your visit)
This ultimate 'wow factor' highly marbled & exquisite steak is a huge 'bone in' ribeye that is rich, tender, juicy and full of fantastic flavour. The mighty Tomahawk is perfect for sharing and is served with sides for two people. The perfect mate date!

8oz Fillet (NGO) 26.90

the most tender cut of beef, full of flavour exceptionally lean it's very fine marbling gives it a richer flavour

10oz Sirloin (NGO) 20.95

rich with marbling, containing just the right amount of fat to give exceptional flavour

Bistro 8oz Rump (NGO) 17.95

leaner than a traditional rump. Packed full of flavour and cut to be firm and juicy

SAUCE UP YOUR STEAK FOR £2 (NGO)

choose creamy roast garlic, cracked black peppercorn, port & Stilton or Chef's rich meaty gravy!

RED BURGERS

All our amazingly honest burgers are served in a toasted Pretzel bun with seasoned, twice cooked, skin-on rustic fries & creamy house slaw.

Upgrade to Sweet Potato Fries? Just add £1

Why not upgrade your Fries to Dirty Fries? Or add our BBQ Boston beans? Just add 3.50

HANDMADE BEEF BURGERS

Our patties are handmade from scratch onsite daily, using 100% locally sourced, fully traceable prime beef, and together with a selection of fresh ingredients & seasonings, we create the ultimate, authentic burger... flame grilled to order!

The BBQ Pit Burger (NGO) 15.95

our handmade beef pattie, loaded with BBQ smoked pulled pork, crispy smoked back bacon, sliced beef brisket & sliced gherkins, drenched with a molten creamy chilli cheese sauce & topped with real ale battered onion rings

The Beast n Beak 14.95

our prime beef pattie, piled with molten American cheese, southern style chicken tenders, crispy fried onions, chef's chilli & tomato jam, finished with a pan of warm cheese sauce!

The New York Rockafella (NGO) 13.95

our handmade beef pattie, loaded with molten American cheese, crispy maple glazed streaky bacon, caramelised onions, Red pickles & shredded iceberg, finished with lashings of American mustard, mayo & classic tomato ketchup

The Red Elvis 13.95

our prime beef pattie, stacked with a slab of deep fried mozzarella, streaky smoked back bacon, topped with house tomato relish, garlic mayo & Tennessee BBQ sauce

The Vintage Mr. Swiss (NGO) 13.95

our prime beef pattie, generously piled with creamy garlic & peppered mushrooms, lovingly topped with garlic mayo, smoked streaky bacon & molten Swiss cheese!

BURGERS THAT DON'T MOO

The Filthy South Chicken Burger 13.95

chicken breast fillet coated in chef's own secret, crispy southern style' recipe, layered with streaky smoked bacon, molten American cheese, Frank's hot sauce, house mayo & a pan of warm American cheese sauce for dunking! Served upon a toasted pretzel bun with seasoned, twice cooked skin-on rustic fries & creamy house slaw.

Why not go the whole hog and add our BBQ smoked pulled pork? Just add £2.50

The Heavenly Halloumi Burger (V) 12.50

panko & sesame coated halloumi, loaded with gem lettuce, sticky chilli sauce & Cajun fried onions, served upon a toasted pretzel bun with seasoned, twice cooked skin-on rustic fries & creamy house slaw.

SIDES & THINGS

Smoked Brisket Burnt Ends (NGO)	6.95
Boston BBQ Beans	3.50
with smoked sausage & smoked bacon	
Ale Battered Onion Rings	3.50
Jay's Dirty Onion Rings	3.95
ale battered onion rings topped with house smoked back bacon & drenched with molten cheese sauce	
Skin on Rustic Fries (NGO)(V)	3.00
Sweet Potato Fries (NGO)(V)	2.95
Loaded Cheesy Garlic Toast to Share	3.95
2 huge slices of toast, smothered in molten mature Cheddar, topped with smoked bacon & spring onions	
Smoked Cheese Mash (NGO) (V)	2.95
Spring Onion & Bacon Mash (NGO)	3.50
House Slaw (NGO) (V)	1.90

Reservations are allocated a two hour table time.

At The Red, we pride ourselves on individuality, seasonality and the freshest produce every day.

Unlike other restaurants, The Red does not believe in cheeky 'service charges'... We're grateful you have chosen to dine with us and our friendly service is offered regardless of gratuities...

(V) denotes dishes that are vegetarian
(VO) denotes vegetarian option, (vegan) denotes suitable for vegans.

(NGO) denotes non - gluten option, which means that these dishes can be freshly prepared for you with ingredients which do not contain gluten. However, you should be aware that cross contamination may occur in our kitchen, therefore we cannot 100% guarantee that any dish is allergen free.

If you are concerned about possible cross contamination, our cooking methods or if you consider yourself at risk, please seek advice from our friendly team before ordering as full allergy information is available upon request.

All dishes may contain traces of nuts, all fish dishes may contain bones, and indeed, all desserts will contain calories.

All weights are pre-cooked and close estimates.

It is important not to rely exclusively on menu information because sometimes, our recipes may change..

All our dishes are freshly prepared to order, which means on most occasions, our Chefs are happy to amend most ingredients...

All of us at The Red are totally committed to providing our customers with outstanding service and product quality... If you are not totally satisfied with any aspect of your visit, please speak to a member of our team who will be only too happy to help and hopefully rectify any problems. Alternatively, please complete a customer comment card.

All major credit cards are accepted. Please note we cannot accept payment by cheque. Cash back facilities are available with all purchases.

The Red

2 Bancroft Lane, Mansfield, NG18 5LQ
Reservations: 01623 633300

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STUPIDLY DELICIOUS HOMEMADE DESSERTS

EYES BIGGER THAN YOUR BELLY?
MOST OF OUR PUDS ARE AVAILABLE
TO TAKE HOME!

Sticky Bisc-Toffee Pudding	6.50
our classic sticky toffee pudding, warm sweet toffee sauce, vanilla ice cream, littered with crushed Lotus Biscoff – DIVINE!	
Chocolate Oreo Cheesecake	6.95
our homemade vanilla & Oreo cheesecake with a crushed Oreo biscuit base, generously topped with white chocolate sauce, marbled dark & white chocolate shards, smashed chocolate Oreos & dark chocolate ice cream	
Stateside Birthday Cake Waffle	6.50
our freshly made waffles topped with white fondant icing, hundreds & thousands, milk chocolate sprinkles & vanilla bean ice cream	
The 'Pornstar' Eton Mess (NGO)	6.95
crushed meringue, whipped cream, vanilla bean ice cream, passion fruit & mango compote, with a dash of vanilla vodka – a nod to our favourite cocktail! Over 18s only!	
The Chocolate Junkyard Sundae	6.75
freshly whipped cream, sweet caramel sauce, Mars bar & Aero pieces, crushed Maltesers, toffee & vanilla ice creams, dark & white chocolate shards	

THE RED THICK SHAKES

Choose from
Mars Bar & Chocolate Fudge Brownie
Strawberry & Jammy Dodger
or **Lotus Biscoff & Caramel**

All 5.25

Make your milkshake even more naughty and add some alcohol!
Choose from Baileys, Vodka, Amaretto or Cointreau 7.50

