

Lunch Menu

Snacks

Warmed focaccia, Staffordshire honey, rosemary, sea salt v 6.50

Marinated olives, lemon, smoked salt v 4.50

Soup & sandwiches

Leek & potato soup, smoked cheese scone, whipped butter v 7.00

Poached salmon, lemon cream cheese, gem lettuce, malted bread 7.50

Roast beef, horseradish cream, rocket, sourdough bloomer 8.00

Staffordshire cheese & house pickle, sourdough bloomer 6.95 v

Red Lion Classics

Ale battered haddock fillet, truffled peas, tartare sauce, curry sauce, hand cut chips 14.95

Staffordshire beef burger, cheese, beef tomato, gem lettuce, bacon jam, hand cut chips 15.50

Caesar salad, baby gem, anchovies, aged parmesan, bacon, croutons 13.00

Dunwood Farm 10oz ribeye, roasted tomato, Portobello, pink peppercorn sauce, triple cooked chips 24.00

Pearl barley risotto, broad beans, burnt spring onion 'cheese' 13.00 v

Sides 4.00

Truffle, parmesan & thyme triple cooked chips v

Sautéed new potatoes, wild garlic butter v

Miso glazed carrots, sesame v

Classic Caesar salad, aged parmesan, bacon, croutons

Desserts

Staffordshire honey cake, pistachio, honeycomb, yuzu, yoghurt ice cream 7.00

Dark chocolate brownie, crystallised chocolate, milk ice cream 6.95

Classic lemon tart, passion fruit ice cream 6.50

Vegan carrot cake, crystallised carrot, carrot sorbet, orange blossom v 7.00

Selection of Moyden's Shropshire cheese, chutney, celery, grapes, crackers 12.00

v = suitable for vegetarians v = suitable for vegans

We love to see your posts & stories about your time at The Red Lion on Instagram! Don't forget to tag us [@redlionbradley](#) so we can share them!

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.

Please note dish descriptions are not a full list of ingredients.

Fixed Price Menu

2 courses 19.50 | 3 courses 23.00

Starters

Leek & potato soup, cheese scone, whipped butter v

Chicken liver parfait, red onion chutney, toasted brioche

Gin cured salmon, preserved lemon, kohlrabi, lemon balm

Mains

Braised feather blade of beef, glazed carrot, black treacle, truffle & parmesan chips

Pan fried sea bream, coconut purée, minted rosti, lime pickle, yellow curry emulsion

Pearl barley risotto, broad beans, burnt spring onion 'cheese' v

Desserts

Granny Smith pavlova, fennel, preserved raspberries, salted white chocolate

Dark chocolate brownie, milk ice cream

Staffordshire honey cake, honeycomb, yoghurt ice cream