

# Sunday Menu (Sample)

12-5pm

1 course 16.00 | 2 courses 21.00 | 3 courses 26.00

## Starters

Leek & potato soup, warmed focaccia, whipped butter **v**  
Chicken & black pudding terrine, red onion chutney, toasted brioche  
Smoked mackerel pâté, salted cucumber, sweet mustard, croûtes  
Classic Caesar salad, baby gem, anchovies, aged parmesan, bacon  
Pearl barley risotto, broad beans, burnt spring onion 'cheese' **v**

## Mains

Dunwood Farm topside of beef, Yorkshire pudding, roast potatoes, carrot purée and roast gravy  
Oven roasted guinea fowl, roast potatoes, black garlic purée and roast gravy  
Staffordshire pork loin, apple & sage pork stuffing, roast potatoes, burnt apple purée, roast gravy  
Pan fried sea bass, minted rosti, curry emulsion, lime pickle  
Risotto of butternut squash, roasted pumpkin seeds, chives **v**  
**All served with seasonal vegetables & cauliflower cheese**

## Sides 4.00

Seasonal vegetables  
Cauliflower cheese  
Sautéed savoy cabbage & bacon

## Desserts

Dark chocolate brownie, crystallised chocolate, milk ice cream  
Staffordshire honey cake, honeycomb, yoghurt ice cream  
Apple & rhubarb crumble, crème anglaise  
Set chocolate ganache, apple sorbet, granola, apple cider **v**  
Selection of Moyden's Shropshire cheese, apple chutney, crackers

**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.*