

Sunday Menu

12- 5pm

I Course 17.00 | 2 Courses 23.00 | 3 Courses 29.00

Starters

Soup of the day, crispy focaccia V Lemon and herb chicken strips, garlic mayonnaise Ham hock terrine, toasted focaccia Haddock and spring onion fishcake, pea salad, poached egg Spinach and feta tartlets V Crispy hot cauliflower bites, lemon & chive dip V

Mains

Dunwood Farm roast beef Dunwood farm roast ham Half & half with all the trimmings Nut roast v

All served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Battered haddock, hand cut chips, mushy peas, tartare sauce

Pie of the week, creamed potatoes, tender stem broccoli, roasted carrots, gravy Sri Lankan spiced coconut curry, pilau rice, sweet potato, green beans, naan bread V (add chicken 3.50) Staffordshire cheeseburger, smoked bacon, gem lettuce, beef tomato, pickle, caramelised onion jam, brioche

burger bun, house slaw Vegan burger patty, vegan cheese, gem lettuce, beef tomato, red onion, pickle, vegan mayo, house slaw v Greek salad, red onion, tomato, cucumber, pepper, olives, red wine vinegar, feta V

Sides 4.00

Creamed potatoes | Roasted parsnips | Cauliflower cheese | Sage and onion stuffing

Desserts

Baked vanilla cheesecake, red berry compote, vanilla ice cream Eton mess, fresh strawberries, whipped cream, meringue, raspberry coulis Chocolate fudge cake, vanilla ice cream v Raspberry Bakewell tart, red berry compote, vanilla ice cream v Sorbet selection v Lemon tart, fresh raspberries, pouring cream Ice cream sundae

 \mathbf{v} = suitable for vegetarians \mathbf{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.

