

Grill Night

Breads | 2 Mains | Bottle of Wine | 39.50

House bread, oil and balsamic dip v

Starters

Soup of the day, crispy focaccia v 6.00

Grilled asparagus, wild garlic aioli, parmesan v 7.00

Cauliflower cheese, black olive, truffle bread v 6.50

Green papaya salad, char grilled king prawns 8.50

Ploughman's, pulled ham, cheese bon bon, ale jelly, pickles, spelt crisp 9.50

Bengali beetroot croquette, dhal, coriander aioli v 7.00

Crispy mozzarella, tomato, polenta, pickled cucumber, olive salad v 6.50

Mains

Dunwood Farm 10oz rump

Dunwood Farm 8oz Sirloin (6.00 supplement)

D cut gammon, fried egg, pineapple

Mixed grill, two pork sausages, 4oz rump steak, pork steak lamb chop, 4oz gammon steak (6.00 supplement)

All of the above served with Portobello mushroom, roasted tomato and triple cooked chips

Battered cod, pub chips, mushy peas, tartare sauce

Onion & potato pie, creamed potatoes, roasted carrots, tender stem broccoli v

Chicken Kiev, wild garlic butter, minted new potatoes, petits pois à la Française

Megrin sole, beurre noisette, radish, toasted almonds, buttered new potato salad

Butternut squash and spinach curry, pickled ginger rice, mango salsa, naan bread v

Sides

Sweet potato fries v 5.50

Hand cut pub chips v 4.00

Seasonal vegetables v 3.00

Homemade onion rings v 4.00

minted new potatoes v 4.50

Garlic ciabatta 4.00 - add cheese for 1.00 v

Salt and pepper fries v 4.50

Sauces 3.50

Peppercorn

Blue cheese

Garlic butter

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](https://www.instagram.com/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.

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

Scan the QR code for a full list of allergens:

