## **Sunday Menu**

12- 5pm 1 Course 17.00 | 2 Courses 23.00 | 3 Courses 29.00

### **Starters**

Crispy mozzarella, tomato, polenta, pickled cucumber, olive salad v Soup of the day, crispy foccacia v Grilled asparagus, wild garlic aioli, parmesan v Cauliflower cheese, black olive, truffle bread v Green papaya salad, char grilled king prawns

### **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, sage and sausage meat stuffing and gravy

Battered cod, pub chips, mushy peas, tartare sauce

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

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

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

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

### **Sides - 4.00**

Creamed potatoes | Roasted parsnips | Cauliflower cheese

### **Desserts**

Earl Grey crème brûlée, Eccles cake
French apple tart, Madagascan vanilla ice cream
(vegan option available)
Spotted dick sponge, homemade custard
Lotus Biscoff roulade, vanilla ice cream
Strawberry & rhubarb tart, vegan vanilla ice cream v
Apricot Bakewell, ginger mascarpone
Sorbet selection v
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.





