

Grill Night

Breads | Main | Bottle of Wine | 32.50

Bread

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

Starters

Garden pea & mint soup, toasted focaccia, whipped butter v 7.00

Chicken terrine, pickled walnut, wild garlic, toasted sourdough 8.50

Caesar salad, baby gem, anchovies, aged parmesan, bacon, croutons 6.50

Tomato tartar, black olive crumb, linseed cracker, whipped 'cheese' v 7.00

Mains

Dunwood Farm aged steaks

10oz rump

8oz sirloin

10oz ribeye (4.50 supplement)

D cut gammon, fried egg, pineapple

All of the above served with portobello mushroom, roasted tomato and tripple cooked chips

Staffordshire cheeseburger, smoked bacon, beef tomato, gem lettuce, triple cooked chips

Ale battered haddock, truffled peas, tartare, curry mayo, triple cooked chips

Onion bhaji burger, beef tomato, gem lettuce, mango chutney, triple cooked chips v

Wild herb pesto tagliatelle, herb crumb v

Sauces 2.00

Pink peppercorn

Moyden's Wrekin blue

Béarnaise

Sides 4.00

Truffle, parmesan & thyme triple cooked chips

Onion rings

Caesar salad, anchovies, aged parmesan, croutons

Green vegetables

New potatoes, smoked butter, toasted sunflower seeds

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, who will tell you about any allergenic ingredients in our dishes.