

Sunday Sample Menu

12-5pm

1 Course 16.00 | 2 Courses 21.00 | 3 Courses 26.00

Starters

Garden pea & mint soup, toasted focaccia, whipped butter **v**
Chicken terrine, wild garlic, pickled walnut ketchup, toasted sourdough
North Atlantic prawns, marie rose, baby gem, micro herbs
Cured sea trout, preserved lemon, pickled apple, micro herbs
Tomato tartar, black olive crumb, linseed cracker, whipped 'cheese' **v**

Mains

Dunwood Farm topside of beef, Yorkshire pudding, roast potatoes, roasted onion puree and roast gravy
Dunwood Farm pork loin, Yorkshire pudding, pork stuffing, roast potatoes, apple puree, roast gravy
Vegetarian sausages, Yorkshire pudding, roast potatoes, roasted onion puree and veg gravy **v**
Chicken Schnitzel, caper butter, skin-on fries, mixed salad & parmesan
Pan-Fried sea bream, warm potato salad, beurre blanc, chives
Risotto of broad beans & peas, garden veg, wild herb pesto, toasted sunflower seeds **v**
Caprese salad, marinated tomatoes, mozzarella, wild herb pesto, olive oil **v**

All served with seasonal vegetables

Sides 4.00

Seasonal vegetables | Cauliflower cheese | Creamed potato | Glazed carrots

Hot roast baps 7.50

Dunwood Farm pork loin | Dunwood Farm roast beef
Served with roast potatoes and gravy

Desserts

Dark chocolate brownie, crystallised chocolate, vanilla ice cream
Apple & mixed fruit crumble, crème anglaise
Sticky toffee pudding, salted caramel, vanilla ice cream **v**
Cinnamon cream 'cheese', apple jam, shortbread, apple sorbet **v**
Selection of Moyden's Shropshire cheese, 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.