# Sunday Menu 

12-5pm
I course 17.00 | 2 courses $23.00 \mid 3$ courses 29.00

## Starters

Soup of the day, crispy bread roll vor v
Ham hock terrine, toasted brioche
Hot smoked salmon, beetroot, apple, chive balsamic
Baked Camembert, roasted grapes, toasted crostini ( $£ 5.00$ supplement - to share) v
Crispy beef strips, spring onions, sesame seeds
Bang bang cauliflower $v$

## Mains

Roast beef | Roast ham | Roast pork loin
Slice of each ( 3.00 supplement)
Nut roast v
All above served with seasonal vegetables, Yorkshire pudding, roast potatoes and roast gravy
Chicken supreme, dauphinoise potatoes, tender stem broccoli and spinach
Battered cod, pub chips, mushy peas, tartare sauce
Turmeric curry, okra, sweet potato, aubergine, coconut, lime, rice 14.50 v
Moving mountains vegan burger, vegan cheese, gem lettuce, tomato, red onion, pickle, vegan mayo, house slaw v
Staffordshire cheeseburger, smoked bacon, gem lettuce, beef tomato, pickle, caramelised onion jam, brioche burger bun, house slaw

## Sides 4.00 each

Roasted parsnip | Creamed potatoes | Cauliflower cheese

## Gift Tree

A $£ 1.23$ voluntary donation will be added to your bill on behalf of GiftTree, an organisation that plant trees to offset the carbon impact of your meals and change the lives of people in the developing world. Choose your GiftTree now at www.GiftTrees.com/the-lewis-partnership

## Desserts

Red berry and apple crumble, crème anglaise
Sticky toffee pudding, vanilla ice cream
Chocolate fondant, salted caramel ice cream
Bread and butter pudding, crème anglaise
Limoncello and raspberry polenta, orange sorbet
Raspberry jam Bakewell tart, raspberry sorbet $v$
Sorbet selection $v$
Ice cream sundae

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


THE LEWIS PARTNERSHIPTM

