

Sunday Menu

12- 5pm

1 course 16.00 | 2 courses 22.00 | 3 courses 28.00

Starters

Soup of the day, artisan bread ▼ or ▼

Ham hock, leek and cheddar hash cake, poached egg & black garlic ketchup

Cured salmon, smoked creme fraiche, radish & dill salad

Our beans on toast ▼

Crispy hens egg, wild mushroom fricassee, truffle and parmesan ▼

Smoked duck breast, goats cheese mousse & walnut granola

Mains

Roast beef

Roast pork loin

Half & half (pork and beef)

Nut roast ▼

All served with seasonal vegetables, Yorkshire pudding, roast potatoes and roast gravy

Vegan cauliflower and spinach balti pie, vegan mash, seasonal vegetables ▼

Battered haddock fillet, mushy peas, tartar sauce, hand cut chips

Lancashire cheese & onion pie, creamed potatoes and our baked beans ▼

Moving mountains vegan burger, vegan cheese, gem lettuce, tomato, red onion, pickle, vegan mayo, house slaw ▼

Shepherds pie, minted lamb mince and flaked shoulder topped with buttery mash and seasonal vegetables

Sides 4.00 each

Roasted parsnip | Carrot and sweet | Cauliflower cheese | Mixed leaf salad

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

Sticky toffee pudding, caramel sauce, vanilla ice cream

Lemon tart, mixed berry compote, vanilla ice cream

Chocolate and toffee brownie, mint chocolate chip ice cream

Cheesecake, red berry compote, raspberry sorbet

Sorbet selection ▼

Trio of ice cream

▼ = suitable for vegetarians ▼ = 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.

