

## Nibbles

- Sour dough, balsamic & olive oil 4.75 v GI, M, SD  
Baked Camembert to share, toasted bloomer & tomato chutney 11.95 v Ce, GI, M, Mu, SD  
Breaded whitebait & Marie Rose sauce 4.25 E, F, GI, SD | Mixed olives 3.95 v SD

## Starters

- Soup of the day, crusty bread 5.75 v C, GI  
Truffle scrambled hens egg on sourdough toast 6.95 v E, GI, M,  
Bubble and squeek Scotch egg, HP sauce and watercress 7.50 v E, GI, M, Mu, SD  
Duck and chestnut terrine, apricot chutney, brioche loaf 6.95 E, GI, M, Mu, SD  
Thai green mussels with crusty bread 7.50 Cr, E, GI, Mu, SD

## Mains

- Bacon cheeseburger, French fries & slaw 13.50 E, GI, M, SD  
Puff pastry topped Lamb and mint pie, creamed potatoes, honey glazed carrots 14.50 Ce, E, GI, M, Mu, SD  
Wild mushroom risotto with truffle and parmesan 12.00 v GI, M  
Smoked salmon and king prawn linguini and garlic focaccia 13.95 Ce, E, GI, M, F, Cr  
Battered haddock, hand cut chips, minted mushy peas, tartar sauce 13.95 E, F, M, Mu, SD  
Oriental BBQ pork skewers, Singapore noodles Asian slaw, crackers 14.95 GI, M, Mu, SD  
South Indian vegetable curry, coconut rice and naan bread v 13.95 GI, Mu, SD  
Staffordshire 28 day mature dry aged steak served with onion rings, grilled tomatoes, mushroom & hand cut chips  
Dunwood Farm bone in 8oz sirloin steak 25.00 | 10oz rump steak 18.95 GI  
Steak sauces - peppercorn | béarnaise butter | blue cheese 1.95 E, M, SD

## Sandwiches (available 12 - 2.15pm)

- Hunter's chicken, crispy chicken strips, BBQ sauce, melted cheese & bacon 7.95 GI, M, SD  
Smoked salmon, cream cheese & pickled cucumber 7.95 F, GI, M, SD  
Mature Cheddar, Branston pickle & beef tomato 6.50 v GI, M, SD  
Fish finger sandwich with tartar sauce & baby gem 7.50 E, F, GI, SD  
**Add a mug of chips or soup 2.00**

## Sides 3.95

- Honey glazed carrots M  
Hand cut chips  
Creamed potatoes M  
Onion rings GI, SD  
Garden peas and bacon M

## Invisible Chips 3.00

0% fat, 100% hospitality. All proceeds from Invisible Chips go to Hospitality Action, a charity who are doing all they can to support those in the hospitality industry who have been worst affected by Covid-19. For more information visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

## Desserts

- Chocolate and hazelnut cheesecake, chocolate sorbet 6.25 GI, M, SD  
Vanilla panna cotta red berry compote and shortbread 6.50 GI, M, SD  
Lemon and Ginger sponge with toffee sauce, vanilla ice cream 6.50 E, M, SD  
Cinnamon churros & hot chocolate sauce 6.50 E, GI, M  
Selection cheeses, quince jelly, celery and crackers 2 cheeses 7.25 | 3 cheeses 8.95 GI, M, SD  
Wrekin blue | French Brie | Double Gloucester | Butler's secret mature Cheddar

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. Please note dish descriptions are not a full list of ingredients. Allergen information: Ce - Celery, Cr - Crustaceans, E - Eggs, F - Fish, GI - Gluten, L - Lupin Flour, M - Milk, Mo - Molluscs, Mu - Mustard, Nu - Nuts, P - Peanuts, S - Soy Se - Sesame, SD - Sulphur Dioxide