

Sunday Menu

1 course 15.00 | 2 courses 19.00 | 3 courses 23.00

Starters

- Soup of the day, crusty bread GI
- ½ pint of prawns, fresh lemon and Marie Rose sauce GI
- Chicken liver parfait, gooseberry and sage chutney and brioche loaf GI
- Goats' cheese and red onion tart, chicory orange and walnut salad GI
- Garlic creamed mushrooms on sourdough toast GI

Mains

- Roast topside of beef, Yorkshire pudding and roast gravy GI
- Honey glazed gammon ham GI
- Roast loin of pork, sage and onion stuffing and crackling GI
- Battered haddock, hand cut chips, minted mushy peas, tartar sauce
- Jerusalem artichoke risotto, buttered asparagus, artichoke crisps and truffle oil v

Make the most of your roast

- Cauliflower cheese 3.00
- Sage and onion sausage meat stuffing 3.00
- Creamed potatoes 3.00

Desserts

- Warm chocolate fudge brownie, malt ice cream and honeycomb
- Mango and coconut upside down cake with vanilla custard GI
- Key lime cheesecake with dark chocolate sorbet GI
- Banoffee brûlée with banana ice cream GI
- Selection of Staffordshire cheeses, quince jelly GI

Hot roast sandwiches (7.50 pp)

- Roast pork
 - Roast beef
 - Roast ham
- Served on white or brown bread with roast potatoes and gravy GI

v = suitable for vegetarians

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.