

Nibbles

- Warm focaccia with balsamic and olive oil 4.75 v GI, SD
Box baked Camembert to share, toasted bloomer & tomato chutney 12.95 v Ce, GI, M, SD
Breaded whitebait & Marie Rose sauce 4.25 E, F, GI, SD | Mixed olives 3.95 v SD

Grazing Boards

- Fish grazing board - breaded whitebait, cod goujons, smoked mackerel pâté, prawn cocktail, fresh lemon, tartar sauce, Marie Rose sauce and crusty brown bread 14.95 GI, M, SD
Ploughman's grazing board - hand carved ham, curried Scotch egg, goats' cheese tart, chicken liver terrine, mature Cheddar, pickles and crusty bread 13.95 GI, M, SD, E

Starters

- Soup of the day, crusty bread 5.75 v Ce, GI
Curried Scotch egg, cucumber and mint salad, mango chutney 7.50 v E, GI, SD
Beetroot gravadlax, fresh lemon and rye bread 7.50 Cr, E
Chicken liver terrine, gooseberry and sage chutney and toasted brioche 7.95 E, M, SD, GI
Goats' cheese and red onion tart, chicory, orange and walnut salad 6.95 v M, SD, N

Mains

- Puff pastry topped chicken and leek pie, pub chips, glazed peas and carrots 14.50 M, GI, Ce
Cold gammon ham, fried duck egg, pub chips and garden peas 12.50 E, M
Mexican spicy bean chilli, re-fried beans, white rice, guacamole v SD, GI
BBQ pork loin chop, spicy fries, appleslaw, and charred sweetcorn 14.95 GI, M, SD, E
Teriyaki glazed chicken skewers, Singapore noodles, Asian slaw and prawn crackers 15.50 GI, M, Mu, SD, F
Grilled halloumi burger, smoked chilli jam, cucumber and mint salad, fries and slaw 14.95 GI, M, E, SD v
Battered cod, hand cut chips, minted mushy peas, tartar sauce 13.95 E, F, M, Mu, SD
Wild mushroom and caramelised leek carbonarra, garlic and parsley crumb 12.95 v E, M, GI, Mu
Lamb kofta burger, tzatziki, glazed halloumi, skinny fries 14.95 GI, M, Mu, SD, E
Jerusalem artichoke risotto, glazed asparagus, artichoke crisps and truffle oil 12.95 v Ce
Grilled salmon salad, Jersey Royals, soft boiled egg and asparagus, 16.95 F, GL, SD, E
10oz rump steak, grill garnish, pub chips and peppercorn sauce 19.95 GI, M, SD

Sandwiches (available 12 Noon – 6.00 pm)

- Open rump steak sandwich, mustard mayonnaise, watercress and crispy onions 9.95 GI, M, E
Ploughman's – hand carved ham, Cheddar, Branston pickle and beef tomato 6.50 GI, SD, M, Mu
Fried halloumi and beetroot hummus, grilled peppers and red onions 6.50 v M, GI, SD
Cheese and bacon oatcakes 6.95 M, GI
Battered fish fingers, tartar sauce and baby gem 7.50 E, F, GI, SD, Mu
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

Desserts

- Warm chocolate fudge brownie, raspberry ripple ice cream and honeycomb 6.50 v M, E, GI, SD
Sticky toffee pudding with caramel sauce and almond custard 6.50 v GI, M, E, N
Key lime cheesecake with dark chocolate sorbet 6.50 M, GI, SD
Strawberry and clotted cream brûlée with shortbread 6.50 v E, M, GI
Selection of Staffordshire cheeses, quince jelly 7.25 v GI, M, SD

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