

Nibbles

- Warm focaccia with balsamic and olive oil 4.75 **GI, SD**
Box baked Camembert to share, toasted bloomer & tomato chutney 14.95 **v Ce, GI, M, SD**
Breaded whitebait & Marie Rose sauce 4.25 **E, F, GI, SD** | Mixed olives 3.95 **v SD**
Halloumi fries coated in honey and sesame seeds 5.95 **v M, Se, SD**

Grazing Boards

- Fish grazing board - breaded whitebait, cod goujons, smoked salmon, prawn cocktail, fresh lemon, tartar sauce and brown bread 15.95 **GI, M, SD, F, Cr**
Ploughman's grazing board - hand carved ham, butchers Scotch egg, blue cheese tart, chicken terrine, mature Cheddar, pickles and sourdough bread 14.95 **GI, M, SD, E**

Starters

- Soup of the day, crusty bread roll 5.95 **v Ce, GI**
Corned beef hash Scotch egg, HP sauce and watercress 7.50 **E, GI, SD, M**
Smoked salmon, fresh lemon and rye bread 7.50 **F, GI**
Chicken and apricot terrine, spiced fig chutney and charred sourdough 7.95 **E, M, SD, GI**
Poached pear and blue cheese tart, chicory, orange and walnut salad 6.95 **v M, SD, N, GI**

Mains

- Saag aloo pie, crushed minted peas and masala fries 14.95 **v M, GI, Ce, SD**
D cut gammon, fried duck egg, pub chips and garden peas 13.95 **E, M, SD**
Oriental Tofu skewers, spicy noodles and satay sauce 15.50 **v SD, GI**
Cottage pie with cheese topped mash, glazed carrots and red wine gravy 12.95 **SD, M**
Rack of lamb, black olive mash, baby carrots, buttered cabbage 25.95 **SD, E**
Grilled salmon and Greek salad with lemon and basil dressing 14.95 **GI, M, Mu, SD, F**
Grilled halloumi burger, smoked chilli jam, cucumber and mint salad, rosemary seasoned fries and slaw 14.95 **v GI, M, E, SD**
Battered cod, hand cut chips, minted mushy peas, tartar sauce and sweet curry ketchup 13.95 **E, F, M, Mu, SD**
Mushroom & ricotta ravioli, white wine and tarragon sauce 14.50 **v E, M, GI, Mu**
Double bacon cheeseburger, maple cured bacon and Applewood cheese, served with rosemary seasoned fries 14.95 **GI, M, Mu, SD, E**
Hunters chicken, BBQ glazed chicken breast, bacon, cheese and potato terrine, baby corn and buttered leeks 15.95 **GI, M, SD**
Pan fried stone bass, warm new potato salad, sprouting broccoli and beurre blanc 15.95 **F, SD, E, M**
Beetroot risotto, vegan mozzarella, peas and sun blushed tomatoes 13.50 **v Ce**
10oz rump steak, grill garnish, pub chips and peppercorn sauce 21.95 **GI, M, SD**

Sandwiches (served 12pm – 2.15pm)

- Open rump steak sandwich, on grilled sourdough, grilled peppers, onions and cheese sauce, watercress and crispy onions 9.95 **GI, M, E, Mu**
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 stuffed 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
Minted new 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

- Peach melba, raspberry ripple ice cream 7.00 **v M, E, SD**
Treacle tart with custard 7.00 **v M, GI, E**
Black Forrest cheesecake with black cherry sorbet **v 7.00 SD**
White chocolate and vanilla panna cotta with strawberries and shortbread 7.00 **v E, M, GI**
Trio of ice cream 4.95 **v M, E, SD**
Selection of artisan cheeses, quince jelly and crackers 8.50 **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*