

Grill Night

Breads, two main courses and a bottle of wine 29.95

Breads

Warm focaccia and balsamic dip

Starters

White onion & cider velouté, warmed focaccia & whipped butter v 7.00

Chicken & black pudding terrine, Earl Grey & date purée, toasted milk bread 8.95

Poached pear, candied walnuts, praline vinaigrette, endive v 7.00

Mains

10 oz Rump steak

8 oz Sirloin

10 oz Ribeye Steak (4.50 supplement)

All of the above served with Portobello mushroom, roasted tomato and hand cut chips

D cut gammon with fried egg and pineapple

Staffordshire beef cheeseburger, beef tomato, gem lettuce, bacon jam, hand cut chips

Ale battered haddock fillet, mushy peas, tartare sauce, curry sauce, hand cut chips

Falafel burger, gem lettuce, beef tomato, hand cut chips, chilli jam v

Sauces 2.00

Peppercorn sauce

Blue cheese

Café de Paris Butter

Béarnaise sauce

Sides 4.00

Truffle, parmesan & thyme hand cut chips

Onion rings

Pear & candied walnut salad, Dovedale Blue cheese

Sautéed kale, grated apple

We love to see your posts & stories about your time at The Red Lion on Instagram! Don't forget to tag us
[@redlionbradley](https://www.instagram.com/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.