

Sunday Menu

12- 5.00 pm One course £15.00 | 2 courses £20.00 | 3 courses £25.00

Starters

Soup of the day, warmed focaccia, whipped butter

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

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

Staffordshire smoked cheese custard, buckwheat, braised shallot, pickled garlic capers **v**

Mains

Dunwood Farm roast topside of beef, Yorkshire pudding, roast potatoes, carrot purée

Roasted chicken supreme, Yorkshire pudding, roast potatoes, black garlic purée

Slow braised pork belly, Yorkshire pudding, sage & onion pork stuffing, apple purée

All served with seasonal vegetables and cauliflower cheese

Pan fried seabass, truffle potato terrine, classic beurre blanc

Roasted butternut squash risotto, roasted pumpkin seeds, chives **v**

Desserts

Dark chocolate brownie, crystallised chocolate, vanilla ice cream

Raspberry Bakewell tart, almond gel, cardamom ice cream

Sticky date pudding, butterscotch sauce, vanilla ice cream

Vanilla panna cotta, pear jelly, lemongrass, milk ice cream

'Red Lion cheeseboard' selection of English cheese, spiced pear chutney, crackers

Sides £3

Seasonal vegetables

Cauliflower cheese

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](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.