

Grill Night

£32.50 for breads, 2 mains & a bottle of wine

Starters

Leek & potato soup, smoked cheese scone, whipped butter v 7.00
Chicken liver parfait, red onion chutney, toasted brioche 7.50
Caesar salad, baby gem, anchovies, aged parmesan, bacon, croutons 6.50
Pearl barley risotto, broad beans, burnt spring onion 'cheese' v 6.50

Mains

10oz Rump
8oz Sirloin
10oz Ribeye (4.50 supplement)
D cut gammon, fried egg, pineapple

All our steaks are 28-day dry aged Dunwood Farm beef, served with grilled tomato, portobello mushroom, triple cooked chips

Staffordshire beef burger, cheese, beef tomato, gem lettuce, bacon jam, tripple cooked chips
Ale battered haddock, truffled peas, tartare, curry sauce, triple cooked chips
Falafel burger, beef tomato, gem lettuce, chilli jam, triple cooked chips v

Sauces 2.00

Pink peppercorn / Moyden's blue cheese / Café de Paris butter / Béarnaise

Sides 4.00

Onion rings
Caesar salad, anchovies, aged parmesan, croutons
Miso glazed carrots, sesame

Desserts

White chocolate parfait, cookie crumble, poached rhubarb, rhubarb sorbet 7.00
Staffordshire honey cake, honeycomb, yuzu, yoghurt ice cream 7.00
Granny Smith pavlova, fennel, preserved raspberries, salted white chocolate 7.00
Dark chocolate brownie, crystallised chocolate, milk ice cream 6.95
Classic lemon tart, passion fruit ice cream 6.50
Vegan carrot cake, crystallised carrot, carrot sorbet, orange blossom v 7.00
Selection of Moyden's Shropshire cheese, chutney, crackers 12.00

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.