

## Nibbles

- Warm focaccia with balsamic and olive oil 4.75 v GI, SD  
Box baked Camembert to share, toasted bloomer & tomato chutney 11.95 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, haddock goujons, skin on prawns, teriyaki salmon skewers, fresh lemon tartar sauce, Marie Rose sauce and crusty brown bread 14.95 GI, M, SD  
Ploughman's grazing board - hand carved ham, falafel Scotch egg, goats' cheese tart, chicken liver parfait, mature Cheddar, pickles and crusty bread 13.95 GI, M, SD, E

## Starters

- Soup of the day, crusty bread 5.75 v Ce, GI  
Falafel Scotch egg, cucumber and mint salad, beetroot hummus 6.75 v E, GI, SD  
½ pint of prawns, fresh lemon and Marie Rose sauce 7.50 Cr, E  
Chicken liver parfait, gooseberry and sage chutney and brioche loaf 6.95 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 steak and kidney 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 and sour cream v M, SD, GI  
Slow cooked pork belly, black pudding mash, apple purée and peppered cabbage 14.95 GI, M  
Teriyaki glazed salmon skewers, Singapore noodles, Asian slaw and prawn crackers 15.50 GI, M, Mu, SD, F  
Battered haddock, 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 and sweet potato fries 14.50 GI, M, Mu, SD, E  
Jerusalem artichoke risotto, buttered asparagus, artichoke crisps and truffle oil 12.95 v M, Ce  
Chicken Kiev, Cheddar and chive mash, spring greens 14.50 GI, M  
10oz rump steak, grill garnish, pub chips and peppercorn sauce 21.50 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](http://hospitalityaction.org.uk)

## Desserts

- Warm chocolate fudge brownie, malt ice cream and honeycomb 6.50 v M, E, GI, SD  
Mango and coconut upside down cake with vanilla custard 6.50 v GI, M, E  
Key lime cheesecake with dark chocolate sorbet 6.50 M, GI, SD  
Banoffee brûlée with banana ice cream 6.50 v E, M  
Selection of Staffordshire cheeses, quince jelly 7.25 v GI, M, SD

v = suitable for vegetarians v = suitable for vegans Menus are subject to change dependent on ingredient availability

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