The Josper is a charcoal powered grill that cooks between 300-400°C sealing in the juices and giving a unique smokey flavour to all our steaks. Served with chips, flat mushroom & grilled tomato

Steaks

Our steaks are locally sourced from expert butcher at Onley Grounds Farm Shop, Willoughby, Warwickshire, Rugby, CV23 8AJ

28 days wet aged, 10oz Bavette - Recommended Medium rare £21.00

28 days wet aged, 10oz Rump - Recommended medium £21.50

28 days wet aged, 10oz Sirloin - Recommended medium £22.50

28 days wet aged, 10oz Ribeye - Recommended medium rare £27.00

28 days wet aged, 8oz Fillet - Recommended medium £28.50

20oz Chateaubriand - recommended Medium rare £55.00

Add a sauce £2.50

Hot sauces: red wine jus, peppercorn, mushroom
Cold sauces: blue cheese ranch, Franks’ hot sauce

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