

RED LION

AT BAGTHORPE



VILLAGE PUB & DINING

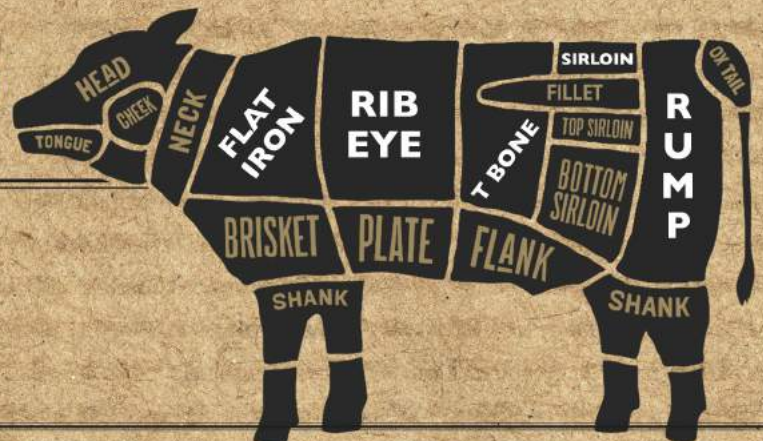
GRILLS

.....

Here at the Red Lion we source most of our grill products from a local butcher in Tideswell, Derbyshire. All our beef steaks are from prime British cattle and are aged for a minimum of 21 days contributing to the finished texture and flavour.

All our grills are served with hand cut chips, Doom Bar ale battered onion rings, grilled tomato, field mushroom and charred corn unless otherwise stated. Trade up to sweet potato fries for 1.29.

<p>8oz RUMP Considered to have more flavour than other cuts, this is a tender every day steak.</p>	<p>10.99</p>	<p>10oz RIB EYE A succulent prime cut which is extremely well marbled with fat adding intense flavour.</p>	<p>17.99</p>
<p>SIRLOIN A very popular cut. This is a part of the cow that doesn't do as much as, say, the shoulder, so it is very tender.</p>	<p>8oz 14.99 12oz 17.99</p>	<p>16oz T BONE A mammoth steak taken from the whole sirloin, this cut is the best of both worlds. On one side of the bone is a piece of tender fillet, the otherside is a flavoursome piece of sirloin steak.</p>	<p>19.99</p>
<p>6oz FLAT IRON Second in tenderness to the sirloin steak, the flat iron is well marbled, richly flavoured and juicy. Best when cooked to no more than medium.</p>	<p>8.99</p>	<p>RED LION MIXED GRILL A mighty plate of rump steak, lamb chop, pork and chorizo skewer, Gloucester old spot sausage and a scotch egg.</p>	<p>16.49</p>
<p>10oz GAMMON Served with fried egg or pineapple.</p>	<p>9.99</p>		
<p>BUTTERFLY CHICKEN BREAST Choose plain or fajita spiced.</p>	<p>9.79</p>		



Use this guide to help choose the best cut of steak and then leave the rest to our grill chef!

FEELING SAUCY? Add for 1.59
Choose from; Peppercorn, Diane or Blue Cheese