

Main Courses

Braised lamb shank

£8.95

Tender braised lamb shank with a red wine and rosemary jus on a bed of creamy mashed potato. Served with seasonal vegetables.

Lasagne Verdi

£8.25

Layers of minced beef in a classic bolognese sauce between pasta sheets. Topped with a rich cheese sauce and grated cheese and baked until golden brown. Served with salad and garlic bread.

Chicken in white wine and mushroom sauce

£8.75

Chicken breast sealed in the pan and cooked in a rich white wine, tarragon, mushroom and cream reduction sprinkled with paprika. Served with new potatoes and seasonal vegetables

Hunter's chicken

£8.95

Chicken breast wrapped in crispy bacon and topped with a barbecue sauce and grilled cheese. Served with a dressed salad.

Salmon in white wine and prawn sauce

£9.50

Seasoned salmon fillet and prawns poached in a white wine and cream reduction flavoured with tarragon. Served with new potatoes and seasonal vegetables.

Ocean Bake

£8.75

Pieces of fresh cod and salmon with prawns in a butter and herb roux topped with creamy mashed potato. Served with new potatoes and seasonal vegetables.

Grilled seabass

£9.50

Whole grilled seabass stuffed with fennel and herbs and drizzled with a lemon and herb flavoured butter. Served with new potatoes and seasonal vegetables.

Gammon steak

£9.50

Large succulent chargrilled gammon steak topped with either pineapple or egg. Served with chips and peas.

Pork medallions

£9.00

Medallions of pork fillet pan fried in red wine, cream and wholegrain mustard. Served with new potatoes and seasonal vegetables.

Spaghetti carbonara

£7.25

Fine strips of gammon ham cooked with mushrooms, oregano, basil, white wine and cream mixed with spaghetti and topped with parmesan cheese. Served with garlic bread.

Vegetarian

Mediterranean vegetable tart

£7.50

Cheese pastry filled with red onion confit and a creamy mornay sauce topped with a selection of Mediterranean vegetables and grated cheddar cheese. Served with new potatoes.

Broccoli and stilton pasta bake

£7.25

Fresh broccoli and fusilli pasta in a creamy stilton sauce with a crumb topping browned under the grill. Served with new potatoes and seasonal vegetables.

Spinach and ricotta cannelloni

£8.95

Pasta tubes filled with chopped spinach and ricotta cheese on a bed of tomato and pepper sauce, topped with a rich cheese sauce and oven baked until golden brown. Served with garlic bread.

Vegetable korma

£7.50

Selection of vegetables in a mild creamy korma sauce flavoured with spices and coconut milk. Served with plain rice and naan bread.

Steer Steakhouse

All the steaks are hung for 21 days to ensure the best possible flavour, and are purchased from quality local suppliers. Served with chips, mushrooms, onion rings and tomato.

Rump

12oz £12.50

16oz £14.50

20oz £16.50

Sirloin

8oz £11.50

12oz £13.50

16oz £15.50

Fillet

8oz £14.95

12oz £20.95

16oz £25.95

T-Bone

16oz £13.50

24oz £17.50

32oz £21.50

Mixed grill specials

Surf 'n' turf (8oz sirloin with pieces of breaded scampi) £13.50

24oz mixed grill (rump steak, lamb, pork, gammon and sausage with egg) £15.50

Three steak special (16oz rump, 8oz sirloin and 8oz fillet) £31.00

Toppings

Rossini – pate with a red wine sauce £2.50

Fromage – blue cheese, onion and horseradish sauce £2.50

Creole – garlic butter, red and green peppers and barbecue sauce £2.50

Sauces (served separately)

Cream and pepper £2.00

Cream and garlic £2.00

Red wine £2.00

Diane £2.50

Side orders

New potatoes £2.00

Extra mushrooms £2.00

Extra onion rings £2.00

Dressed salad £2.00

Chips £2.00

Starters

Soup of the day

£3.75

Prepared by the chefs using fresh market ingredients. Served with a warm bread roll and butter.

Chicken liver, cranberry and orange pate

£4.25

Fine traditional pate flavoured with herbs, garnished with orange segments and cranberry relish. Served with salad leaves and toasted bread.

Creamy garlic mushrooms

£3.95

Tender button mushrooms sautéed in butter with onions and garlic flavoured with white wine, tarragon and cream. Served with a salad garnish and a warm bread roll and butter.

Traditional prawn cocktail

£4.25

Tender cooked prawns on a bed of mixed salad leaves topped with a Marie Rose sauce.

Pan fried halloumi

£3.95

Slices of halloumi cheese pan fried in butter until golden brown and served on a bed of mixed salad leaves with a balsamic dressing.

Baked seafood cobbler

£4.25

Salmon, haddock and prawn in a white wine, leek and mushroom sauce topped with a delicious cheese cobbler crumb. Served with mixed salad leaves.

The Steer Inn
Restaurant Policy

All our meals are prepared to order and will take time, especially if you are ordering from The Steakhouse. Please be patient. If your meal is not as stated on the menu please tell us straight away, otherwise you will be asked to pay for your meal in full.

Wine List

Stowells House wines

1 ltr caraffe - £11.95 275ml glass - £2.75 350ml glass - £3.50

Shiraz Mataro – South Eastern Australia

A rich full flavoured and vibrant red wine with a good structure and spicy blackberry note.

Colombard Chardonnay - Australia

Delicious full white wine with tropical fruit aromas and honeyed oak flavours.

Chenin Blanc – South Africa

A crisp fruity white wine with fresh aromas of ripe apples and soft melon flavours.

Liebfraumilch – Germany

A pale straw white wine with floral, grapey aromas, and a soft spicy fruit undertone.

White Zinfandel Rose

A lively rose wine with aromas of red summer fruits – not too sweet or dry. Delicious chilled with strawberries

For the kids

***Chicken nuggets
Sausages
Beefburger in a bun
Scampi
Breaded shapes
Jacket potato with cheese***

Served with any of the following:

***Potato faces
Chips
New potatoes
Spaghetti hoops
Salad***

£4.00