

## little dishes

Homemade Soup of the Day 3.95

**Crab Bake 6.95**  
with spring onion & sherry cream and coriander breadcrumb top, with fresh chunky bread

**Crayfish Cocktail 6.25**  
Crayfish tails dressed with a horseradish marie-rose sauce, with fresh chunky bread

**Wild Mushroom & Watercress Crostini 6.25**  
Sautéed mushrooms with sesame seeds, garlic butter cream sauce, topped with watercress on griddled ciabatta

**Oven Baked Camembert to Share 6.95**  
A whole camembert in a box, studded with garlic and rosemary, with crusty bread to dip or dunk

**Black Pudding, Apple & Stilton Stack 5.50**  
with honey & mustard dressing

**Breaded Chicken Tender Strips 5.25**  
with sweet chilli sauce

## side orders ALL 2.00

Chunky chips

Seasonal vegetables

House salad

Onion rings

Garlic bread add chilli or cheese for an extra 50p

Corn-on-the-cob

Mushrooms

## the meadow steaks & grills

All our steaks are hung for a minimum of 21 days to mature and lock in a great flavour. Served with corn-on-the-cob, grilled tomato, onion rings and a choice of potatoes.

8oz Rump 11.50

8oz Sirloin 13.95

10 oz Ribeye 15.95

8oz Fillet 18.95

10 oz Gammon, with egg & pineapple 10.25

**The Meadow Mixed Grill 14.95**  
4oz rump, pigeon breast, lamb chop, venison sausage, pork chop, egg & hogs pudding

**3-Way Chicken 11.95**  
Char grilled chicken breast, each one hotter than the last, one in our own Meadow spicy marinade, one Cajun spiced and one in peri peri

**Diane Chicken 10.95**  
char-grilled butterflied breast of chicken, topped with our mushroom diane sauce

Choose a sauce at no extra cost

Blackened Cajun rub

Peppercorn

Stilton

Diane

Meadow Steak sauce

Choose your potato dish

Chunky chips

Dauphinoise potatoes

Sauteed garlic potatoes

## grill night EVERY MONDAY

Two steaks or grills from the grill night menu and a bottle of wine

For Just £22

## wine list

### Whites

175ml / 250ml / bottle

**One Tree Hill Unoaked Chardonnay, South East Australia 3.70 / 4.95 / 14.50**  
A restrained fresh and slightly creamy melon Chardonnay.

**The Stonewalker Sauvignon Blanc, Wellington - South Africa 3.50 / 4.95 / 13.50**  
Pale straw, with a youthful green glimmer. Enticing pineapple flavours and zesty acidity.

**Pinot Grigio, Italy 3.70 / 4.95 / 14.50**  
Refreshing dry white with lemon fruit notes and hints of almonds.

**Prinz Rupprecht Piesporter Michelsberg, Germany 3.20 / 4.75 / 12.50**  
For the sweeter palates with fresh flavours of apples and pears.

**Anapai River Sauvignon Blanc, Marlborough - New Zealand 4.50 / 5.95 / 17.00**  
A vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruit flavours.

### Reds

**One Tree Hill Shiraz, South East Australia 2.95 / 4.25 / 11.95**  
Made in a classic Australian style, this is a big wine with juicy black fruit, laced with leathery spice.

**Indomita Merlot, Maipo Valley - Chile 3.25 / 4.75 / 12.50**  
Intense red with violet hues, a ripe complex aroma with blackberries and sweet plums.

**Zarapito Malbec/Bonarda, Argentina 3.95 / 5.25 / 15.50**  
Juicy flavours of plum and blackberry.

**Gran Espiral Rioja, Spain 3.95 / 5.25 / 15.50**  
A fruit driven Rioja character with liquorice and cherry notes. Refreshing acidity, structured with firm tannins and well-integrated vanilla oak.

**William Cole Pinot Noir, Casablanca Valley - Chile 4.50 / 5.95 / 16.50**  
Medium bodied with notes of cherries and mature raspberries. Sweet and silky tannins.

### Rose

**Tasari Rosato, Italy 3.50 / 4.95 / 13.50**  
A medium dry refreshing rose.

**Hidden Falls Zinfandel Rose, California 3.70 / 4.95 / 14.50**  
An aromatic and flavoursome wine, full of strawberry and cream flavours with a juicy finish.

### Champagne & Sparkling

**Veuve St Vincent Brut Rose, France 17.50**  
Light fruity & pink!

**Lanson Black Label Champagne, France 40.00**  
A fine mousse of bubbles and a toasty, honeyed nose in perfect balance

**Sartori Prosecco, Italy 16.50**  
Produced in the Veneto, this is Italy's finest sparkling wine. With delicate fruit flavours and soft intensity

the  
meadow  
steakhouse & bar

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All our products may contain traces of seeds, nuts and nut derivatives. Please ask or mention any allergies when ordering.

## main courses

**Bubbly Battered Fish & Chips 9.95**  
with mushy peas & homemade tartare sauce.  
Ask us about today's fish

**Pan Fried Duck Breast 12.95**  
strawberry, pepper jus, seasonal vegetables and choice of potatoes

**Gourmet Beef Burger 8.95**  
Homemade 'just beef' burger in a ciabatta bun, tomato and onion salsa, melted cheddar & chunky chips

**Trio of Grilled Fish 10.95**  
Salmon, Coley & trout fillets, lightly grilled, lemon & white wine, with salad & dauphinoise potatoes. All our fish is from Sustainable stocks.

**Char-grilled Chicken, Bacon & Cheddar salad 9.95**  
with our honey & mustard dressing

**Roasted Pork Belly 10.95**  
stacked with black pudding and apple sauce, dauphinoise potatoes and gravy

**Moroccan Lamb Shank 12.95**  
slow roasted lamb shank with cumin, coriander, ginger, harissa spice, figs and apricots, with hot minty couscous

**Goats Cheese & Mushroom Tart 8.95 (V)**  
with cherry tomatoes & baby spinach, topped with red onion chutney & a mixed leaf salad

**Chicken and Bacon Burger Stack 9.50**  
on a ciabatta bun, with melted cheddar, chunky chips

**Meadow's Pie of the Week 9.50**  
please ask your waiter for this weeks choice, served with seasonal vegetables and a choice of potatoes

**Aubergine & Brie Gateau 8.95**  
layers of courgette, onions, mushrooms, sweet peppers & tomatoes in an aubergine case with a creamy brie sauce, served with a choice of potatoes (V)



the  
meadow  
steakhouse & bar



menu



"The Boys"



"The Girls"

## childrens menu ALL 5.95

4oz Rump Steak,

Battered Fish & Chips

4oz Meadow Beef Burger

Chicken Tender Strips, with barbeque sauce

Sausage, Egg and Chips

5oz Gammon Steak, with egg or pineapple & chips

Goats Cheese Tart, with chutney & chips (V)

## make a night of it!

Stay in one of our sumptuous en suite rooms.

We have five beautifully decorated spacious rooms from 33.50 per person per night including breakfast

