



"The Girls"

## Childrens Menu

All £5.95

**4oz Rump Steak,**

**Roast Vegetable Stir-fry, plum & ginger sauce & rice**

**Battered Fish & Chips**

**4oz Meadow Beef Burger**

**Chicken Tender Strips, with barbeque sauce**

**Sausage, vegetable mash & gravy**

## 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**

## Wine List

### Whites

175 / 250ml

**Rey Viejo Blanco,**

**Spain £11.95 £2.95 / £4.25**

Light and refreshing Spanishwhite with delicate floral noseand a bright, zesty finish.

**Neirsteiner Gutes Domtal Franz Reh,**

**Ger £12.50 £3.25 / £4.75**

Not too sweet and not too dry with fresh flavours of apples and pears.

**Alto Bajo Sauvignon Blanc,**

**Chile £13.50 £3.50 / £4.95**

Refreshing acidity and attractive balance, this wine is also elegant, round, and mouthfilling.

**The Paddock Chardonnay,**

**Australia £14.50 £3.70 / £4.95**

Juicy, sun-packed white with peach and tropical fruit on the nose and refreshing pineapple on the finish.

**Operetto Pinot Grigio/**

**Garganega, Italy £14.00 £3.70 / £4.95**

Floral nose of jasmine and honeysuckle that is fresh and zesty with good structure and a mineral finish.

**Spy Valley Sauvignon Blanc,**

**NZ £17.00 £4.50 / £5.95**

Classic Marlborough Sauvignon with gooseberry, asparagus and ripe melon. Delicately balanced and deliciously quaffable.

### Rose

**Alto Bajo Merlot Rose,**

**Chile £13.50 £3.50 / £4.95**

Charming rose that's pungentlyfruity crisp but with a sturdy backbone.

**Wandering Bear Zinfandel Rose,**

**USA £14.50 £3.70 / £4.95**

Juicy and light, it has plenty of raspberry and watermelon fruit flavours.

### Reds

175 / 250ml

**Rey Viejo Tinto,**

**Spain £11.95 £2.95 / £4.25**

Light, refreshing and bursting with juicy fresh red berries and soft velvety tannins.

**Alto Bajo Merlot,**

**Chile £12.50 £3.25 / £4.75**

Soft, medium body, round and elegant with a persistent finish. Very smooth.

**The Paddock Shiraz,**

**Australia £13.50 £3.50 / £4.95**

Friendly and approachable with ripe plum, red berries and a touch of spice.

**Argento Malbec,**

**Argentina £15.50 £3.95 / £5.25**

Juicy flavours of plum and blackberry, with a touch of chocolate and vanilla.

**Monte Clavijo Rioja Tinto,**

**Spain £15.50 £3.95 / £5.25**

A deliciously uncomplicated version of a old world classic - juicy ripe raspberry, strawberry and red cherry fruit flavours.

**Agustinos Reserva Pinot Noir,**

**Chile £16.50 £4.50 / £5.95**

Bright strawberry and cherry fruit, some creaminess and a fine, long finish.

### Champagne & Sparkling

**Marquis de la Tour Brut, France £15.50**

Fun and fresh with crisp, fresh fruit flavours of soft green apple and lemon.

**Jeio Prosecco, Italy £17.50**

Extremely fine,vivacious bubbles with deliciously fresh pear flavours and a crisp finish.

**De Nauroy Brut, Champagne £25.00**

A fresh, lemony palate with a nose of brioche. Perfect as an aperitif.

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.*

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menu

## Little Dishes

<b>Homemade Soup of the Day</b>	<b>£3.95</b>
<b>Fresh Crab &amp; Spring Onion Bake</b> spring onion & sherry cream, coriander breadcrumb top, served with fresh chunky bread	<b>£6.95</b>
<b>BBQ Mini Rack of Ribs</b> £5.50 Rack of pork ribs with bbq sauce	
<b>Oven Baked Camembert to Share</b>	<b>£6.95</b>
A whole camembert in a box, studded with garlic and rosemary, with crusty bread to dip or dunk	
<b>Calamari Tempura</b>	<b>£5.95</b>
Baby calamari, in tempura batter with garlic and lime mayonnaise	
<b>Black Pudding &amp; Stilton Stack</b>	<b>£5.25</b>
Baked, then finished with honey & mustard dressing	
<b>Hot Fresh Mackerel</b>	<b>£4.95</b>
Fresh mackerel fillets, on a horseradish salad	
<b>Breaded Chicken Tender Strips</b>	<b>£5.50</b>
with barbeque sauce	

## Salads

<b>Char-grilled Chicken, Bacon &amp; Cheddar salad</b>	<b>£9.95</b>
with our honey & mustard dressing	
<b>Blackened Steak Salad</b>	<b>£10.95</b>
Cajun rubbed strips of rump cooked to your liking, on dressed leaves	
<b>Fishermans Platter</b>	<b>£8.95</b>
Smoked salmon, smoked mackerel, anchovies, with dressed leaves crusty bread	

## Side orders

All £2.00

<b>Chunky chips</b>
<b>Seasonal vegetables</b>
<b>House salad</b>
<b>Onion rings</b>
<b>Garlic bread; add chilli or cheese for an extra 50p</b>
<b>Corn-on-the-cob</b>
<b>Mushrooms</b>

## 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.

<b>8oz Rump</b>	<b>£11.95</b>
<b>8oz Sirloin</b>	<b>£13.95</b>
<b>10 oz Ribeye</b>	<b>£15.95</b>
<b>8oz Fillet</b>	<b>£18.95</b>
<b>10 oz Gammon, with egg &amp; pineapple</b>	<b>£10.50</b>
<b>The Meadow Mixed Grill</b>	<b>£14.95</b>
4oz rump, pigeon breast, lamb chop, venison sausage, pork chop, egg & hogs pudding	
<b>3-Way Chicken</b>	<b>£12.95</b>
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	

Choose a sauce at no extra cost

<b>Blackened Cajun rub</b>
<b>Peppercorn</b>
<b>Stilton</b>
<b>Mushroom</b>
<b>Meadow Steak sauce</b>

Choose your potato dish

<b>Chunky chips</b>
<b>Dauphinoise potatoes</b>
<b>Vegetable Mash potato</b>

## Main Courses

<b>Bubbly Battered Fish &amp; Chips</b>	<b>£9.95</b>
with mushy peas & homemade tartare sauce. Ask us about today's fish	
<b>Pan Fried Duck Breast</b>	<b>£12.95</b>
Crisp skin duck breast, with strawberry, pepper jus, on our vegetable mash	
<b>Roast Vegetable Stir-fry</b>	<b>£8.95 V</b>
on a hot skillet, with plum & ginger sauce & sundried tomato and sweet chill infused rice	
<b>Gourmet Beef Burger</b>	<b>£8.95</b>
Homemade 'just beef' burger in a ciabatta bun, tomato and onion salsa, melted cheddar & chunky chips	
<b>Trio of Grilled Fish</b>	<b>£10.95</b>
Salmon, Coley & trout fillets, lightly grilled, lemon & white wine, with salad & dauphinoise potatoes. All our fish is from Sustainable stocks.	
<b>Roasted Lamb Rack</b>	<b>£12.95</b>
with a mint and redcurrant jus served on our root vegetable mash	
<b>A 'Flintstone' Rib of Beef</b>	<b>£13.50</b>
Individual rib of beef on the bone, slow roasted with a root vegetable mash and red wine beef gravy	
<b>Roasted Pork Belly</b>	<b>£10.95</b>
stacked with black pudding and apple sauce, dauphinoise potatoes and gravy	
<b>Goats Cheese &amp; Mushroom Tart</b>	<b>£8.95 (V)</b>
with cherry tomatoes & baby spinach, topped with red onion chutney & a mixed leaf salad	
<b>Chicken and Bacon Burger Stack</b>	<b>£9.50</b>
on a ciabatta bun, with melted cheddar, chunky chips	



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## Fish Supper Night

Every Thursday

Choose any dish from our Fish Board  
& enjoy a free pudding

All fish are sustainably caught as approved  
by the Marine Conservation Society

