



THE BOWER HOUSE

Steak Night Menu

Our Herefordshire Beef Steaks are carved to order and served with triple-cooked chips, watercress garnish and a choice of sauce

Ribeye		Rump		Sirloin	
6 oz	£18	6 oz	£13	6 oz	£16
8 oz	£21	8 oz	£16	8 oz	£19
10 oz	£26	10 oz	£19	10 oz	£23
12 oz	£31	12 oz	£22	12 oz	£28

choose from Red Wine Jus, Peppercorn or Blue Cheese Hollandaise sauce

Wines we recommend to complement our Steaks

Equino Malbec, Argentina

A medium-bodied wine with a mix of plum, raspberry and blackberry flavours.

This Malbec's natural acidity complements the fruits in a great, lengthy finish

250ml £7.50 Carafe £14.50 Bottle £22

Grower's Gate Shiraz, Australia

Deep red in colour with a purple hue, this Shiraz combines vibrant blackberry and liquorice aromas with ripe berry flavours and soft tannins.

A rich, complex wine

250ml £7.75 Carafe £15 Bottle £23

Steak Temperatures

Blue-seared on the outside, completely red on the inside, cold
Medium Rare-seared on the outside, 50% red inside, cool centre
Medium Well- only a hint of pink in the centre of the steak, hot

Rare-seared on the outside, 75% red on the inside, cold centre
Medium-seared on the outside 25% pink, warm centre
Well Done- all moisture & pink removed, hot throughout