



The Cattle – Ormskirk’s Premier Steakhouse

At The Cattle, we bring a true passion for exceptional meat to every plate. Serving only the freshest, hand-selected cuts, expertly prepared and perfectly cooked, we take pride in creating a dining experience that’s second to none. From tender, flavourful steaks to indulgent sides, every bite is a celebration of quality and taste. Pair this with our welcoming atmosphere and outstanding service, and you’ll see why we’re the ultimate destination for steak lovers and food enthusiasts alike.

Discover the joy of fine cuts. Only at The Cattle.

Starters

- Bread & Olives (vg)**
homemade bread, butter, marinated olives and dipping oil
- Cattle Soup (vg)**
homemade soup served with bread
- Grilled Halloumi (vg)**
bed of rocket, grilled cherry tomatoes and balsamic glaze
- Charcoal Grilled Chorizo**
served with homemade bread and dipping oil
- Panko Prawns**
deep fried tiger prawns served with sweet chilli or garlic mayo
- Cattle Garlic Bread (share)**
stuffed mozzarella crust, topped with prawns and Cattle signature sauce
- Cattle Lobster Tail**
served with garlic butter and herbs (roast garlic for extra flavour)
- Cattle Special of the Day**
ask your server for the special of the day

Mains

- £5.50

Slow Cooked Ribs
BBQ or BBQ Jack Daniels infused ribs with pomme frites
- £6.95

Chicken Roulade
panko chicken breast stuffed with mozzarella, ham, and chorizo served with pomme frites, tenderstems and pink peppercorn sauce
- £7.95

Chicken Supreme
served with sautéed potatoes with creamy chorizo sauce
- £9.75

Rack of Lamb
served with sweet potato mash, asparagus and mint red wine jus
- £9.95

Grilled Seabass
served with sautéed potatoes, seasonal veg and dill cream sauce
- £15.95

Salmon Fillet
served with sautéed potatoes, seasonal veg and dill cream sauce
- £17.95

Mediterranean Hake
pan fried hake served on a bed of tenderstems with mussels with garlic butter and white wine sauce
- £13.50

Spring Cod
served with spring cabbage puree, garden peas, crispy bacon on a lemon garlic butter dressing

- £23.95

The Cattle Seafood Experience
cod, hake, salmon, tiger prawns, mussels served with sautéed seasonal vegetables
- £26.45

Wild Mushroom Risotto (vg)
with truffle oil, parmesan cheese
- £27.75

Mediterranean Salad (v)
fresh vegetable salad with feta cheese

Burgers *served with pomme frites or house salad*

- £19.95

Chicken Burger
panko coated chicken breast with cheese, lettuce, tomato, pickles, caramelised onions, fried egg and homemade burger sauce
- £20.75

The Cattle Special
lean steak mince with lettuce, tomato, caramelised onions, pickles, cheese, bacon, fried egg with a homemade burger sauce
- £17.95

The Cattle Plant Based Burger (v)
vegan burger patty, lettuce, tomato, caramelised onions, pickles, homemade burger sauce

Sides

- £4.50

Pomme Frites
- £5.25

Sweet Potato Fries
- £4.50

Spicy House Rice
- £4.75

Mash Potato
- £5.10

Sweet Potato Mash
- £4.45

Sautéed Mushrooms
- £4.50

Cabbage & Green Beans with Chorizo Cream
- £4.50

Seasonal Vegetables
- £3.75

Side Salad

Homemade Sauces

- £3.75

Peppercorn
- £3.75

Blue Cheese Sauce
- £3.75

Diane
- £3.50

Red Wine Jus
- £4.00

Bourbon BBQ
Jack Daniels Infused
- £3.75

BBQ Sauce
- £4.00

Cattle Special

Steaks

*steaks are served with a bed of rocket and cherry tomatoes and parmesan
all our steaks are grilled over charcoal*

	8oz	10oz	12oz
1 Flat Iron Steak <i>served with round chips, fried egg with Cattle Special sauce</i>	£19.95		
2 Rump Steak	£24.00	£26.00	£28.00
3 Sirloin Steak	£30.00	£33.00	£36.00
4 Ribeye Steak	£32.00	£35.00	£38.00
5 Fillet Steak	£38.00	£44.00	£51.00
Mini Porterhouse	1kg	£76.00	

Sharing Steaks

- £88.00

Côte de Boeuf 1.2kg
- £99.00

The Cattle Special
to share or if you’re BRAVE for one includes flat iron, rump, ribeye, sirloin all 8oz with 1 side and 1 sauce
- £149.00

The Cattle Experience
rump, ribeye, sirloin, fillet all 8oz, 1 lobster tail, lettuce with bacon, 2 sides and 2 sauces
- £68.00

Mini Wellington - 45 minute waiting time
served with mash potato gratin, spinach and carrots finished with red wine jus

steaks are dryaged for a minimum of 45 days, locally sourced for maximum freshness and flavour

200g = 7.55oz | 250g = 8.8oz | 500g = 17.6oz | 750g = 26.45oz | 1kg = 35.27oz

(vg) = vegetarian | (v) = vegan

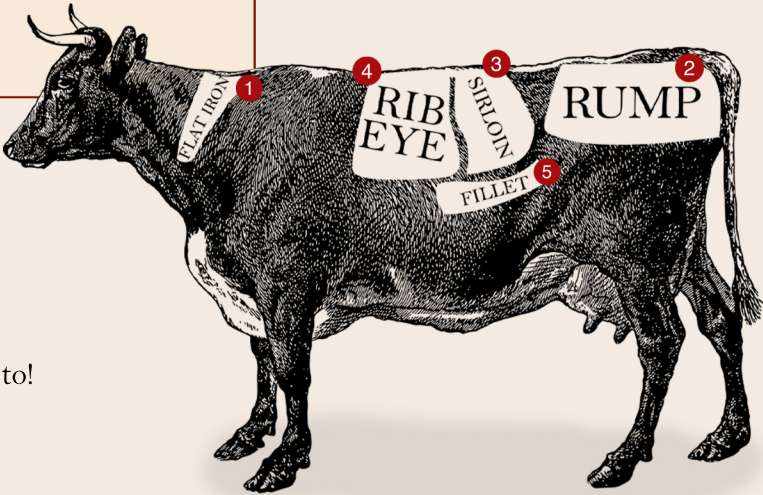
to enhance your dining experience, our team is happy to recommend the ideal cooking temperatures for each cut, ensuring maximum flavour and tenderness. Of course, the final choice is yours, and we’ll prepare your steak exactly how you like it.



For any allergy or dietary concerns, inform our staff.
We’ll do our best to accommodate you.



Follow our socials to
keep up with what we’re up to!



STARTERS

2 courses **19.95**

MAINS

Soup of the Day

served with bread roll

Bread & Olives

homemade bread rolls with olives and Cattle olive oil dip

The Cattle Prawns 🍷

prawns served with signature cattle sauce

Tortilla Chips with Steak 🍷

steak, onion and melted cheese

Fresh Mozzarella Salad (vg)

beef tomato, fresh mozzarella slices and with pesto drizzle

Special of the Day

ask your server for today's special

Stroganoff

chicken and chorizo stroganoff

Stuffed Chicken Breast

parmaham, sundried tomato and spinach, served with mash potato and creamy spinach sauce

Slow Cooked Ribs 🍷

served with pomme frites and bbq sauce

Seabream Salad

Mixed leafs, Pommegranate seeds, red pepper, onions, cucumber, tomato and honey dressing

Hake

pan fried hake on a bed of creamy pea risotto

Chicken Burger

panko coated chicken breast with cheese, lettuce, tomato, pickles, caramelised onion, fried egg and homemade burger sauce

Plant Base Burger (v)

vegan burger patty, lettuce, tomato, caramelised onion, pickles, homemade burger sauce

LUNCH SPECIALS

House Cheeseburger 🍷

homemade beef patty with cheese lettuce, tomato, caramelised onions, pickles with our homemade burger sauce

add bacon £2 add frieg egg £1

£16.95

Steak Salad 🍷

bed of mixed leaves with avocado, sweetcorn, red pepper, cherry tomato, cucumber and Cattle dressing

add side of pomme frites £3.50

£14.95

STEAKS

Steak and Fries

£18.95

upgrade your cut

Sirloin

£4.95 supplement

Ribeye

£5.95 supplement

all steaks served with pomme frites, rocket and vine tomatoes

BEFORE YOU GO

Chocolate Fudge Cake
£5.95

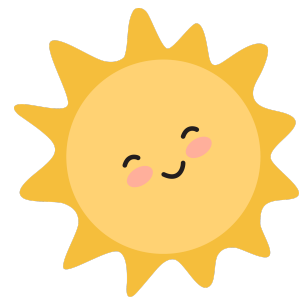
Bramley Apple Pie
£5.95

Strawberry Cheesecake
£5.95

Trio of Ice Cream
£5.95

*If you have a food allergy or intolerance,
please speak to a member of our staff before you order or consume any food or beverage.
All prices are inclusive of VAT*

(v) = vegan | (vg) = vegetarian | 🍷 = spicy



LITTLE CATTLE MENU

STARTERS

MINI CHEESY GARLIC
BREAD
CARROT STICKS WITH
DIPS

MAIN COURSE

LITTLE CATTLE BURGER
CHICKEN NUGGETS
LITTLE CATTLE CHICKEN
BURGER

DRINKS

SUNRISE
THE COSMOS

DESSERT

VANILLA ICE CREAM
CHOCOLATE FUDGE
CAKE





Drinks Menu



At The Cattle, we believe every great meal deserves a perfect pairing. Our passion for wine and food harmonisation, drives us to curate an exceptional drinks menu, featuring hand-selected wines that elevate the flavors of our premium steaks and dishes. From robust reds that complement the richness of a ribeye, to crisp whites that enhance the delicate notes of seafood. Our sommeliers ensure each sip transforms your dining experience into an unforgettable culinary journey. Indulge in the art of pairing because at The Cattle, perfection is served in every glass.

Red Wine

	175ml	250ml	Bottle
Dona Ermelinda Freitas A strong garnet colour. It's a very elegant red wine, full of ripe red fruits and hints of vanilla. It has a well-rounded tannins and a pleasant long-lasting finish. 14%			Carafe – £14.95
Dom Campos A ruby-hued wine characterised by a fruity bouquet of redcurrant, raspberry and strawberry. It features soft tannins and a pleasantly harmonious finish. 14%	£7.95	£9.95	£29.95
Dona Ermelinda Aromas of red fruits integrated with subtle notes of wood, evolving into nuances of dried fruits and spices. It is smooth yet well-structured, with balanced tannins. 14%	£9.45	£12.95	£33.95
Monte Velho With balanced and gastronomic profile, it portrays the best aromas and flavours of the Alentejo grapes. Made in stainless steel vats with controlled temperatures, pressing, malolactic fermentation, minimum stage of 3 months in stainless steel vats. 13.5%	£11.95	£14.95	£48.95
Reserve Malbec An inviting wine with rich aromas and flavours of bramble fruits and forest berries, seamlessly intertwined with a delicate twist of cinnamon. The combination of ripe fruit and subtle spice creates a harmonious and layered tasting experience. 13%			£36.00
Cabernet Sauvignon Reserva 2022 A ruby, pomegranate-coloured wine with concentrated aromas of ripe black fruit, pepper, spice, and a balsamic touch. Full-bodied and velvety, with well-integrated tannins and a long, pleasant finish. 14.5%			£46.95

Red Wine

	175ml	250ml	Bottle
Ermelinda Merlot Reserva 2022 A ruby-hued wine characterised by a fruity bouquet of redcurrant, raspberry, and strawberry. It features soft tannins and a pleasantly harmonious finish. 14%			£46.95
Dona Ermelinda Reserva A garnet-coloured, nearly opaque wine with dark fruit, spice, smoke, and jam notes from extended maturation. Dense, full-bodied, and well-structured, with soft tannins and a long, pleasant finish. 14.5%			£49.95
Syrah Reserva 2022 A concentrated wine with aromas of ripe dark fruit preserves, spice, and a balsamic note typical of the variety. Velvety and full-bodied, with well-integrated tannins and a long, persistent finish. 14%			£49.95
Alentejano AM Reserva do Comendador Fine and fresh on the nose, this red wine reveals ripe fruit harmoniously integrated with the influence of 500-liter barrels and vats. On the palate, it impresses with its delicacy, refined tannins, and a distinctive, strong personality. 14%			£72.00
Cartuxa 2020 This red wine originates from some of the region's oldest vineyards. Perfectly matured grapes are carefully picked, de-stemmed, gently crushed, and fermented in temperature-controlled vats. It undergoes 15 days of maceration, 15 months in new French oak barrels, and 15 months of bottle aging before release. 14.5%			£79.95
Dona Ermelinda Grande Reserva 2021 Wine with a nearly opaque garnet colour. It has aromas reminiscent of black fruits, spices and smoke with jammy notes due to significant ripening. It is a dense, full-bodied wine with a substantial structure and well integrated tannins. Vintage 14%			£139.90

White Wine

	175ml	250ml	Bottle
Dona Ermelinda Freitas White Pale green straw colour, it has an intense tropical fruit aroma. Good balance between the acidity, sugars and alcohol. 13.5%			Carafe – £15.95
Dom Campos White Distinguished by its leaf-green tints and enticing tropical fruit aromas. It offers a well-structured palate, balancing freshness with a smooth, agreeable finish that lingers delightfully. 12.5%	£6.95	£9.45	£29.95
Nua Pinot Grigio With a pale lemon hue, this wine features distinct aromas of marzipan, grilled almonds, pears, and apple blossom. Light, fresh, and dry, it has vibrant lemony acidity, offering a crisp and elegant finish. 11%	£8.45	£9.95	£32.00
Dona Ermelinda White Pale green-straw in colour, this wine offers intense aromas of honey and tropical fruit. Well-balanced on the palate, with a long, pleasant, and persistent finish. 13.5%			£33.95
Kleindal Chardonnay The wine beautifully balances fresh citrus fruits with rich melon flavours, creating a full, rounded palate. The natural acidity carries through, leading to a fresh and clean finish. 13%			£44.00
Oyster Bay Sauvignon Blanc Marlborough's warm days and cold nights create an extended growing season allowing the grapes to develop strong, intense varietal characteristics whilst maintaining a balanced, crisp natural acidity. 12%			£44.95
Sauvignon Blanc 2023 A green-tinted white wine with intense tropical fruit aromas and a hint of florals. Elegant and refreshing on the palate, it features good acidity and a pleasant, long-lasting finish. 12%			£49.95

Sparkling Wine

	200ml	Bottle
Nua Prosecco Aromas of red fruits are integrated with subtle notes of wood, evolving into nuances of dried fruits and spices. It is smooth yet well-structured, with balanced tannins. 14%	£9.95	£34.95
Ortigao Nektar A vibrant and effervescent sparkling wine, characterised by its bright, fresh aromas of green apple, pear, and citrus. The lively bubbles create a crisp, refreshing sensation on the palate, while its smooth texture and clean finish offer an elegant and well-balanced experience. 12%		£46.95
Veuve Clicquot Brut Yellow Label Brut cuvée reveals an aromatic profile dominated by notes of white and yellow fruits like pear, apple and peach. Hints of citrus fruits like mandarin and grapefruit blend harmoniously with gourmand aromas of brioche. 12.5%		£98.95

Rosé Wine

	175ml	250ml	Bottle
Monte de Pinheiros Rosé With an intense fruity aroma and fresh red fruits. Refreshing balance between acidity and sugars. 12.5%	£7.95	£9.95	£29.99
Nua Pinot Rosé A crisp and elegant wine with bright citrus notes and a delicate minerality. Its smooth texture and refreshing finish make it a perfect complement to seafood, light salads, and fresh cheeses. 14%	£8.95	£10.95	£32.95
770 Miles Zinfadel Refreshing and vibrant wine with a light pink hue and hints of salmon. Its youthful, fruity profile is dry, crisp, and perfectly balanced, making it an ideal pairing for light summer dishes and fresh salads. 12.5%	£10.95	£12.95	£37.00
2800 Cotes De Provence A ruby, pomegranate-coloured wine with concentrated aromas of ripe black fruit, pepper, spice, and a balsamic touch. Full-bodied and velvety, with well-integrated tannins and a long, pleasant finish. 14.5%			£50.00

Spirits

	Price
Vodka	
Absolut Blue	£5.25
Absolut Vanilla	£5.50
Au Bubblegum Vodka	£5.75
Gin	
Bombay Sapphire	£5.25
Beefeater Pink	£5.50
Whittley Neil - Rhubarb and Ginger	£5.75
Whittley Neil - Blood Orange	£5.75
Whittley Neil - Raspberry	£5.75
Rum	
Bacardi	£5.25
Captain Morgan's - Dark Rum	£5.50
Captain Morgan's Spiced Rum	£5.50
Brandy	
Aguardente Antiqua	£6.25
Adega Velha VSOP	£6.50
Whiskey	
Jack Daniels	£5.25
Jameson's	£5.50
Johnnie Walker Black Label	£6.50
Woodford Reserve	£7.00
Johnnie Walker Blue Label	£16.00

Spirits

	Price
Apéritifs	
Martini Rosso	£5.00
Martini Dry	£5.00
Campari	£5.00
Aperol	£5.00
Liqueurs	
Baileys	£6.50
Licor Beirão	£5.25
Tia Maria	£5.25
Cointreau	£5.25
Disaranno Amaretto	£5.25
Spritzers	
Aperol Spritz	£10.75
Campari Spritz	£10.75
Hugo Spritz	£10.75
Shooters	
Tequila	£5.00
Jager Meister	£5.00
Sambuca	£5.00

Other Drinks

Beer		Price
Draught		
Peroni	Half Pint – £3.25	Pint – £6.50
Bottled		
Super Bock		£5.50
Brewdog Punk IPA		£5.50
Corona		£5.50
Koppaberg Mixed Fruits		£5.75
Brooklyn Larger 0.4%		£5.00
Peroni Alcohol Free		£5.00
Soft Drinks		
Coke Bottle 300ml		£3.95
Diet Coke Bottle 300ml		£3.75
J20 Orange & Passionfruit		£3.95
Fever Tree Indian Tonic		£3.25
Fever Tree Light Tonic		£3.25
Fever Tree Mediterranean Tonic		£3.50
Fever Tree Elderflower Tonic		£3.50
Fever Tree Ginger Ale		£3.25
Red Bull		£4.95
Fresh Juices – Orange, Apple, Pineapple, Cranberry, Pommegranate, Grape		£3.50
Cordial - Lime, Orange, Blackcurrant		£1.25

Other Drinks

Other Drinks

	Price	
	Half Pint	Pint
Post Mix		
Pepsi	£2.95	£3.95
Pepsi Max	£2.95	£3.95
Lemondade	£2.95	£3.95
Soda	£1.50	£2.50
Hot Drinks		
Americano		£3.00
Cappucinno		£3.25
Latte – Caramel available		£3.25
Mocha		£3.25
Hot Chocolate		£3.25
Tea		£3.00
Liqueur Coffee		
Jamensons		£9.50
Tia Maria		£9.50
Baileys		£9.75
Rum		£9.50

