



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’ssecond 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 (v) homemade bread, butter and marinated olives	£6.50
Cattle Soup (v) homemade soup served with bread	£7.95
Cattle Cheesy Garlic Bread with Prawns (share) topped with mozzarella, prawns and Cattle signature sauce	£12.50
Fried Tiger Prawns with Panko served with your choice of sweet chilli sauce or garlic mayo	£8.75
Flaming Chorizo perfect starter for your steak – served with warm bread	£7.75
Cattle Lobster Tail served with garlic butter and herbs (roast garlic for extra flavour)	£14.95
Grilled Halloumi (v) on a bed of rocket and grilled cherry tomatoes	£6.95
Cattle Special of the Day ask your server for the special of the day	£12.50

Burgers

The Cattle Special lean steak mince with lettuce, tomato, red onion, pickles, cheese, bacon, fried egg & onion ring on top all dressed with a cheese sauce	£20.45
Chicken Burger chicken patty pan-fried, fried egg on top	£18.75
The Cattle Plant Based Burger (V) vegan burger patty, smashed avocado pickled pink onions	£17.95

Steak Alternatives

Chicken Roulade chicken breast filled with mozzarella, ham, & chorizo served with mayo & herb sauce	£24.45
Chicken Supreme chicken breast served with salted potatoes	£25.75
Rack of Lamb served with sweet potato mash, asparagus & mint red wine jus	£38.95
Slow Cooked Ribs bbq or bbq jack daniels infused ribs with pomme frites	£21.95
Slow Cooked Leg of Lamb (Pre Order Only) slow cooked for 5 hours, served with mash potato, veg and red wine jus	£38.50
Wild Mushroom Risotto (v)	£18.95

Fish

Grilled Salmon served with sautéed potatoes and seasonal veg	£24.45
Grilled Seabass served with sautéed potatoes and seasonal veg	£25.75
Tuna Steak cooked medium rare, served with mash and green beans	£38.95
Monkfish served with carrot purée, grilled asparagus and pan-fried scallops served garlic & herb sauce	£21.95
The Cattle Seafood Experience salmon, tuna, monkfish and tiger prawns served sautéed seasonal vegetables	£65.00

Steaks

All our steaks are served with a bed of rocket and cherry tomatoes

	8oz	10oz	12oz
Flat Iron Steak served with round chips and fried egg with secret Cattle sauce (not dryaged)	£18.95		
Rump Steak	£24.00	£28.00	£32.00
*Ribeye Steak	£28.00	£34.00	£39.00
*Sirloin Steak	£33.00	£38.00	£43.00
T-Bone Steak	800g		£62.00
Fillet Steak	£37.00	£44.00	£51.00

Sharing Steaks

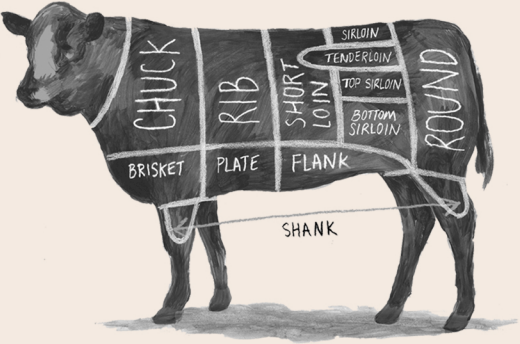
*Porterhouse 1kg	£95.00
*Côte de Boeuf 1kg	£82.00
The Cattle Special to share, or if you’re BRAVE for one, includes flat iron, rump, ribeye, sirloin 8oz and 2 sauces	£99.00
The Cattle Experience flat iron, Rump, ribeye, sirloin 8oz, 2 lobster tail, lettuce with bacon, 2 sauces and 2 sides	£139.00

\*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

Sides

Pomme Frites	£4.50
Sweet Potato Fries	£4.50
House Rice	£4.00
Mash Potato	£4.50
Sweet Potato Mash	£4.95
Sautéed Mushrooms	£3.95
Cabbage & Green Beans with Chorizo Cream	£4.50
Seasonal Vegetables	£4.50



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

Homemade Sauces

Garlic & herb	£2.50
Peppercorn	£3.50
Blue Cheese Sauce	£3.50
Diane	£3.50
Red Wine Jus	£3.25
Bourbon BBQ Jack Daniels Infused	£3.75
BBQ Sauce	£3.50
Cattle Special	£3.50

Opening times:

Tuesday – Saturday

12pm – 3pm

5pm – 10pm

Sunday

12pm–8pm

At The Cattle, we are passionate about delivering the best-tasting steaks. 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.