



HALAL MENU



LET'S START

POPCORN SHRIMP American cocktail sauce, lemon	8.5	MOZZARELLA STICKS V Marinara sauce	8
CRISPY CALAMARI Tartar sauce, lemon	8.5	DAILY SOUP Ask your server for seasonal flavours	7.5
FRIED CHICKEN 3 crispy tenders, BBQ sauce	8.5	CORN RIBLETS VG Sriracha mayonnaise	8.5



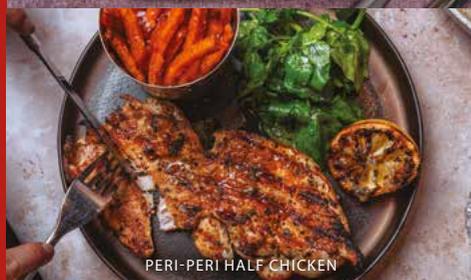
ANGUS STEAKHOUSE

MAINS



GRILLED SCOTTISH SALMON

GRILLED SCOTTISH SALMON 23.5
Mashed potato, zingy tomato sauce, crispy capers



PERI-PERI HALF CHICKEN

PERI-PERI HALF CHICKEN **V** 19.5
Boneless & grilled, lemon



ICONIC FISH & CHIPS

ICONIC FISH & CHIPS 19.5
Beer-battered sustainable haddock, chunky chips, peas, tartar sauce

SPINACH & RICOTTA RAVIOLI **V** 16.5
Tomato sauce, basil, Parmesan optional

HALAL DOUBLE CHEESEBURGER 19.5
2 beef patties, cheese, onion, lettuce, tomato

BEYOND BURGER **VG** 19.5
Beyond patty, vegan cheese, lettuce, gherkins, tomato

ON THE SIDE

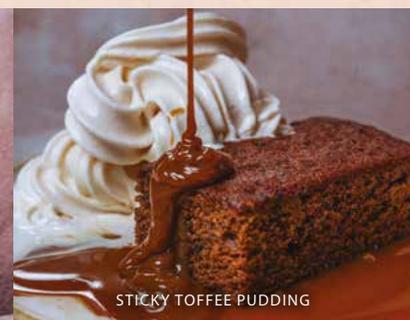
SWEET POTATO FRIES VG	5
SKINNY FRIES VG	4.5
CHUNKY CHIPS VG	4.5
MASHED POTATOES V	4.5
SOURDOUGH & SALTED BUTTER V	4.5
ONION RINGS V	4.5
MUSHROOMS V	4.5
MAC & CHEESE V	5.5
GREEN BEANS & TOASTED ALMONDS VG	4.5
COLESLAW V	4.5
GREEN SALAD VG	5
CREAMED SPINACH V	4.5

DESSERTS

CHOCOLATE SUNDAE BROWNIE V Vanilla ice cream, chocolate brownie pieces, marshmallow, chocolate sauce	9
STICKY TOFFEE PUDDING V Vanilla ice cream	9
APPLE CRUMBLE V Vanilla ice cream, custard	9
NEW YORK CHEESECAKE V Raspberry coulis	9
AFFOGATO V Jersey Dairy ice cream, a shot of coffee	5
JERSEY DAIRY SOFT SERVE V Choice of chocolate, caramel or strawberry sauce	5.5
ONE SCOOP ICE CREAM OR SORBET V Choose from vanilla or chocolate & cherry ice cream, or strawberry sorbet	3



CHOCOLATE BROWNIE SUNDAE



STICKY TOFFEE PUDDING

HOT DRINKS

SINGLE ESPRESSO	3
DOUBLE ESPRESSO	3.75
AMERICANO	3.75
FLAT WHITE	3.75
LATTE	3.75
CAPPUCCINO	3.75
HOT CHOCOLATE Whipped cream, marshmallows	4
POT OF TEA English breakfast, chamomile, peppermint, earl grey, green, lemongrass, rooibos	3.75



NUTRITIONALS & ALLERGENS

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team. Recommended intake for an adult is 2000kcal per day. **V** Vegetarian / **VG** Vegan

SHARE YOUR LONDON STORY!

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- @angussteakhouse_official

OUR STEAKS

Specially selected grass-fed
New Zealand beef, aged for 28 days

RIBEYE 10OZ / 12OZ 26.5 / 28.5
Moist, juicy and lots of flavour

SIRLOIN 10OZ 27.5
Flavourful yet tender

RUMP 10OZ 24.5
Denser texture, packed with flavour



FILLET 8OZ / 10OZ 29.5 / 33
The leanest cut, buttery texture,
rich flavour



T-BONE 1KG PLATTER FOR TWO 85
1KG British Casterbridge beef, our only dry-aged
steak (30 days). Half flavourful sirloin, half tender fillet. Served
sliced, green salad, chunky chips, 2x steak sauces of your
choice

TOPPINGS

FRIED EGG 1

SAUCES

Not just for steak, pour over your
burger or dip your chips! ALL 2.5

MELTED GARLIC BUTTER
MUSHROOM

Ounces to Grams:

8oz = 227g / 10oz = 283g / 12oz = 340g / 35oz = 1kg

JACK'S CREEK

'WORLD'S BEST STEAK' BUTCHERS

AWARD-WINNING

JACK'S CREEK STEAKS



CÔTE DE BOEUF

180-day grain-fed, premium Australian beef with verified pure
Black Angus genetics, and up to a 5+ marble score

SIRLOIN 10OZ 38
An incredibly flavourful cut that offers
a more intense and deep "beefy"
flavour than a fillet or a ribeye for example

T-BONE 17OZ 49.5
A favourite of King Henry VIII, this cut
combines a fillet with a sirloin, separated
by the signature T-shaped bone that
enhances richness during cooking

RIBEYE 10OZ 39
The meat lover's choice! Known for
its full flavour and high quality marbling,
this ribeye is juicy, tender, and delicious

CÔTE DE BOEUF 16OZ 49.5
An eye-catching cut of ribeye steak on
the bone for full flavour, characterised
by the rib cap of fat covering, which
renders down as the meat cooks for
a succulent finish

Recommended intake for an adult is 2000kcal per day



TELL US HOW WE DID ☆☆☆☆☆

We would love to hear about your experience with us. This isn't just a box-ticking exercise, it helps us maintain an unbeatable guest experience, motivate & reward staff (see your receipt for their name!) and understand what you might want to see from us next.