

# ANGUS STEAKHOUSE MAINS

## MIXED GRILL 25.5

Merguez spiced lamb sausages, treacle cured pork ribeye, beef fillet, fried egg, grain mustard jus

## GRILLED SCOTTISH SALMON 23.5

Mashed potato, zingy tomato sauce, crispy capers

## PERI-PERI HALF CHICKEN 19.5

Boneless & grilled, lemon

## ICONIC FISH & CHIPS 19.5

Beer-battered sustainable haddock, chunky chips, peas, tartar sauce

## SPINACH & RICOTTA RAVIOLI 16.5

Tomato sauce, basil, Parmesan optional

## ANGUS CHEESEBURGER 19.5

Two dry-aged patties, American cheese, gherkin, pickled red onion, burger sauce, ketchup

+ Extra dry-aged beef patty 3.5

+ Smoked streaky bacon 2

+ Fried egg 1

## BEYOND BURGER 19.5

Beyond patty, vegan cheese, lettuce, gherkins, tomato

## QUINOA & POMEGRANATE SALAD 14

Sweetcorn, baby spinach, tomatoes, red onion, green beans, broccoli

+ Beef fillet 3.5

+ Grilled chicken 4

+ Grilled salmon 5.5



MIXED GRILL

ICONIC FISH & CHIPS

GRILLED SCOTTISH SALMON

PERI-PERI HALF CHICKEN

## EXPRESS LUNCH

EVERYDAY, 12-4PM

### 6OZ MINUTE STEAK & SKINNY FRIES 16.95

Garlic, parsley butter

### FISH & CHIPS 14.95

Beer-battered sustainable haddock, chunky chips, peas, tartar sauce

### CHEESEBURGER & SKINNY FRIES 16.95

Two dry-aged patties, American cheese, gherkin, pickled red onion, burger sauce, ketchup

+ Extra dry-aged beef patty 3.5

+ Smoked streaky bacon 2

+ Fried egg 1

### 6OZ ENTRECÔTE STEAK & SKINNY FRIES 22.5

Served sliced, herby green sauce

Recommended intake for an adult is 2000kcal per day

# DESSERTS

## CHOCOLATE BROWNIE SUNDAE 9

Vanilla ice cream, chocolate brownie pieces, marshmallow, chocolate sauce

## APPLE CRUMBLE 9

Vanilla ice cream, custard

## AFFOGATO 5

Jersey Dairy ice cream, a shot of coffee

## JERSEY DAIRY SOFT SERVE 5.5

Choice of chocolate, caramel or strawberry sauce

## BLACK FOREST CHERRY BROWNIE 10

Chocolate & cherry ice cream, cherry coulis

## STICKY TOFFEE PUDDING 9

Vanilla ice cream

## NEW YORK CHEESECAKE 9

Raspberry coulis

## ONE SCOOP ICE CREAM OR SORBET 3

Choose from vanilla or chocolate & cherry ice cream, or strawberry sorbet



BLACK FOREST CHERRY BROWNIE



STICKY TOFFEE PUDDING



NEW YORK CHEESECAKE



CHOCOLATE BROWNIE SUNDAE

# TO FINISH

## SINGLE/DOUBLE ESPRESSO 3/3.75

## POT OF TEA 3.75

## AMERICANO 3.75

## FLAT WHITE 3.75

## LATTE 3.75

## CAPPUCCINO 3.75

## BLACK ANGUS OLD FASHIONED 15

Diplomatico Reserva Exclusiva Rum, amarena cherry, demerara syrup, bitters, oak barrel-aged for a rich, mellow finish. Presented in a Smoking Bulls Head.

## ESPRESSO MARTINI 13

Vodka, espresso coffee, coffee liqueur

## IRISH COFFEE 9

Made with your choice of liquor

## BRANDY & COGNACS 12-15

Cognac Courvoisier VS, Martell VS or Remy Martin VSOP

## PALLINI LIMONCELLO 10



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.

SHARE YOUR LONDON STORY!

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## 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



# STEAK THE LONDON WAY



**YOUR LONDON STEAK STORY STARTS HERE**

We've been searing steaks in The West End since 1963, serving big cuts and warm welcomes to the people of London. Families, first-timers, old regulars. Everyone belongs here.



# LET'S START



**SHARING NACHOS 15**

Corn tortilla chips, chilli beef, cheese sauce, tomato salsa, guacamole, sour cream, jalapeños, parsley

**POPCORN SHRIMP 8.5**

American cocktail sauce, lemon

**CORN RIBLETS 8.5**

Sriracha mayonnaise

**CRISPY CALAMARI 8.5**

Tartar sauce, lemon

**FRIED CHICKEN 8.5**

3 crispy tenders, BBQ sauce

**MOZZARELLA STICKS 8**

Marinara sauce

**DAILY SOUP 7.5**

Ask your server for seasonal flavours

**CHICKEN WINGS**

Choose from:

**HOT BUFFALO 8**

Red chillies, coriander cress

**SWEET CHILLI 8**

Sesame seeds, spring onions

# ON THE SIDE

**SOURDOUGH & SALTED BUTTER 4.5**

**COLESLAW 4.5**

**ONION RINGS 4.5**

**MAC & CHEESE 5.5**

**GREEN BEANS & TOASTED ALMONDS 4.5**

**CREAMED SPINACH 4.5**

**GREEN SALAD 5**

**MUSHROOMS 4.5**

**SWEET POTATO FRIES 5**

**SKINNY FRIES 4.5**

**CHUNKY CHIPS 4.5**

**MASHED POTATOES 4.5**

Recommended intake for an adult is 2000kcal per day



# 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

**FILLET 8OZ / 10OZ 29.5 / 33**

The leanest cut, buttery texture, rich flavour

**RUMP 10OZ 24.5**

Denser texture, packed with flavour



**ENTRECÔTE 8OZ 29.5**

Gently marbled for enhanced tenderness and rich taste. Served sliced with herby green sauce and fries (1149kcal)



**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

**MONDAY OFFER 70**

Available only on Mondays. T&Cs apply

**TOPPINGS**

**CRISPY BACON 2.5**

**FRIED EGG 1**

**SAUCES ALL 2.5**

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

**MELTED GARLIC BUTTER**

**PEPPERCORN**

**MUSHROOM**

**BÉARNAISE**

**RED WINE JUS**

**ENTRECÔTE**

**CHIMICHURRI**

**WIDE RACK RIBS**

**STICKY BBQ 25.5**

800g pork ribs, sticky BBQ sauce

**KENTUCKY BOURBON 25.5**

800g pork ribs, Kentucky Bourbon sauce



# JACK'S CREEK

'WORLD'S BEST STEAK' BUTCHERS

AWARD-WINNING JACK'S CREEK STEAKS



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 rib eye 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

Ounces to Grams: 8oz = 227g / 10oz = 283g / 12oz = 340g / 35oz = 1kg

Recommended intake for an adult is 2000kcal per day