

MAINS



Classic Angus Burger 19.5
Double beef patties, American sliced cheese, gherkins, pickled red onions, burger sauce, ketchup

Add bacon to your burger +2

Beyond Burger (VG) 19.5
Beyond patty, vegan cheese, lettuce, gherkins, tomato



Mixed Grill 25
Merguez spicy lamb sausages, treacle cured pork ribeye, beef fillet steak, fried egg, grain mustard jus

Spaghetti Meatballs 16.5
Beef, pork, slow cooked tomato sauce, aged parmesan, basil with spaghetti

Grilled Chicken 19.5
Boneless, half grilled chicken, marinated with peri-peri spices, served with fries



Spinach & Ricotta Ravioli (V) 16.5
Pasta parcels with a spinach and ricotta filling, coated in tomato sauce



Chopped Salad (VG) 12.5
Quinoa, sweet corn, baby spinach, tomatoes, red onion, pomegranate, green beans, broccoli
Add beef fillet tail +3.5
Add grilled chicken +4
Add grilled salmon +5.5



Traditional Fish & Chips 19.5
Freshly battered sustainable Haddock, served with chunky chips, and creamy tartar sauce

DESSERTS

New York Cheesecake (V) 8.5
Creamy, dense and rich vanilla flavour with raspberry coulis

Crème Brûlée (V) 8.5
Creamy vanilla custard base, topped with a layer of caramelised sugar

Chocolate Brownie Sundae (V) 8.5
Layers of vanilla ice cream, chocolate brownie pieces, marshmallows, chocolate sauce



Jersey Dairy Soft Serve (V) 5
Served with your choice of chocolate, caramel or strawberry sauce

Sticky Toffee Pudding (V) 8.5
Moist sponge cake drizzled in a rich sticky toffee sauce, served with ice cream



Apple Crumble (V) 8.5
Vanilla ice cream and custard

Black Forest Brownie (V) 9.5
Rich dark chocolate brownie, chocolate & cherry ice cream, cherry coulis

Ice Creams & Sorbets (V) 2.5
One scoop of vanilla, strawberry, or black forest gateau

HOT DRINKS

Americano 3.75

Flat White, Latte or Cappuccino 3.75

Pot of Tea 3.75
English breakfast, chamomile, peppermint, earl grey, green, lemongrass, rooibos

Single / Double Espresso 3 / 3.75

Affogatto 4.5
Jersey Dairy ice cream with a shot of coffee

Hot Chocolate 4
Cadbury's hot chocolate with whipped cream & marshmallows

WHAT'S ON



Scan to see what's on at Angus Steakhouse and explore our latest food and drink promotions! From Kids Eat Free to Beer Bucket deals, upcoming activations, milestones and much more.

Stay up to date with all things Angus Steakhouse!

V VEGETARIAN / VG VEGAN

If you suffer from any allergies to ingredients, please ask a member of staff for assistance. 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 2,000 kcal per day



TELL US HOW WE DID TODAY, SCAN TO LEAVE A REVIEW



@angussteakhouseofficial



@angussteakhouse



@angussteakhouse_official

SCAN FOR NUTRITIONAL VALUES & FOOD ALLERGENS



MENU 2025

STARTERS



Fried Calamari 8
Tartar sauce, lemon

Soup of the Day 7.5
Freshly prepared to highlight seasonal flavours, ask your server

Meatballs 9.5
Beef, pork, slow cooked tomato sauce, aged parmesan, basil

Popcorn Shrimp 7.5
Buttermilk fried prawns, American cocktail sauce

Mozzarella Sticks (V) 7.5
Mozzarella sticks and marinara sauce



Corn Riblets (VG) 7.5
Corn ribs with house seasoning, Sriracha mayonnaise

Fried Chicken 8.5
3 pieces of fried chicken tenders served with BBQ sauce



Hot Buffalo Chicken Wings 7.5
Red chillies & coriander cress

Honey Soy Garlic Chicken Wings 7.5
Sesame seeds & spring onions



Ultimate Nachos 15
Corn tortilla crisps topped with chilli beef, cheese sauce and picante tomato salsa with guacamole, sour cream, sliced jalapeños, and chopped parsley



OFF THE RACK

BBQ Pork Ribs 26
Wide **800g** rack of pork ribs drenched in sticky BBQ sauce. Served with coleslaw

Kentucky Bourbon Pork Ribs 26
Wide **800g** rack of pork ribs drenched in Kentucky Bourbon sauce. Served with coleslaw



HOUSE STEAKS

We have scoured the world and carefully curated a selection of grass-fed **New Zealand** steaks, aged for 28 days, serving you the choicest of cuts at the best value for your meal.

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

- STEP 1 -

Choose your cut from either our delicious **House Steak** selection, or premium **Jack's Creek** Range

Ribeye 10oz / 12oz 25.5 / 28.5
Rich and marbled perfection with unparalleled juiciness.

Sirloin 10oz 27
Robust in flavour and tender in texture, our best-seller.

Fillet 8oz / 10oz 29.5 / 33
Highly tender, with a buttery texture and rich flavour.

Rump 10oz 23.5
A meat lover's choice, most prized for flavour and texture.

- STEP 2 -

Choose your sauces

Melted Garlic Butter 2.5
Peppercorn Sauce 2.5
Mushroom Sauce 2.5
Béarnaise Sauce 2.5
Red Wine Jus 2.5
Entrecôte Sauce 2.5
Chimichurri Sauce 2.5

- STEP 3 -

Choose your toppings

Crispy Bacon 2.5
Fried Egg 1

- STEP 4 -

Choose your sides

Accompany your steak with some perfectly selected sides.



ENTRECÔTE 29.5
Sliced 8oz beef sirloin steak with herby green sauce and fries. 1149kcal

1KG T-BONE PLATTER 85

Made to share between two. British Casterbridge T-bone steak, aged 30 days. Paired with a green salad, chunky chips and two mouthwatering steak sauces.



T-Bone Mondays Offer 70
Available all day, only on Mondays.
Not valid in conjunction with other discounts or offers.



JACK'S CREEK

PREMIUM STEAK MENU

Proudly serving you Jack's Creek, 180-day grain-fed, premium Australian beef with **verified pure Black Angus** genetics, with up to a **5+ marble score** and **multi-gold medal award winners** of the **World Steak Challenge**.



T-Bone 17oz 49.5
A prime steak fit for a royal feast, quite literally. This cut, which was a favourite of King Henry VIII, combines a fillet with a sirloin, making it a meat lover's dream.

Sirloin 10oz 38
This intricately marbled cut delivers a tender, melt-in-the-mouth taste sensation that never disappoints. Juicy and succulent, our sirloin beef is a truly unique eating experience.

Ribeye 10oz 39
Known for its full flavour and high-quality marbling, this combination of factors results in a juicy, tender, and delicious cut of Angus beef that is highly sought after by meat lovers.



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.



Flat Iron 8oz 29
Named because of its distinct shape, this popular lean cut is nicely marbled and incredibly tender. Unleashing a rich liver-like beefy flavour every time.

SIDES

Sourdough (V) 4.5 Salted butter	Mushrooms 4.5
Sweet Potato Fries (VG) 4.5	Mac & Cheese (V) 4.5
Skinny Fries (VG) 4.5	Onion Rings (V) 4.5
Chunky Chips (VG) 4.5	Coleslaw (V) 4.5 Shredded red cabbage and carrots, mayonnaise, sour cream
Mashed Potatoes (V) 4.5	Green Beans & Toasted Almonds (VG) 4.5
Green Salad (VG) 4.5	Creamed Spinach (V) 4.5

V VEGETARIAN / VG VEGAN

If you suffer from any allergies to ingredients, please ask a member of staff for assistance. 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 2,000 kcal per day