MAINS

MIXED GRILL 1180kcal — 27
Merguez spiced lamb sausages, treacle cured pork ribeye, beef fillet, fried egg, grain mustard jus

GRILLED SCOTTISH SALMON 1048kcal — 23.5
Mashed potato, Zingy tomato sauce, crispy capers

PERI-PERI HALF CHICKEN 1544kcal — 19.5
Boneless & grilled, lemon

ICONIC FISH & CHIPS 1621kcal — 20.5
Battered sustainable haddock, chunky chips, peas, tartar sauce

SPINACH & RICOTTA RAVIOLI 483kcal (V) — 19
Tomato sauce, basil

ANGUS CHEESEBURGER 1369kcal — 19.5
Two dry-aged patties, American cheese, gherkin, red onion, burger sauce, ketchup
+ Extra dry-aged beef patty +217kcal + 3.5
+ Smoked streaky bacon +290kcal + 2
+ Fried egg +162kcal + 1.5

BEYOND BURGER 801kcal (VG) — 19.5
Beyond patty, vegan cheese, lettuce, gherkins, tomato

QUINOA & POMEGRANATE SALAD 689kcal (VG) — 15
Sweetcorn, baby spinach, tomatoes, red onion, green beans, broccoli
+ Beef fillet +302kcal + 3.5
+ Grilled chicken +395kcal + 4
+ Grilled salmon +370kcal + 5.5


MIXED GRILL


ICONIC FISH & CHIPS


GRILLED SCOTTISH SALMON


PERI-PERI HALF CHICKEN

DESSERTS

CHOCOLATE BROWNIE SUNDAE 816kcal (V) — 9.5
Vanilla ice cream, chocolate brownie pieces, marshmallow, chocolate sauce

APPLE CRUMBLE 445kcal (V) — 11
Vanilla ice cream, custard

AFFOGATO 152kcal (V) — 5
Jersey Dairy ice cream, a shot of coffee

JERSEY DAIRY SOFT SERVE 267kcal (V) — 5.5
Choice of chocolate, caramel or strawberry sauce

BLACK FOREST CHERRY BROWNIE 945kcal (V) — 10
Chocolate & cherry ice cream, cherry coulis

STICKY TOFFEE PUDDING 508kcal (V) — 11
Vanilla ice cream

NEW YORK CHEESECAKE 438kcal (V) — 9.5
Raspberry coulis

ONE SCOOP ICE CREAM OR SORBET 327kcal (V) (VG) — 3
Choose from vanilla or chocolate & cherry ice cream, or strawberry sorbet

HOT DRINKS

COFFEES

ESPRESSO 5kcal	3.00
DOUBLE ESPRESSO 8kcal	3.75
AMERICANO 5kcal	3.75
FLAT WHITE 118kcal	3.75
LATTE 189kcal	3.75
CAPPUCCINO 151kcal	3.75

SPECIALITY DRINKS

HOT CHOCOLATE 552kcal	4.00

LIQUER ADD-ON — 4.50
Add a shot of Baileys, Tia Maria, Amaretto or Frangelico

TEA

(All tea 2-4kcal)

ENGLISH BREAKFAST	3.75
CHAMOMILE	3.75
PEPPERMINT	3.75
EARL GREY	3.75
GREEN	3.75
LEMONGRASS	3.75
ROOIBOS	3.75

TO FINISH

BLACK ANGUS OLD FASHIONED — 15
Takamaka Extra Noir 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!
@angussteakhouseofficial
@angussteakhouse
@angussteakhouseofficial

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

SEPTEMBER 2026

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 1312kcal 15
Corn tortilla chips, chilli beef, cheese sauce, tomato salsa, guacamole, sour cream, jalapeños, parsley

POPCORN SHRIMP 625kcal 9
American cocktail sauce, lemon

CORN RIBLETS 500kcal VG 9.5
Sriracha mayonnaise

CRISPY CALAMARI 488kcal 9
Tartar sauce, lemon

FRIED CHICKEN 567kcal 9
3 crispy tenders, BBQ sauce

MOZZARELLA STICKS 651kcal V 8.5
Marinara sauce

DAILY SOUP 200kcal 7.5
Ask your server for seasonal flavours

CHICKEN WINGS

Choose from:

HOT BUFFALO 912kcal 9
Red chillies, coriander cress

SWEET CHILLI 956kcal 9
Sesame seeds, spring onions

ON THE SIDE

SOURDOUGH & SALTED BUTTER 606kcal V 5

COLESLAW 296kcal V 5

ONION RINGS 367kcal V 5.5

MAC & CHEESE 764kcal V 6

GREEN BEANS & TOASTED ALMONDS 182kcal VG 4.5

CREAMED SPINACH 705kcal V 5

GREEN SALAD 264kcal VG 5

MUSHROOMS 367kcal 6

SWEET POTATO FRIES 636kcal VG 5

SKINNY FRIES 532kcal VG 5

CHUNKY CHIPS 568kcal VG 5

MASHED POTATOES 573kcal V 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 804kcal / 957kcal 27.5 / 29.5
Moist, juicy and lots of flavour

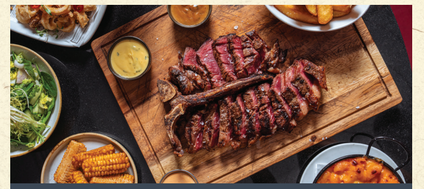
SIRLOIN 10oz 656kcal 28.5
Flavourful yet tender

FILLET 8oz / 10oz 506kcal / 608kcal 32 / 35
The leanest cut, buttery texture, rich flavour

RUMP 10oz 654kcal 25.5
Denser texture, packed with flavour



ENTRECÔTE 8OZ 1149kcal 30.5
Gently marbled for enhanced tenderness and rich taste. Served sliced with herby green sauce and fries (1149kcal)



T-BONE 1KG PLATTER FOR TWO 2194kcal 95
1KG British 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 85
Available only on Mondays. T&Cs apply

TOPPINGS

CRISPY BACON 290kcal 2.5
FRIED EGG 162kcal 1.5

SAUCES ALL 2.5

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

MELTED GARLIC BUTTER 260kcal
PEPPERCORN 225kcal
MUSHROOM 201kcal
BÉARNAISE 330kcal
RED WINE JUS 205kcal
ENTRECÔTE 221kcal
CHIMICHURRI 315kcal

WIDE RACK RIBS

STICKY BBQ 1926kcal 27
800g pork ribs, sticky BBQ sauce

KENTUCKY BOURBON 1994kcal 27
800g pork ribs, Kentucky Bourbon sauce



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



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

SIRLOIN 10oz 655kcal 39
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 1070kcal 50.5
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 803kcal 42
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 982kcal 50.5
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