

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 5

MAC & CHEESE 5.5

GREEN BEANS & TOASTED ALMONDS 4.5

CREAMED SPINACH 4.5

GREEN SALAD 5

MUSHROOMS 5

SWEET POTATO FRIES 5

SKINNY FRIES 4.5

CHUNKY CHIPS 4.5

MASHED POTATOES 4.5





OUR STEAKS

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

RIBEYE 100Z / 120Z 26.5 / 28.5

Moist, juicy and lots of flavour

SIRLOIN 100Z 27.5

Flavourful yet tender

FILLET 80Z / 100Z 31 / 34

The leanest cut, buttery texture, rich flavour

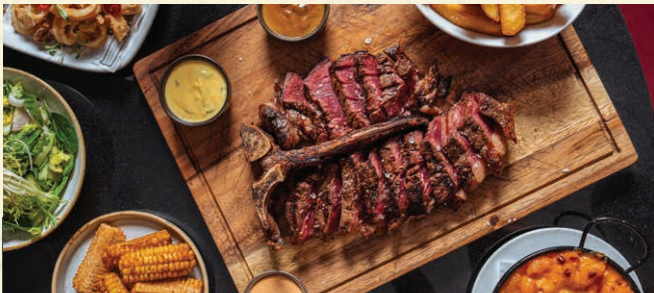
RUMP 100Z 24.5

Denser texture, packed with flavour



ENTRECÔTE 80Z 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 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 26.5

800g pork ribs, sticky BBQ sauce

KENTUCKY BOURBON 26.5

800g pork ribs, Kentucky Bourbon sauce



STICKY BBQ RIBS

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 100Z

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 170Z

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 100Z

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 160Z

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

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

Battered sustainable haddock, chunky chips, peas, tartar sauce

SPINACH & RICOTTA RAVIOLI

18

Tomato sauce, basil

ANGUS CHEESEBURGER

19.5

Two dry-aged patties, American cheese, gherkin, 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

QUINOA & POMEGRANATE SALAD

14

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

+ Beef fillet 3.5

+ Grilled chicken 4

+ Grilled salmon 5.5

6OZ ENTRECÔTE STEAK & SKINNY FRIES

22.5

Served sliced, herby green sauce

CHICKEN AVO BURGER & SKINNY FRIES

16.95

Spiced chicken breast, avocado, lettuce, tomato, brioche bun with fries

+ Smoked streaky bacon 2

STEAK & EGGS

16.95

Sliced 5oz fillet tail, 2 fried eggs, caramelised onions, fried potatoes

TOMATO VODKA PENNE

15.95

Basil, Parmesan optional

DESSERTS

CHOCOLATE BROWNIE SUNDAE V	9.5	BLACK FOREST CHERRY BROWNIE V	9.5
Vanilla ice cream, chocolate brownie pieces, marshmallow, chocolate sauce		Chocolate & cherry ice cream, cherry coulis	
APPLE CRUMBLE V	10	STICKY TOFFEE PUDDING V	9.5
Vanilla ice cream, custard		Vanilla ice cream	
AFFOGATO V	5	NEW YORK CHEESECAKE V	9.5
Jersey Dairy ice cream, a shot of coffee		Raspberry coulis	
JERSEY DAIRY SOFT SERVE V	5.5	ONE SCOOP ICE CREAM OR SORBET V VG	3
Choice of chocolate, caramel or strawberry sauce		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	BLACK ANGUS OLD FASHIONED	15	IRISH COFFEE	9
POT OF TEA	3.75	Diplomatico Reserva Exclusiva Rum, amarena cherry, demerara syrup, bitters, oak barrel-aged for a rich, mellow finish. Presented in a Smoking Bulls Head.		Made with your choice of liquor	
AMERICANO	3.75			BRANDY & COGNACS	12-15
FLAT WHITE	3.75			Cognac Courvoisier VS, Martell VS or Remy Martin VSOP	
LATTE	3.75	ESPRESSO MARTINI	13	PALLINI LIMONCELLO	10
CAPPUCCINO	3.75	Vodka, espresso coffee, coffee liqueur			



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

