

Starters

Bread Basket 5.00
Suffolk sourdough bread and butter

Soup of the Day 5.55
Ask your server for today's soup, served with warm grilled sourdough bread



PRAWN COCKTAIL

Prawn Cocktail 7.50
Atlantic prawns served on a bed of lettuce, cucumber, cherry tomatoes with a drizzle of Marie Rose dressing, coriander and wedge of lemon

Chicken Wings 6.75
Chicken wings battered and tossed in a sticky BBQ sauce

Golden Potato Skins 6.25
Deep fried potato skins layered with sour cream, Monterey Jack cheese, jalapeños & crispy bacon



CALAMARI RINGS

Calamari Rings 6.50
Bitesized pieces of Nordic calamari, deep fried until crispy and served with tartar sauce and a wedge of lemon

Greek Salad 6.50
Crisp lettuce, cherry tomatoes and black olives with feta cheese and drizzled with red wine vinaigrette

Baked Garlic Bread with Cheese 5.75
Oven baked Fougasse garlic bread topped with Monterey Jack cheese

Jalapeño Poppers 5.95
Breaded jalapeños stuffed with soft cheese and deep fried until golden brown served with mature cheddar cheese sauce

Garlic Mushrooms 5.95
A selection of chestnut, portobello, button and grilled oyster mushrooms marinated with shallots and garlic, served on a slice of warm sourdough bread

NEW

1/2 Rack of Sticky BBQ Pork 9.50
Our famous wide ribs to start

Southern Fried Chicken Strips 6.75
Seasoned & served with garlic mayonnaise



MELTED CAMEMBERT

Melted Camembert 7.50
Camembert served with sliced sourdough bread for dipping and redcurrant jelly

Starters to Share



STEAKHOUSE PLATTER

Steakhouse Platter 17.95
The ultimate sharing platter of sticky BBQ riblets, BBQ wings, beef brisket, deep filled sour cream and cheese potato skins, jalapeño poppers, corn on the cob served with BBQ sauce for dipping

NEW



ULTIMATE NACHOS

Ultimate Nachos 15.95
Crisp corn tortillas topped with beef chilli, guacamole, sour cream, picante salsa, sliced jalapeños, mature cheddar cheese sauce and coriander

Boneless Chicken Bucket 16.95
A selection of southern fried chicken strips, chicken bites, pick-in chicken and mini southern fried chicken popcorn served with corn on the cob and garlic mayonnaise

Seafood Platter 16.95
A platter of smoked salmon, battered scallops, calamari, Whitby scampi, wonton prawns, Japanese panko prawns served with Marie Rose and creamy tartar sauce with a wedge of lemon



RIBEYE 12oz

At Angus Steakhouse our house steaks selection provides the finest cuts of mature beef aged for a minimum of 42 days and highly trimmed to guarantee the best eating quality.

Rib Eye Steak 12oz - 24.50 10oz - 19.50
Our Argentinian ribeye has a soft creamy eye of fat at the centre which melts on the chargrill giving the smoky flavour to the steak

CHEF RECOMMENDS

Pepper Steak 10oz - 32.50
Fillet steak crusted with crushed black peppercorns

New York Strip 8oz - 21.95
Our speciality strip steak topped with a fried egg and smoked streaky bacon

CHEF RECOMMENDS

Fillet Steak 10oz - 29.50 8oz - 23.95
At Angus we use the centre cut of the tenderloin to create the perfect barrel fillet. The fillet is the finest of all the steaks with a soft velvety texture

Rump Steak 10oz - 18.25 8oz - 16.25
Our rump steak is the most prized for flavour and meaty texture. It's a true meat lovers choice

Angus Steakhouse Specialities



DON'T FORGET TO ADD YOUR EXTRAS



SPECIALITY ANGUS SLICED STEAK

Speciality Angus Sliced Steak 10oz - 21.45
Speciality sliced steak chargrilled to medium and served with Dorset Ale beer battered onion rings



SIRLOIN STEAK

Sirloin Steak 12oz - 25.50 10oz - 22.95 8oz - 18.75
The sirloin is cut from the striploin. It has a distinct and succulent flavour

Steak Toppers

Café De Paris butter 3.50
Famous classic French butter perfect for grilled steaks

Soppressata 3.50
Italian dry cured spiced sausage mixed with peppers and smoked paprika

Tapenade 3.50
A mixture of black olives, capers & olive oil to create this French classic



STEAK TOPPERS

Steak Sauces

Green Peppercorn Sauce 2.50
Wild Mushroom Sauce 2.50
Tarragon Béarnaise Sauce 2.50
Red Wine Sauce 2.50
Sticky BBQ Sauce 2.50



STEAK SAUCES

Must Haves

Skinny Fries 3.25

Steakhouse Chunky Chips 3.45

Sweet Potato Fries single portion 3.75 sharer 5.50

Mashed Potatoes 3.25

Jacket Potato 3.95

Carolina Chunky Chips 5.50
Loaded chips smothered in Cheddar cheese sauce with crispy bacon



CAROLINA CHUNKY CHIPS



GREEK SALAD

Double Dipped BBQ Wide Pork Ribs 18.75

A rack of pork wide ribs glazed in BBQ sauce chargrilled and turned every two minutes to seal in the flavour.

Kentucky Wide Pork Ribs 18.75

These pork wide ribs are marinated in a Jim Beam Kentucky glaze before being seared on the chargrill, delivering sweet sticky ribs



100% QUALITY ASSURED

Chicken



CHICKEN SKEWER

Chicken Skewer 16.95
Cajun marinated tender chicken thighs with red peppers, red onions & mushrooms served with chunky chips

BBQ Roast Chicken 16.95
Half roast BBQ chicken served with chunky chips & BBQ sauce

Chicken Carolina 16.95
Grilled chicken breast on chunky chips in a mature cheddar cheese sauce with mushrooms and crispy bacon



Chicken Alfredo 16.95
Chargrilled chicken breast served on a bed of sautéed potatoes topped with a creamy mushroom sauce

Vegetarian

Aubergine Lasagne 15.95
Layered aubergine and courgette with stilton béchamel in a rich tomato sauce, served with toasted sourdough bread



HASSELBACK POTATO

Hasselback Potato 15.95
Deep fried whole Hasselback potatoes served with a creamy blue cheese and oyster mushroom sauce, caramelised red onions & pea shoots



Fish

Whitby Scampi 15.95
Breaded whole tail Whitby scampi served with creamy tartar sauce & chunky chips



GRILLED HAKE

Grilled Hake 15.95
Served on a bed of Texan style beans with heritage tomato salsa and pea shoots



Traditional Fish and Chips 15.95
Freshly battered sustainable Icelandic cod, served with chunky chips and creamy tartar sauce

Salmon Fillet 16.50
Grilled Scottish salmon served on a bed of steamed seasonal vegetables

Pork / Lamb

Braised Pulled Pork 16.95
Pulled pork braised with red wine, served with creamy mash potato and heritage tomato salsa

Slow Roast Shoulder of Lamb 16.95
Delicately tender lamb shoulder served with mashed potato, caponata red wine sauce and minted salsa verde

Salads



BEEF SALAD

Beef Salad 16.95
Sliced grilled fillet of beef served with mixed lettuce leaves, vine cherry tomatoes, cucumber, red onions & French mustard vinaigrette

Chicken Caesar Salad 14.95
Grilled chicken breast on a bed of crisp cos lettuce with aged parmesan, crispy bacon, croutons and a drizzle of Caesar dressing



ANGUS STEAKHOUSE

To make a booking visit our website www.angussteakhouse.co.uk

Heart of LONDON Business Alliance



Our £1 cover charge contributes to 'The Heart Of London', a business alliance that works in key areas of London to improve the safety and security of the most vulnerable areas. This helps to reduce antisocial behaviour, aid rough sleepers and deal with other issues such as graffiti, pick pocketing and illegal street dealers. Our contribution means our guests can dine with peace of mind in safe and secure areas and can help widen the current reach of 'The Heart Of London' covers to make our city safer.

We accept payment by all major credit/debit cards and cash. We do not accept cheques. All prices inclusive of VAT. VAT Reg. No. 177 405 354.



Food Allergies & Intolerances:
Before you order your food and drinks please refer to our website if you have a food allergy or intolerance.



Service charge is at your discretion, however an optional 10% service charge will be added to parties of 8 or more.



ANGUS STEAKHOUSE

MENU

www.angussteakhouse.co.uk