



Meat Lover's Banquet
Group Set Menu

Starters

Corn Riblets

Corn ribs with house seasoning

Chicken Wings

Buffalo - red chilies and coriander cress

Honey Soy Garlic - sesame seeds and spring onions

Salt & Pepper Calamari

Tartar sauce, lemon, red chilies, coriander cress

Mains

Rump Steak 10oz

Our rump steak is the most prized for flavour and meaty texture. It's a true meat lover's choice. Served with peppercorn sauce

Buttermilk Chicken

Buttermilk marinated fried chicken breast, with a glaze of hot buffalo sauce and cool ranch dressing. Served with rainbow slaw

Classic Angus Burger

American sliced cheese, double beef patties, gherkins, pickled red onions, burger sauce, ketchup

Beyond Burger

Beyond patty, vegan cheese, iceberg lettuce, gherkins, beef tomato

Desserts

Soft Whip Jersey Dairy Ice Cream

Served with your choice of chocolate, caramel, or strawberry sauce

Sides

Sharing portions for the table

Skinny Fries

Green Salad

Gem lettuce, cucumber, house dressing



ANGUS
STEAKHOUSE

If you suffer from any allergies or are unsure about the ingredients of any of our products, 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.

www.angussteakhouse.co.uk



Ribeye Experience
Group Set Menu

Starters

Corn Riblets

Corn ribs with house seasoning

Chicken Wings

Buffalo - red chillies and coriander cress

Honey Soy Garlic - sesame seeds and spring onions

Popcorn Prawns

American cocktail sauce

Mains

Ribeye 10oz

Our marbled ribeye has a soft creamy eye of fat at the centre which melts on the chargrill, giving a smoky flavour to the steak. Served with peppercorn sauce

Grilled Scottish Salmon

Scottish salmon seasoned in a honey garlic soy sauce, with sesame seeds, and served with tenderstem broccoli

Spinach and Ricotta Ravioli

Pasta parcels with a spinach and ricotta filling, coated in tomato sauce, and sprinkled with grated aged parmesan

Buttermilk Chicken

Buttermilk marinated fried chicken breast, with a glaze of hot buffalo sauce, and ranch dressing. Served with rainbow slaw

Desserts

Pecan Pie

Toasted pecans coated in molasses syrup. Served with ice cream

New York Cheesecake

Creamy, dense and rich vanilla flavour with raspberry coulis

Soft Whip Jersey Dairy Ice Cream

Served with your choice of chocolate, caramel, or strawberry sauce

Sides

Sharing portions for the table

Onion Rings

Tenderstem Broccoli

Chunky Chips



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Chargrilled Collective
Group Set Menu

Starters

Truffle Arancini

Parmesan and truffle cream cheese

Salt & Pepper Calamari

Tartar sauce, lemon, red chilies, coriander cress

Melted Camembert

Honey and walnut gremolata, sourdough toast

Chicken Wings

Buffalo - red chilies and coriander cress

Honey Soy Garlic - sesame seeds and spring onions

Mains

Ribeye 12oz

Our marbled ribeye has a soft creamy eye of fat at the centre which melts on the chargrill, giving a smoky flavour to the steak. Served with peppercorn sauce

BBQ Ribs

Wide pork ribs drenched in sticky BBQ sauce, served with slaw

Kentucky Bourbon Ribs

Wide pork ribs drenched in Kentucky Bourbon sauce, served with slaw

Spinach and Ricotta Ravioli

Pasta parcels with a spinach and ricotta filling, coated in tomato sauce, and sprinkled with grated aged parmesan

Grilled Scottish Salmon

Seasoned in a honey garlic soy sauce, with sesame seeds, and served with tenderstem broccoli

Desserts

New York Cheesecake

Creamy, dense and rich vanilla flavour with raspberry coulis

Pecan Pie

Toasted pecans coated in molasses syrup. Served with ice cream

Sticky Toffee Pudding

Moist sponge cake drizzled in a rich sticky toffee sauce. Served with ice cream

Soft Whip Jersey Dairy Ice Cream

Served with your choice of chocolate, caramel, or strawberry sauce

Sides

Sharing portions for the table

Chunky Chips

Tenderstem Broccoli

Green Salad

Gem lettuce, cucumber, house dressing



ANGUS
STEAKHOUSE



Drinks

Group Set Menu

From the brewery £100

Recommended for groups of 6 people

Choose 20 bottles of the following:

Peroni Nastro Azzurro 5.1% ABV, Budweiser 5% ABV,
Koppaberg Pear Premium Cider 500ml 4.5% AB

Speciality Cocktails

Recommended for groups of 6 people

Drinks upon arrival - £12 per person

X-Tini, B&B Cooler, Trocadero, Passion Fruit Martini

Speciality non-alcoholic cocktails

Recommended for groups of 6 people

Upon arrival £10 per Person

X-Tini 0%ABV, Raspberry Bubble Tea, Mango Bubble Tea

From the vineyard £105

Recommended for groups of 6 people

Enjoy 4 bottles of wine - feel free to mix and match

Pinot Grigio Rosé - Ponte Pietra, Italy

Chenin Blanc - Liberty, South Africa

Malbec - Tanguero, Argentina

Life's full of sparkle £105

Recommended for groups of 6 people

4 bottles of incredible classic Prosecco or Prosecco Rosé

Argentinian Bubbles £140

Recommended for groups of 6 people

4 bottles of incredible Argentinian traditional method sparkling wines

French Bubbles £230

Recommended for groups of 6 people

4 bottles of classic Piper Champagne



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