# To Begin

Bread & Olives
/armed rosemary foccacia,
sourdough, olives &
sweet pearl peppers
£4.45

Marinated Olives £4.45

Bread & Olives to Share
Warmed rosemary foccacia,
sourdough, olives &
sweet pearl peppers
£8.45

## **Starters**

Tomato & Basil Soup	£6.95
Served with baked bread and butter.	

Breaded Prawns	£8.95
Served with a salad garnish & Marie Rose sauce.	

Sprout, Pancetta & Chestnut Risotto	£7.45
Served with pancetta or without to make vegetarian.	

Crispy Chilli Beef	£8.95
Served with Asian slaw	

Satay Chicken	£8.45
Served with herby salad	

### Baked Camembert to Share £12.95

Served with tomato & cranberry chutney, foccacia & sourdough

# **16 Burger Stacks**

#### **ALL BURGERS ARE £17.45**

Every burger comes dressed with lettuce, gherkin, tomato, onion ring & served with corn ribs & skin on fries.

Don't forget every Thursday at 16 Steakhouse our burger stacks are 2 for £22!

### Pick a Burger

6oz Beef burger & slow cooked BBQ beef brisket 8oz Minted lamb burger Beyond meat burger & roasted vegetables (vegan)

#### **Choose Two Toppings**

Halloumi
Cheddar cheese
Blue cheese
Bacon
American cheese
Fried onions
Vegan cheese (vegan)
Plant based bacon (vegan)

#### **Choose a Sauce**

Tomato
Mayonnaise
BBQ
Red onion marmalade
16 Burger sauce
Chipotle mayo
Chilli jam
Tomato & cranberry chutney

# 16 Steakhouse Christmas Burger

Turkey schnitzel, sausage patty, bacon, sage stuffing, brie & cranberry chutney







## From The Grill

All items From The Grill section come served with your choice of salad, which you can make by filling out the salad card on your table.

We're proud to support St Elizabeth Hospice and 25p from every Fillet, Ribeye & Sirloin steak sold will be donated to this brilliant charity.



Melt in your mouth texture with a subtle flavour.

10oz Sirloin £29.00

Great value with no bones with a ring fat on one side Versatile, juicy and delicious.

10oz Ribeye £34.00

Boneless, hand-cut beef, evenly marbled for just the right flavour.

5oz Sirloin £21.00

A smaller cut for those not so hungry.

10oz Pork Chop £20.00

On the bone succulent pork chop with a mild pork flavour.

Mixed Grill £34.00

5oz sirloin, chicken thigh, jumbo sausage, BBQ baby back ribs

Chicken Thighs £18.45

Simple but tasty skinless, boneless chicken thighs.

16 Steakhouse Sharing Platter For 2 £89.95

8oz fillet steak, 10oz sirloin steak, 10oz ribeye steak all served with your choice of rub on each steak, 2 sauce or butters, 2 sides and 2 salad cards

### **Choose Your Rub**

#### Herbes de Provence

Herbes de provence, onion, parsley, sea-salt, black pepper, chilli, paprika, all spice and garlic.

#### **Texas Steakhouse**

Sea-salt, black pepper, turmeric, paprika, garlic, onion and chilli.

# Simply Salt & Pepper Sea-salt & black pepper.

#### **Spicy Tomahawk**

Cumin, paprika, brown sugar, onion, garlic, mustard, cayenne, black pepper, sea-salt and chilli.

#### Cajun Spice

Paprika, onion, cayenne, cumin, garlic, salt, black pepper, thyme, oregano and chilli.

### **Choose Your Sauce or Butter**

Creamy peppercorn sauce
Blue cheese sauce
Red wine sauce
Garlic & herb butter
Bacon bourbon sauce

### **Choose Your Side**

Skin on fries
Sweet potato fries
Dauphinoise potatoes
New potatoes
Creamy garlic mushroom hotpot
Homemade fat chips







# 16 Steakhouse Sunday Roast

Roast Sirloin of Beef £20.45

Served with slow cooked pulled beef brisket, roast potatoes, roasted root vegetables, swede mash, braised red cabbage, rustic stuffing, pig in blanket, seasonal vegetables, Yorkshire pudding & gravy.

Roast Turkey £17.95

Served with roast potatoes, roasted root vegetables, swede mash, braised red cabbage, rustic stuffing, pig in blanket, seasonal vegetables, Yorkshire pudding & gravy.

Belly of Pork £17.45

Served with roast potatoes, roasted root vegetables, seasonal vegetables, baked apple puree, Yorkshire pudding & gravy.

Honey Roast Gammon £16.95

Served with bubble & squeak, roasted root vegetables, seasonal vegetables, bacon & bourbon sauce.

Minted Lamb Hot Pot £18.45

Slow cooked minted lamb chump with potatoes, root vegetables & served with bread.

Nut Roast £16.45

Served with roast potatoes, roasted root vegetables, swede mash, braised red cabbage, rustic stuffing, seasonal vegetables, Yorkshire pudding & vegetarian gravy.

### Something Extra

£4.95
£4.95
£4.95
£4.45
£4.95
£4.45
£4.45
£4.95
£4.45
£4.45

Some ingredients may be subject to change depending on availability from suppliers

### **Dessert Menu**

Christmas Pudding Served with brandy sauce.

£7.45

£9.45

**Festive Sundae** 

Served with blondie, gingerbread ice cream, squirty cream, flake & toffee sauce.

Crumble of the Week

£6.95

Served with vanilla ice cream.

Cheesecake of the Week

£7.45

Served with fresh berries.

**Vegan & Gluten Free Apricot Frangipane Tart** 

£7.95

Served with vegan vanilla ice cream.

Mini Cheese & Port

£7.45

Black bomber served on a cracker with red onion marmalade. Suffolk blue served on a cracker with chilli jam and a small port on the side.

Mini Chocolate Brownie

£6.95

Served with a hot drink of your choice (£3 supplement for liquor coffee)

**Affogato** 

E5 45

Served with your choice of ice cream, a shot of espresso and biscoff biscuit

## The 16 Steakhouse Cheese Board

A fantastic selection of cheeses.

£10.95

Served with crackers, grapes and celery.

#### **Black Bomber**

An extra mature cheddar made by Snowdonia Cheese Company. This cheddar is waxed and deliciously rich in flavour with a smooth creaminess.

#### **Baron Bigod**

A creamy white nutty rind cheese. It is the UK's only raw milk farmhouse brie style cheese. Made in Bungay, Suffolk by Fen Farm

#### **Suffolk Blue**

A Creamy lightly blue veined cheese, made by Suffolk Farmhouse Cheese in Needham Market. The blue veining changes based on the season but the depth of the flavour remains.

#### Wensleydale

Has a medium, crumbly texture. Made with cranberries.
Choose one from the following:
Stokes Chilli Jam
Stokes Fig Relish
Stokes Red Onion Marmalade

## Ice Cream Selection

All £3 per scoop

White Chocolate & Honeycomb
Vanilla
Cookies & Cream
Espresso
Mango & Passion Fruit
Pistachio
Gingerbread
Vegan Ice Creams:
Vanilla







## **Hot Drinks**

Americano	£3.00	Hot Chocolate	£3.00
Cappuccino	£3.20	Tea	£2.30
Espresso	£2.30	Irish Coffee	£5.70
<b>Double Espresso</b>	£2.70	Baileys Latte	£5.70
Flat White	£3.20	Tia MariaCoffee	£5.70
Latte	£3.20	French Coffee	£5.70

# **After-Dinner Drinks**

Brandy		Liquor's & Fortified Wine	
Courvoisier	£4.00	Port 125ml	£6.50
Hennessy	£4.75	Sambuca 25ml	£3.25
		Limoncello 25ml	£3.50
Whiskey		Amaretto 25ml	£4.00
Oban 14 Year Old	£5.50		
Laphroaig 10 Year C	ld £4.50		
Glenlivet	£4.00		
Macallan 12 Year Old	£6.50		

# What's going on at Venue16?

£4.50

At Venue16 we've got a whole host of entertainment and events lined-up...



Talisker 10 Year Old









THE **HOME** OF SUMMER **SOUL** VIBES

For full details on all Venue16 events, simply head to www.venue16.co.uk/events



# Children's Menu £8.95



### Pick a Main

Cheese Beef Burger Crispy Chicken Strips Fish Fingers Jumbo Sausage Ham & Egg

### Pick a Potato

French Fries Sweet Potato Fries New Potatoes

### Pick a Side

Garden Peas Baked Beans Sweetcorn

## **REVIEW US**

Thank you for visiting 16 Steakhouse. We love reading your feedback and seeing your pictures.

Please consider leaving us a review via our Google, Facebook or Tripadvisor pages

Links to these pages can be found on our website at www.venuel6.co.uk/contact







### Allergens & Additional Information

If you have any questions, allergies or intolerances, or you require allergy information, please let us know before ordering.
Allergens for our dishes can be seen on the website and are also available on our adapted menus upon request.
Please ask the service team for adaptations of gluten free & diary free

dishes and they will be happy to help accordingly.

Weights stated on our menu are approximate uncooked weights.

Please ask your server if you require any more information.