

Sauces

Beef Jus **£2.75**
Peppercorn Sauce **£2.75**
Bang Bang Sauce **£2.75**
Mushrooms Sauce **£2.75**
Garlic Butter **£2**

Dessert

Chocolate Bomb **£10**

Served with a hot caramel sauce and crushed hazelnuts.

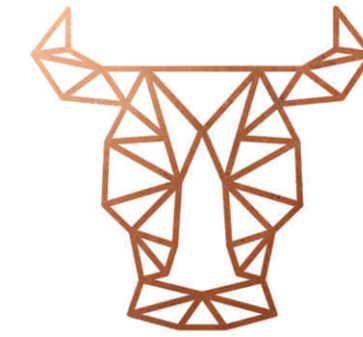
Pistachio Profiteroles **£8**

A soft pate a choux filled with a pistachio cream.

Tiramisu **£8**

Served with a white chocolate sauce and garnished with shaved coconut.

Please ask for today's specials



RIBEYE

STEAKHOUSE

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About us

As one story ends another story begins!

When the owners of Ribeye began their journey many years ago, their vision was to bring forward a premium dining experience for those who had never had the opportunity to experience this before in Manchester. They fulfilled that vision with their first restaurant and now they begin again with a blank canvas and even higher aspirations to bring award winning food to a generation which desires luxury, innovation, creativity and excitement.

Ribeye Steakhouse was conceptualised back in 2017 and our greatest challenge has been to find a space where we can showcase the grandeur of our ambitions.

Having now found our home within the bustling and dynamic First Street complex, our efforts have been concentrated on ensuring that we only offer the best quality ingredients prepared and served by the finest chefs who have worked in some of the best restaurants around.

Put simply, Ribeye Steakhouse is the steak connoisseur's choice. The restaurant bases its philosophy on, 'Its All About The Food' and pays homage to the very best beef from not only around the world but also our own shores.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A 10% mandatory service charge will be added to your bill.



Nibbles

Bread selection **£3.25**

Marinated mixed olives **£2.95 v**

Houmous & pitta **£4.50**

Starters

Dynamite prawns £10

Deep fried & coated in a sriracha lime & mayo sauce.

Beef ribs £10

Our famous short ribs, dry rubbed with our in-house spice mix then slow cooked for 6 hours and served with either a spice or BBQ sauce.

Firecracker chicken “bang bang” £9

This is a perfect marriage of sweet and spicy. The chicken is flash fried so the outside browns beautifully. Then it finishes cooking as it marinates in the bang bang sauce.

American spicy chicken wings £8

Marinated with spices then oven baked and served with buffalo sauce and blue cheese.

Bocconcini mozzarella balls £8

A succulent deep fried mozzarella balls, served with cherry tomato and garlic mayo.

Grilled lamb chops £12

3 grilled lamb chops served with humous dressing.

Sharing

Chef's platter for two or for three **£22/£33**

A selection of beef ribs, chicken wings, prawns, bocconcini and lamb chops served with dippings.

Supreme de volaille £22

Roasted chicken supreme served with a rich creamy Parmesan sauce with spinach and sun dried tomatoes finished with fresh rocket.

Beef ribs £24

Our famous short ribs, dry rubbed with our in-house spice mix then slow cooked for 6 hours and served with either a spice or BBQ sauce.

Lamb shank £29

Enjoy this flavourful lamb shank on a bed of butternut squash purée, then drizzled in a tasty marinate sauce perfumes with cinnamon and garnished with mint and parsley.

Homemade truffle ravioli £19

Ravioli stuffed with cheese and truffle in a creamy white sauce topped with rocket and drizzled with chilli oil.

Fish of the day

Ask your waiter £18.

Sides

Rocket & shaved parmesan balsamic £4

Mixed salad cherry tomatoes, cucumber £4

Chips £4.50

Garlic and parsley mash £4

Sweet potato fries £5.50

Truffle gnocchi £5

Pan fried, cooked in a rich white creamy sauce finished with truffle oil.

Fondant potato £6

Pan seared in butter and rosemary, then baked in oven with chicken stock.

Sauteed garlic wild mushroom £4

MAC & cheese £5

Roasted beef bone marrow in chilli and garlic £7

Grilled Mexican Corn £5

Chard grilled corn finished Sriracha & lime sauce.

Panache de legumes £5

A mixed of steamed baby vegetables sautéed in parsley and butter.