

RIBEYE

STEAKHOUSE

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About us

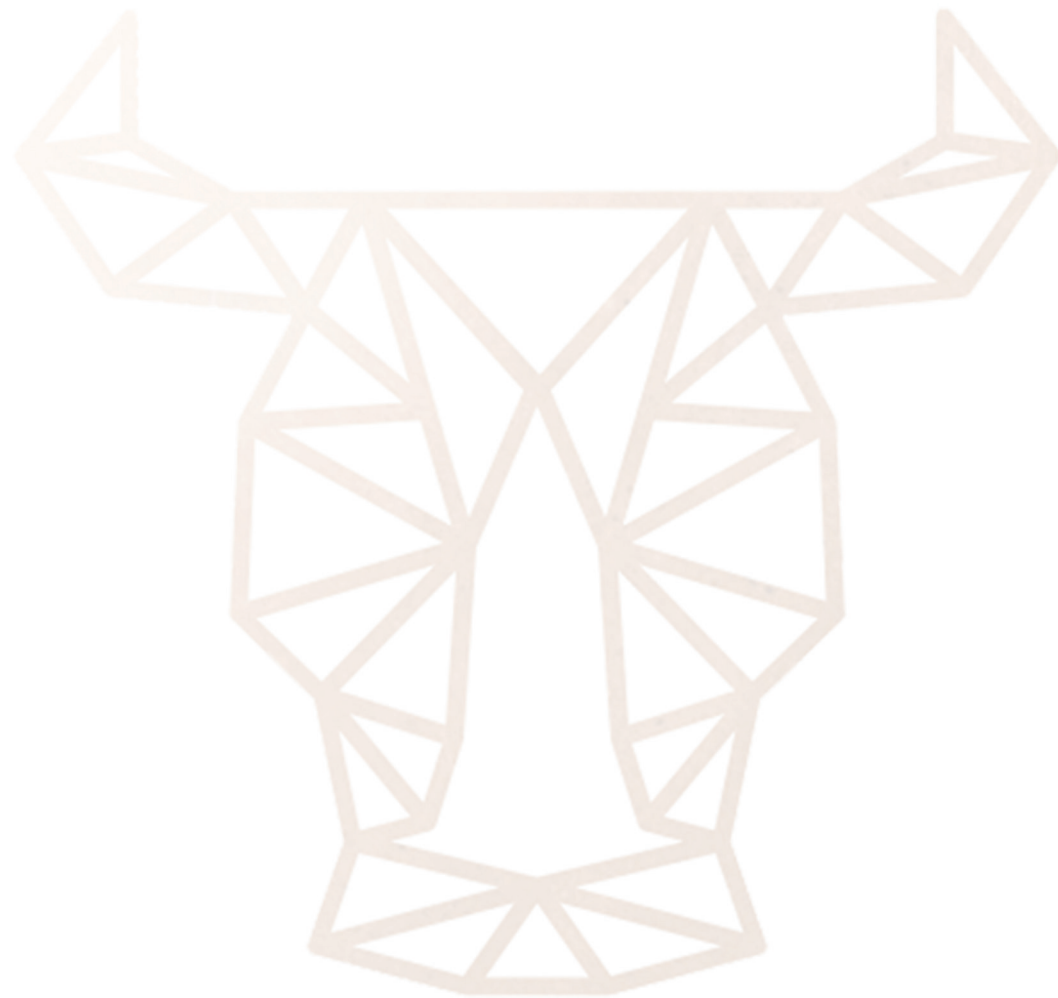
As we open our second fine dining steakhouse, we are proud to reflect on the journey that has brought us here. The concept for Ribeye Steakhouse was born in 2017, when our founders had a vision for a steakhouse that would be both premium and inclusive. They wanted to create a dining experience where everyone could indulge in the highest quality steak, without having to compromise on their dietary preferences. Thus, the idea for Ribeye Steakhouse was born.

From the beginning, our founders were committed to sourcing only the finest cuts of meat and creating a luxurious atmosphere that would be perfect for any occasion. They worked tirelessly to bring their vision to life, and in 2019, Ribeye Steakhouse opened its doors in Manchester. The response was overwhelmingly positive, with diners flocking to experience our premium steak and refined ambiance.

Now, as we open our second location in Brindley Place, Birmingham, we are proud to continue the tradition of excellence and inclusivity that has made Ribeye Steakhouse a beloved destination for food lovers across the UK. Join us as we continue to redefine the steakhouse experience with our commitment to quality, hospitality, and innovation.

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% service charge will be added to all bills, mandatory for groups of six or more and discretionary for smaller parties.



Nibbles

Bread selection **£3.5** *Gluten*

Marinated mixed olives **£3 v**

Houmous & pitta **£4.5** *Gluten, Sesame*

Tear and Share Cheesy Garlic Bread **£5** *Gluten, Dairy*

Starters

Beef Ribs **£14** *Soya*

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.

Cheesy Beef Burger Spring Rolls **£12** *Dairy, Gluten, Crustaceans*

Filled with tangy caramelized shallots, accompanied with a siracha emulsion flavoured with pickles.

Pan Fried Lamb Chops **£14** *Gluten, Dairy*

Flavoured with mint, siracha and garlic, cooked to tender, served with a minted honey meat glaze and a petit potato croquette.

Firecracker Chicken **£10** *Gluten*

Nuggets of tender white chicken breast adorned with the house 'Bang Bang' sauce and crispy potato sticks.

Trio of Spicy Beef Tacos **£10** *Dairy, Gluten, Mustard*

Morsels of prime beef flash fried, enhanced with a tangy tomato salsa and garlic chive crème fraîche.

Crispy Chicken Cheddar Globes **£10** *Gluten, Dairy*

Confit chicken blended with mature cheddar, scallions, lemon pepper and dusted in chards of panko accompanied with a saffron aioli.

Tower of Dynamite Prawns **£12** *Crustaceans, Eggs, Gluten, Dairy*

Set on a bed of guacamole and curly endive, masked with a subtle tomato and horseradish cream, laced with chipotle chilli.

King Prawn Rolls **£10** *Dairy, Gluten, Crustaceans*

Plump king prawns wrapped in crispy rice paper accompanied by char grilled lettuce, sweet chill and garlic glaze.

American Spicy Wings **£8** *Dairy*

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

Bocconcini Mozzarella Balls **£8** *Gluten, Eggs, Dairy*

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

Sharing

Chef's platter for two or three **£32/£48** *Gluten, Eggs, Dairy, Mustard, Crustaceans*

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

The Carnivore Platter **£45** *Gluten, Eggs, Dairy, Mustard, Crustaceans*

The ultimate carnivore platter consisting of beef ribs, beef burger spring rolls, lamb chops and tacos, served with dippings.

Beef Wellington with Creekstone Fillet **£40** *Dairy, Gluten, Crustaceans, Mustard*

Tender fillet of beef topped with a crown of field mushroom pate and wrapped in flaky pastry, served with a rich red grape meat glaze perfumed with tarragon.

Golden Panko Chicken **£32** *Dairy, Gluten*

Filled with a garlic herb butter and coated in a light panko jacket.

Accompanied by a delicate truffle emulsion and asparagus spears.

Beef Ribs **£34** *Soya, Crustaceans*

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.

Pan Seared Loin of Ribblesdale Lamb **£32** *Dairy, Gluten*

Recommended Medium

Set on a bed of velvety root vegetable puree and buttered kale

complimented with a red grape jus with plump butter beans.

Pan Fried Fillets of Fresh Seabass **£30** *Dairy, Gluten*

Served with a light stem ginger cream, roasted red pepper dressing and a samphire fritter.

Homemade Truffle Ravioli **£24** *Gluten, Dairy, Mustard*

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

Sides

Chips seasoned with rosemary and salt **£4.5** *Gluten*

Chips dressed with truffle and parmesan **£6.5** *Gluten*

Garlic and chive mash **£4.5** *Dairy*

Sweet potato fries **£6.5** *Gluten*

Truffle gnocchi **£6.5** *Gluten, Dairy*

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

Fondant potato **£8** *Dairy*

Potato cooked in chicken broth and sealed in butter

Sauteed garlic wild mushroom **£5** *Dairy*

MAC & cheese **£5.5** *Gluten, Dairy, Mustard*

Roasted beef bone marrow with chilli & garlic **£8** *Dairy*

Grilled Mexican Corn **£5** *Dairy*

Chard grilled corn finished Siracha & lime sauce

Gratan Dauphinois **£6** *Dairy*

Sliced potatoes, oven baked in double cream and

topped with a cheese crust

Summer seasonal veg **£6.5** *Dairy*

Creamed spinach **£6.5** *Dairy*

Salad

Classic Spartan Salad **£6.5** *Eggs, Fish, Mustard*

Baby cucumber, beef tomato and Sweet red onion topped feta cheese and herb oil

Seasonal mixed salad **£4.5** *Eggs, Celery, Mustard, Soya*

A gathering of seasonal vegetables and leaves

Rocket & shaved parmesan balsamic **£4.5**

Eggs, Fish, Dairy, Mustard

House slaw **£5** *Dairy*

Complimenting Compound Butters

Garlic **£3** *Dairy*

Chilli and red pepper **£3** *Dairy*

Bone marrow and tarragon **£3** *Dairy*