



RIBEYE

STEAKHOUSE

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Our Steak Menu



*Meat Matters*

## Aberdeen Angus

When 28 days is not enough, we go the extra mile!  
35 days dry aged sourced from Scotland's award-winning  
AA farmers, we are privileged to offer you the best beef from the UK.

Celebrated for being tender with succulent subtle flavours. Our Aberdeen Angus Beef is from certified, naturally reared grass fed farms. Aberdeen Angus beef is recognised throughout the world and instantly connected with exceptional eating quality.

Well matured and marbled, it is superbly flavoursome.

**Fillet 9oz £35**

**T Bone 16oz £36**

**Ribeye 10oz £30**

**Sirloin 10oz £30**

**Cote De Boeuf 16oz £38**

## Sharing Steak

**Tomahawk 32oz £85**

Dry rubbed with siracha seasoning served with baby corn and roasted pineapple.

## WX Wagyu

Savour culinary perfection at Ribeye Steakhouse with our exclusive addition, the World Steak Challenge Winner WX9 Wagyu. Boasting a Grade 9 marbling score, 360 days grain-fed, and hormone-free Australian Wagyu, this beef epitomises excellence. With intricate fat marbling, WX9 offers a decadent, melt-in -the-mouth experience, a rarity as only 10% cattle globally achieve Grade 9.

Pan seared to your specifications, served with a rich red grape and tarragon veal sauce, crisp potato terrine and ginger scented seaweed.

**Ribeye 10oz £145** *Dairy*

**Fillet 8oz £145** *Dairy*

**Recommended Med-Rare**

## Creekstone

Creekstone Beef was created with a sole purpose:

To supply the highest quality meat.

To satisfy the connoisseur's palate and produce flavoursome, tender and highly marbled meat.

Creekstone beef is served in only the finest eating establishments around the globe. After being Wet aged and fed a 100% corn diet for 140 days, US Creekstone Beef is exceptionally tender, juicy and most importantly... tasty.

**Fillet 9oz £45**

**Ribeye 10oz £38**

**Sirloin 10oz £38**

## Wagyu

300 - 400 days corn fed, grade **8+** Wagyu. This produces intense marbling, outstanding quality and incomparable flavour.

Fully traceable from farm to fork, The Ribeye Steakhouse

Wagyu is a connoisseur's delight.

Wagyu served with baby vegetables and finished with garlic bone marrow butter.

**Fillet 8oz £95** *Dairy*

**Ribeye 9oz £85** *Dairy*

## Complimenting

### Compound Butters

**Garlic £3** *Dairy*

**Chilli and red pepper £3** *Dairy*

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

## Sauce

**Beef jus £3**

**Peppercorn £3** *Gluten, Dairy*

**Bang Bang £3**

**Mushrooms £3** *Gluten, Dairy*

**Portugese Creamed Chilli £3** *Dairy*

**Steak enhancers: Beef bone marrow £8**