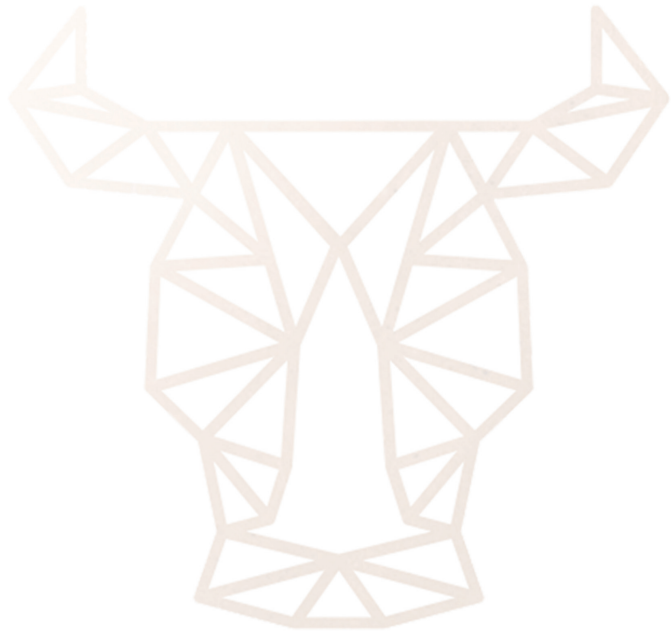


RIBEYE

STEAKHOUSE

حلال

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, 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 Fried New Zealand 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.

Slow-Braised Lamb Croquettes £12 *Gluten, Dairy*

Crispy lamb croquettes with rosemary and Parmesan, served with crumbly feta, mint salsa Verde and roasted garlic aioli.

Firecracker Chicken £10 *Gluten*

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

Golden Egg £10 *Gluten, Dairy, Crustaceans*

A golden-crusted egg encased with a herb and garlic chicken farce, served with a shrimp and celeriac remoulade, silky saffron cream and fresh seasonal herbs.

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

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

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.

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

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

American Spicy Chicken Wings £8 *Dairy*

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

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

A succulent deep fried mozzarella cubes, 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, bocconcini cubes and lamb chops, served with Condiment's.

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 Condiment's.

Mains

Beef Wellington £40 *Dairy, Gluten, Crustaceans, Mustard*

Tender fillet of Creekstone 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.

Oven-Roasted Chicken Supreme £32 *Dairy*

Pan fried Spring greens, oyster mushrooms and truffle cream, glazed shallots and buttery potato purée.

Pan-Roasted Chicken Supreme & King Prawns £38 *Dairy, Crustaceans*

Succulent pan-roasted chicken supreme with garlic butter king prawns, sliced poached potatoes and seasonal greens, finished with a delicate white grape and tarragon cream.

Beef Ribs £32 *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 spicy or BBQ sauce.

Slow-Braised Lamb Shank £34 *Dairy*

Slow-braised with root vegetables, rosemary and thyme, served with sautéed garlic green beans and finished with a rich natural lamb jus.

Pan-Seared Monkfish Medallions £34 *Dairy, Gluten*

Pan-fried leeks, roasted cauliflower, spiced chorizo and pineapple salsa, finished with saffron beurre Blanc

Seared Mediterranean King Prawns £35 *Dairy, Crustaceans*

Seared Mediterranean king prawns glazed in garlic and parsley butter, served with charred baby gem, roasted vine tomatoes, sautéed potatoes and charred lemon.

Whole Roasted Best End of Lamb (Sharer) £64 *Dairy*

Whole roasted and served rosy pink, sliced for sharing with minted pea, artichoke and Parmesan ragout, crispy garlic Parmentier potatoes and rosemary red grape jus.

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.

Potatoes

Sweet potato fries £6.5 *Gluten*

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*

Fondant potato £8 *Dairy*

Potato cooked in chicken broth and sealed in butter

Gratan Dauphinois £6 *Dairy*

Sliced potatoes, oven baked in double cream and topped with a cheese crust

Boulangeire Potatoes £6 *Dairy*

Layered potato and onion, slowly baked with garlic, Tarragon and rich stock

Sauteed Potatoes £6 *Dairy*

Golden potatoes sautéed with thyme butter, finished with fresh parsley

Crisp Parmentier Potatoes £6 *Dairy*

Golden-roasted potato cubes, tossed, rosemary and thyme, finished with fresh chives

Sides

Truffle gnocchi £6.5 *Gluten, Dairy*

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

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*

Chargrilled corn finished Siracha & lime sauce

Summer seasonal Veg £6.5 *Dairy*

Creamed spinach £6.5 *Dairy*