

Apéritifs - £9

16
Steakhouse
BY JAMIE LEE SMITH

Limoncello Spritz

Limoncello, prosecco & soda

Aperol Spritz

Aperol, prosecco & soda

Hugo Spritz

Elderflower liqueur, prosecco & soda

Starters

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Bread & Olives DF

£4.75 / To Share - £8.95

Warmed rosemary foccacia, sourdough, olives & sweet pearl peppers.

Marinated Olives DF/GF

£4.45

Seasonal Soup DFOA/GFOA

£7.45

Served with baked bread & butter. *Please ask your server.*



Mushroom Arancini DFOA

£6.95

Served with fresh tomato & basil sauce & parmesan.



Pork Belly Bites DF

£7.45

Served with a sweet bbq sauce.



Crispy Chilli Beef GF

£8.45

Served with a beansprout slaw, pickled carrot & spring onion.

Tempura Prawns DF

£7.45

Served with a sweet chilli dip.



Goats Cheese & Beetroot Tart GF

£6.95

Served with a rocket & watercress salad.

Mains - Available Thu - Sat

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Lamb Chump GF

£19.50

With dauphinoise potato, glazed chantenay carrots, cavolo nero & a red wine jus.



Homemade Fish & Chips DF

£15.95

Battered white fish, fat chips, minted crushed peas & tartar sauce.



Featherblade Of Beef Bourguignon Style GF

£18.95

With creamy mashed potato & buttered cavolo nero.



Lemon Chicken Piccata

£15.95

Served on tagliatelle pasta.



Cauliflower Steak Vegan

£13.95

Served with a romesco sauce, salsa verde & skin on fries or sweet potato fries.

Steak Frites

£19.95

Flat iron steak, skin on fries & your choice of peppercorn sauce, blue cheese sauce or red wine sauce.



16 Steakhouse Set Menu - Available Every Friday & Saturday

Keep an eye out for our 'Set Menu' icons! - Two Courses - £19 | Three Courses - £25.

All items 'From The Grill' are served with your choice of 'Rub', 'Sauce or Butter', 'Side' and 'Salad' which you can customise with the salad card on your table.

1. Choose Your Steak

8oz Fillet £36.95
Lean yet succulent and elegant. Melt in your mouth texture with a subtle flavour.

10oz Sirloin £30.95
Great value with no bones with a ring fat on one side. Versatile, juicy and delicious.

10oz Ribeye £35.95
Boneless, hand-cut beef, evenly marbled for just the right flavour.

5oz Sirloin £21.95
A smaller cut for those not so hungry.

10oz Pork Chop £20.95
On the bone succulent pork chop with a mild pork flavour.

Mixed Grill £34.95
5oz sirloin, chicken thigh, jumbo sausage, BBQ baby back ribs.

Chicken Skewers £18.95
Chicken thigh cut and thread onto skewers, seasoned with your choice of rub, before being cooked on our grill.

Surf 'N' Turf £26.95
5oz sirloin steak, king prawns on a skewer with a spinach & garlic puree.

Cote De Boeuf Market Price
French trimmed bone in thick cut ribeye steak - rich marbling, tender and intense flavour. (30-minute wait for medium rare)

If you would like add 'Surf' to your 'Turf' you can add king prawns & puree for £5.

2. Choose Your Rub

Herbes De Provence

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

Texas Steakhouse

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

Simply Salt & Pepper

Sea-salt and 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, sea-salt, black pepper, thyme, oregano and chilli.

3. Choose Your Sauce or Butter

Creamy peppercorn sauce GF
Blue cheese sauce GF
Red wine sauce GF, DF
Garlic & herb butter GF
Diane sauce GF

4. Choose Your Side

Skin on fries GF, DF
Sweet potato fries GF, DF
Dauphinoise potatoes GF
New potatoes GF, DFOA
Creamy garlic mushroom hotpot GF
Homemade fat chips GF, DF

5. Don't Forget To Choose Your Salad With The Salad Card

16 Steakhouse Burgers

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Choose from:

Beef Burger & Braised Beef Brisket

Minted Lamb Burger

Cajun Chicken & Chorizo Burger

Beyond Meat Burger & Roasted Vegetables

Looking for our tasty 'Burger Stacks'?

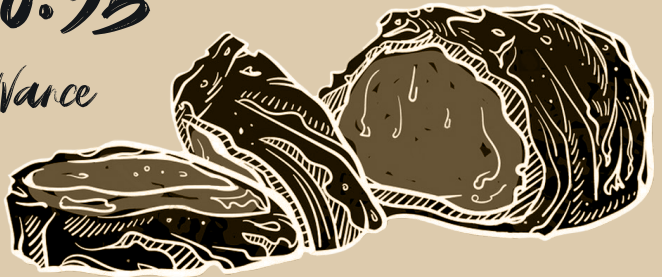
Please refer to our handy NEW 'Burger Cards' on your table and get your order in!

All burgers are £18.25 - but don't forget on Thursday's we offer Two For £25

Beef Wellington - £40.95

Must Be Pre Ordered 48 Hours In Advance

Enjoy the 16 Steakhouse Beef Wellington, served with fondant potato, shallot puree, baby vegetables & red wine jus.



Something Extra

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All Sides Are £4.95 - Enjoy Two For £8!

Pancetta Mac N Cheese

Mac 'N' Cheese

Creamy Garlic Mushroom Hotpot GF

Grilled Halloumi GF

Sweet Potato Fries GF, DF

New Potatoes GF, DFOA

Garlic Bread

Garlic Bread With Cheese

Seasonal Green Vegetables GF, DFOA

16 Steakhouse Salad Card

The Chef's Table

An Intimate Space For Six - Eight Diners

Enjoy four decadent courses of food & two bottles of premium wine for the table.

Price: £95pp - with a **£20pp** non-refundable deposit

Seven-day booking notice required.

View the menu online



Please note that some ingredients may be subject to change depending on availability from suppliers.

GF = Gluten Free, DF = Dairy Free, GFOA = Gluten Free Option Available, DFOA = Dairy Free Option Available

Desserts

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Chef's Crumble DFOA/GFOA

Served with custard or vanilla ice cream.

£6.95

Chocolate Brownie Sundae

Brownie chunks, triple chocolate ice cream, vanilla ice cream, squirty cream, a flake & chocolate sauce.

£8.95



Brioche Bread & Butter Pudding

Served with rum & raisin ice cream.

£6.95



Raspberry Roulade

Fluffy sponge, cream & raspberry sauce served with fresh berries.

£6.95

Mini Cheese & Port GFOA

Black Bomber served on a cracker with red onion marmalade,
Suffolk Blue served on a cracker with chilli jam, accompanied by a small port.

£6.95

Mini Chocolate Brownie

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

£7.45

Affogato GFOA

A shot of espresso served with your choice of ice cream and a biscoff biscuit.

£5.75



Treacle Tart GF

Served with vanilla ice cream.

£6.95

The 16 Steakhouse Cheese Board

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A fantastic selection of delicious cheeses available for **£11.45**, served with crackers, chutneys, 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. Made in Bungay, Suffolk by Fen Farm.

It's the UK's only raw milk farmhouse brie style cheese.

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 from the following:

Stokes Chilli Jam,

Stokes Fig Relish,

Stokes Red Onion Marmalade

Ice Cream Selection

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All £3.25 Per Scoop:

White Chocolate & Honeycomb GF | Vanilla GF | Cookies & Cream | Espresso GF |
Peach GF | Rum & Raisin

Vegan Ice Creams:

Vanilla GF, DF

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16 Steakhouse Sunday Roast

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Please note that our Sunday Roast dinners are only available on a Sunday.

All of our Sunday Roasts have DFOA & GFOA - please ask your server when ordering.

Choose from our cuts of meat below, all of which are served with...

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

Rump Of Beef £21.45

Roast Turkey £18.45

Honey Roasted Gammon £18.45

Or why not go for our other fabulous roast dinner options of...

Belly Of Pork £18.45

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

Minted Lamb Chump £19.95

Served with sautéed potatoes, braised red cabbage, green vegetables, minted pea puree & minted gravy. **Add a Yorkshire pudding for just £1.50**

Nut Roast £16.45

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

Our Sunday Sides

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All Sides Are £4.95 – Enjoy Two For £8!

Cauliflower Cheese

Creamy Garlic Mushroom Hotpot GF

New Potatoes with Garlic & Mint Butter GF, DFOA

Seasonal Green Vegetables GF, DFOA

16 Steakhouse Salad Card

View our full selection of sides on the previous page.

Sunday Roast Takeaway

A 16 Steakhouse Sunday Roast at home? The ultimate takeaway!

Order for **collection only** every Sunday between **12:30pm - 6pm**.

Orders can be taken 'online' until Midday on the Saturday before the date of collection.

For ordering after this time, please call the Restaurant team on:

01473 250816 (restaurant option)

Get Your
Order In. Now!



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Hot Drinks

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Americano	£3.25
Cappuccino	£3.40
Espresso	£2.50
Double Espresso	£2.90
Flat White	£3.40
Latte	£3.40

Hot Chocolate	£3.40
Tea	£2.50
Irish Coffee	£6.00
Baileys Latte	£6.00
Tia Maria Coffee	£6.00
French Coffee	£6.00

After-Dinner Drinks

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Brandy

Courvoisier	£4.25
Hennessy	£5.00

Whiskey

Oban 14 Year Old	£5.75
Laphroaig 10 Year Old	£4.75
Glenliver	£4.25
Macallan 12 Year Old	£6.75
Talisker 10 Year Old	£4.75

Liquor's & Fortified Wine

Port - 125ml	£6.75
Sambuca - 25ml	£3.50
Limoncello - 25ml	£3.75
Amaretto	£4.25

Savour Our Cuisine, Whilst You Stream On Your Screen

Looking for the WiFi password?

Enjoy the **WiFi**, by either scanning the **QR code**, or using the password below:

WiFi Name:
16 Steakhouse Wifi

WiFi Password:
.Food&Wine!



Give Us A Follow



@16 Steakhouse



@16steakhouse

Why not enjoy **New Years Eve** at 16 Steakhouse?

Give the restaurant team a call on **01473 250816 (option three)** or book a table online via our website - www.venue16.co.uk/16-steakhouse

New Years Eve At Venue16

Or why not make New Years Eve 2025 one to remember and see in 2026 with a **champagne reception**, a delicious **four-course meal**, followed by an unforgettable night of **live entertainment** from the talented **Chart Attack?**

Scan the QR Code for tickets,
or visit www.venue16.co.uk/events





2025

NEW YEARS EVE

WEDNESDAY 31ST DECEMBER 2025

7PM ARRIVAL / 8:15PM DINNER | CARRIAGES AT 1AM

CANAPES & BUBBLES ON ARRIVAL, THREE-COURSE MEAL, LIVE ENTERTAINMENT FROM CHART ATTACK AND DJ LUKE DRIVER TO GET YOU TO THE NEW YEAR!

TICKET DETAILS:
ADULT (16+) - £89.95PP - WITH A £40PP DEPOSIT REQUIRED

WWW.VENUE16.CO.UK/EVENTS