

To Begin

16
Steakhouse
BY SAMIE LEE SMITH

Bread & Olives DF

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

£4.75

Marinated Olives GF, DF

£4.45

Bread & Olives To Share DF

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

£8.95

Starters

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Seasonal Soup GFOA, DFOA

Served with baked bread and butter.

£7.45

Seared Scallops & Crispy Chorizo GF

Served with paprika celeriac puree.

£12.95

Duck Spring Roll

Served with sesame bean sprout slaw.

£9.45

Camembert & Potato Croquette GF

Served with tomato chutney.

£7.45

Carnitas Pork Tacos DF

Served with pickled pink onions, salsa verde, crispy onions.

£7.95

Homemade Hummus GFOA, DF

Served with flat bread, pomegranate seeds.

£7.45

16 Burger Stacks

All Burgers Are £18.25

GFOA, DFOA

Every burger comes dressed with lettuce, gherkin, tomato, onion ring, served with corn ribs and skin on fries.

Don't forget every **Thursday** at 16 Steakhouse our **Burger Stacks** are **Two For £22!**



1. Pick Your Burger

6oz Beef burger & slow cooked braised beef brisket GF, DF

8oz Minted lamb burger DF

Southern fried chicken burger GF, DF

Beyond meat burger & roasted vegetables GF, DF

2. Choose Two Toppings

Halloumi GF

Cheddar cheese GF

Blue cheese GF

Bacon GF, DF

American cheese GF

Fried onions GF, DF

Vegan cheese GF, DF

Plant based bacon DF

3. Choose A Sauce

Tomato

Mayonnaise

BBQ

Red onion marmalade

16 Burger sauce

Chipotle mayo

Chilli jam



From The Grill

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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.

Cancer
Support
Suffolk

**Did you know that 25p from each Fillet Steak sold will be donated to Cancer Support Suffolk?
By choosing a Fillet, you know you've helped a good cause.**

Cancer
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Suffolk

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, an eye of fat with marbling of throughout 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 Thighs **£18.95**
Simple but tasty skinless, boneless chicken thighs.

16 Steakhouse Sharing Platter For Two **£94.45**
8oz fillet steak, 10oz sirloin steak, 10oz ribeye steak.
All served with your choice of rub on each steak, two sauces or butters, two sides and two salad cards.

Choose Your Rub

Herbes De Provence

Herbes de Provence, onion, parsley, sea-salt, black pepper and garlic.

Texas Steakhouse

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

Simply Salt & Pepper

Sea-salt and black pepper

Spicy Tomahawk

Paprika, onion, garlic, cayenne, black pepper, sea-salt, cirtus and chilli.

Cajun Spice

Paprika, onion, cayenne, cumin, garlic, sea-salt, black pepper, thyme, oregano and chilli.

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*

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*

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

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

16 Steakhouse Sunday Roast

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- Roast Sirloin Of Beef** *GFOA, DFOA* **£21.45**
Served with slow cooked pulled beef brisket, roast potatoes, roasted root vegetables, swede mash, braised red cabbage, rustic stuffing, pig in blanket, seasonal vegetables, Yorkshire pudding & gravy.
- Roast Turkey** *GFOA, DFOA* **£18.45**
Served with roast potatoes, roasted root vegetables, swede mash, braised red cabbage, rustic stuffing, pig in blanket, seasonal vegetables, Yorkshire pudding & gravy.
- Honey Roast Gammon Steaks** *GFOA, DFOA* **£18.45**
Served with roast potatoes, roasted root vegetables, swede mash, braised red cabbage, rustic stuffing, pig in blanket, seasonal vegetables, Yorkshire pudding & gravy.
- Belly Of Pork** *GFOA, DFOA* **£18.45**
Served with roast potatoes, roasted root vegetables, seasonal vegetables, baked apple puree, Yorkshire pudding & gravy.
- Minted Lamb Rump** *GFOA, DFOA* **£19.95**
Served with sauteed potatoes, braised red cabbage, green vegetables, minted pea puree, Yorkshire pudding & minted gravy.
- Nut Roast** *GFOA, DFOA* **£16.45**
Served with roast potatoes, roasted root vegetables, swede mash, braised red cabbage, rustic stuffing, seasonal vegetables, Yorkshire pudding & vegetarian gravy.

Something Extra

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- Cauliflower Cheese** **£5.25**
- Pancetta Mac N Cheese** **£6.45**
- Mac N Cheese** **£5.25**
- Creamy Garlic Mushroom Hotpot** *GF* **£5.25**
- Grilled Halloumi** *GF* **£4.75**
- Sweet Potato Fries** *GF, DF* **£5.25**
- New Potatoes** *GF, DFOA* **£4.75**
- Garlic Bread** **£4.75**
- Garlic Bread With Cheese** **£5.25**
- Seasonal Green Vegetables** *GF, DFOA* **£4.75**
- 16 Steakhouse Salad Card** *GF, DF* **£4.75**

Fancy A 16 Steakhouse Sunday Roast At Home?

Order for **collection** every Sunday between **12:30pm - 6pm** - please visit our website for available items.

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)

Please note that your meal is served cold, please follow our reheating instructions at home.
All instructions are included in your takeaway box/bag..

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

Dessert Menu

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Posset Of The Week

Served with shortbread.

£7.45

Black Forrest Brownie Sundae

Served with brownie, triple chocolate ice cream, vanilla ice cream, squirty cream, a flake & black cherry sauce.

£9.95

Baileys Bread & Butter Chocolate Chip Pudding

Served with custard.

£7.95

Rhubarb & Ginger Upside Down Cake

Served with raspberry ice cream.

£8.95

Vegan & Gluten Free Apple & Blackberry Tart GF, DF

Served with vegan vanilla ice cream.

£8.25

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.

£7.75

Mini Chocolate Brownie

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

£7.25

Affogato GFOA

Served with your choice of ice cream, a shot of espresso and biscoff biscuit

£5.75

The 16 Steakhouse Cheese Board

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A fantastic selection of cheeses available for **£11.45**, served with crackers, 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 | Pistachio GF | Mango & Passion Fruit GF | Gingerbread GF

Vegan Ice Creams:

Vanilla GF, DF

The Charity Chef's Table

A 16 Steakhouse Showcase

Let the 16 Steakhouse staff take you on a culinary experience with charming servers to tend to all your dining needs. Enjoy a relaxed and delicious evening with a welcome drink, a luxury four-course menu filled with our chefs' favourite dishes & two bottles of exquisite wine for the table.

First Course

Trio of appetisers - Mushroom & truffle arancini, a crab-filled crispy tartlet & braised brisket served on a crispy rosti potato.

Second Course

Seared scallop served on a crostini with a roe mousse, seafood bisque and topped with salmon caviar.

The 16 Steakhouse Showstopper

Beef wellington served with a spinach & garlic puree, fondant potato, a selection of baby veg & plenty of 16 Steakhouse's blue cheese sauce, peppercorn sauce & red wine jus.

The Finale

Sweet and savoury - Homemade strawberry tiramisu, an apple and rhubarb crumble topped with Panache vanilla ice cream & a cheese wafer accompanied by slithers of Suffolk Blue and Baron Bigod.

Wine

A choice of two premium bottles of wine for the table from our extensive wine menu.

Vegetarian alternatives available. Please speak to our team regarding dietary alternatives

For 6-8 Guests | £95pp

Available every Friday - Enquire with your server

In support of our two Charities of the Year 2025:



£10 per guest will be donated to our fantastic Charity Partners

16 Steakhouse Kids Menu

Two-Course £10.95 | Three-Course £14.95

STARTERS

Garlic Bread
Garlic Bread With Cheese
Carrot & Cucumber Sticks - DF, GF

MAINS

Cheese Beef Burger - DFOA, GFOA
Crispy Chicken Nuggets - DF
Fish Fingers - DF
Tomato Pasta* - DF, GFOA
*Tomato Pasta served with side salad

PICK A POTATO

French Fries - DF, GF
New Potatoes - GF, DFOA
Mash Potato - GF

SELECT A SIDE

Garden Peas - GF, DFOA
Baked Beans - DF, GF
Sweetcorn - GF, DFOA

DESSERTS

Two Scoops Of Vanilla Ice Cream - GFOA, DFOA
Mini Chocolate Brownie & Vanilla Ice Cream - GFOA
Freshly Cut Fruit - DF, GF

Hot Drinks

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Americano	£3.25	Hot Chocolate	£3.40
Cappuccino	£3.40	Tea	£2.50
Espresso	£2.50	Irish Coffee	£6.00
Double Espresso	£2.90	Baileys Latte	£6.00
Flat White	£3.40	Tia Maria Coffee	£6.00
Latte	£3.40	French Coffee	£6.00

After-Dinner Drinks

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Brandy		Liquor's & Fortified Wine	
Courvoisier	£4.25	Port - 125ml	£6.75
Hennessy	£5.00	Sambuca - 25ml	£3.50
		Limoncello - 25ml	£3.75
		Amaretto	£4.25
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		

What's On At Venue16? Find Out



At Venue16 we've got a whole host of entertainment and events lined-up...

Children: £17
Adult: £8.50

EASTER Bakery

Hop into Easter Half-Term with us!
Mon 14th April | Tue 15th April 2025

Each child will bake with Chef Jamie, get up close and personal with petting animals, be provided with a lunch box and easter treat. Plus each adult will receive a sausage roll and drink!

Sessions: 10am - 12:30pm | 2pm - 4:30pm

TICKETS AVAILABLE AT WWW.VENUE16.CO.UK/EVENTS
Venue16 - 312 Tuddenham Road, Ipswich, Suffolk, IP4 3QJ

VENUE16 PRESENTS

ELVIS RETURNS

AN EVENING DEDICATED TO THE LIFE AND MUSIC OF ELVIS PRESLEY

SATURDAY 24TH MAY 2025

7:30PM - 11:30PM

WELCOME DRINK ON ARRIVAL,
ELVIS-INSPIRED TWO-COURSE MEAL,
LIVE BAND WITH A TRIBUTE TO THE KING OF ROCK & ROLL!

TICKETS JUST £49.50PP!

SECURE WITH A £20PP NON-REFUNDABLE DEPOSIT

WWW.VENUE16.CO.UK/EVENTS
VENUE16 • 312 TUDDENHAM ROAD • IPSWICH • IP4 3QJ

VENUE16 PRESENTS...

SUMMER SOUL VIBES

THE BIG WEEKENDER!!

FESTIVAL EVENT PARTNERS
John Grose | Group GREENE KING KBB CabsSmart GEN RADIO

11TH & 12TH JULY 2025

HAIRIN' HOMES * NOUGHTNICKS * SOUL 2 SOUL

312 TUDDENHAM ROAD, IPSWICH, IP4 3QJ
WWW.VENUE16.CO.UK/EVENTS

For full details on all Venue16 events, simply head to www.venue16.co.uk/events

Savour Our Cuisine, Whilst You Stream On Your Screen

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