

To Begin

Bread & Olives

Warmed rosemary foccacia,
sourdough, olives &
sweet pearl peppers
£4.75

Marinated Olives
£4.45

Bread & Olives to Share
Warmed rosemary foccacia,
sourdough, olives &
sweet pearl peppers
£8.95

Starters

Seasonal Soup

Served with baked bread and butter.

£7.25

Breaded Halloumi

Served with tomato chutney.

£7.95

Baked Garlic King Prawns

Served with bread.

£9.45

Teriyaki Beef Skewers

Served with Asian slaw.

£8.95

Homemade Nachos

Served with cheese, salsa, guacamole & jalapenos.

£6.45

Baked Camembert to Share

Served with tomato & cranberry chutney, foccacia & sourdough.

£13.45

16 Burger Stacks

ALL BURGERS ARE £18.25

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

Don't forget every Thursday at 16 Steakhouse
our burger stacks are 2 for £22!

Pick a Burger

6oz Beef burger & slow cooked BBQ beef brisket

8oz Minted lamb burger

Southern fried chicken burger

Beyond meat burger & roasted vegetables (vegan)

Choose Two Toppings

Halloumi

Cheddar cheese

Blue cheese

Bacon

American cheese

Fried onions

Vegan cheese (vegan)

Plant based bacon (vegan)

Choose a Sauce

Tomato

Mayonnaise

BBQ

Red onion marmalade

16 Burger sauce

Chipotle mayo

Chilli jam

**2 for
£22
Thursdays**

From The Grill

All items From The Grill section come served with your choice of salad, which you can make by filling out the salad card on your table.



We're proud to support St Elizabeth Hospice and 25p from every Fillet, Ribeye & Sirloin steak sold will be donated to this brilliant charity.

8oz Fillet

Lean yet succulent and elegant.
Melt in your mouth texture with a subtle flavour.

£35.95



10oz Sirloin

Great value with no bones with a ring fat on one side
Versatile, juicy and delicious.

£30.95



10oz Ribeye

Boneless, hand-cut beef, evenly marbled for just the right flavour.

£35.95



5oz Sirloin

A smaller cut for those not so hungry.

£21.95

10oz Pork Chop

On the bone succulent pork chop with a mild pork flavour.

£20.95

Mixed Grill

5oz sirloin, chicken thigh, jumbo sausage, BBQ baby back ribs

£34.95

Chicken Thighs

Simple but tasty skinless, boneless chicken thighs.

£18.95

16 Steakhouse Sharing Platter For 2

8oz fillet steak, 10oz sirloin steak, 10oz ribeye steak
all served with your choice of rub on each steak, 2 sauce or butters, 2 sides and 2 salad cards

£94.45

Choose Your Rub

Herbes de Provence

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

Texas Steakhouse

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

Simply Salt & Pepper

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

Choose Your Sauce or Butter

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

Choose Your Side

Skin on fries
Sweet potato fries
Dauphinoise potatoes
New potatoes
Creamy garlic mushroom hotpot
Homemade fat chips

16 Steakhouse Sunday Roast

Roast Sirloin of Beef

£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

£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

£17.95

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

£18.45

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

Minted Lamb Hot Pot

£18.45

Slow cooked minted lamb chump with potatoes, root vegetables & served with bread.

Nut Roast

£16.45

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

Something Extra

Cauliflower Cheese	£5.25
Mac n Cheese	£5.25
Creamy Garlic Mushroom Hotpot	£5.25
Grilled Halloumi	£4.75
Sweet Potato Fries	£5.25
New potatoes	£4.75
Garlic Bread	£4.75
Garlic Bread with Cheese	£4.25
Seasonal Green Vegetables	£4.75
16 Steakhouse Salad Card	£4.75

Some ingredients may be subject to change depending on availability from suppliers

Dessert Menu

Pineapple Upside Down Cake Served with vanilla ice cream.	£8.25
Brownie Sundae Served with brownie, triple chocolate ice cream, squirty cream, flake & white chocolate sauce.	£9.95
Crumble of the Week Served with vanilla ice cream.	£7.45
Cheesecake of the Week Served with fresh berries.	£7.95
Vegan & Gluten Free Apricot Frangipane Tart Served with vegan vanilla ice cream.	£8.25
Mini Cheese & Port Black bomber served on a cracker with red onion marmalade. Suffolk blue served on a cracker with chilli jam and a small port on the side.	£7.75
Mini Chocolate Brownie Served with a hot drink of your choice (£3 supplement for liquor coffee)	£7.25
Affogato Served with your choice of ice cream, a shot of espresso and biscoff biscuit	£5.75

The 16 Steakhouse Cheese Board

A fantastic selection of cheeses.

£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. It is the UK's only raw milk farmhouse brie style cheese. Made in Bungay, Suffolk by Fen Farm

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 one from the following:

Stokes Chilli Jam

Stokes Fig Relish

Stokes Red Onion Marmalade

Ice Cream Selection

All £3.25 per scoop

White Chocolate & Honeycomb

Vanilla

Cookies & Cream

Espresso

Mango & Passion Fruit

Pistachio

Gingerbread

Vegan Ice Creams:

Vanilla

Hot Drinks

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

Brandy	
Courvoisier	£4.25
Hennessy	£5.00

Whiskey	
Oban 14 Year Old	£5.75
Laphroaig 10 Year Old	£4.75
Glenlivet	£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 25ml	£4.25

What's going on at Venue16?

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



Proudly supporting Elizabeth Hospice

Venue16 Presents...

Charity Glitter Ball

Friday 28th February 2025 | 7pm - Midnight

Table's of 10 - £600 | Individual places - £65pp
Secure your booking today for just £20pp

WWW.VENUE16.CO.UK/EVENTS



VENUE16 BRINGS YOU ANDY CROSBIE AS...

ROCKET MAN

A TRIBUTE TO ELTON JOHN

SATURDAY 1ST FEBRUARY 2025 | 7PM - 11:30PM

TICKETS COST JUST £45PP!

FULL DETAILS ON OUR WEBSITE

WWW.VENUE16.CO.UK | 01473 250 816

VENUE16 PRESENTS...

SUMMER SOUL VIBES 2025

THE BIG WEEKENDER!!

FRIDAY 11TH JULY 2025 - 5:30PM - 10:30PM

VENUE16 - 312 TUDDENHAM ROAD, IPSWICH, SUFFOLK, IP4 3QJ

FULL DETAILS & TICKETS AT:

WWW.VENUE16.CO.UK/EVENTS

VENUE16 PRESENTS...

SUMMER SOUL VIBES 2025

THE BIG WEEKENDER!!

SATURDAY 12TH JULY 2025 - 1PM - 11PM

VENUE16 - 312 TUDDENHAM ROAD, IPSWICH, SUFFOLK, IP4 3QJ

FULL DETAILS & TICKETS AT:

WWW.VENUE16.CO.UK/EVENTS



THE HOME OF SUMMER SOUL VIBES

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

Children's Set Menu

£14.95

Starters

Soup
Garlic bread
Garlic bread with cheese
Carrot & cucumber sticks

Pick a Main

Cheese beef burger
Crispy chicken strips
Fish fingers
Jumbo sausage
Ham & egg

Pick a Potato

French fries
Sweet potato fries
New potatoes

Pick a Side

Garden peas
Baked beans
Sweetcorn

Desserts

2 Scoops of vanilla ice cream
Mini chocolate brownie
Freshly cut fruit

Allergens & Additional Information

If you have any questions, allergies or intolerances, or you require allergy information, please let us know before ordering.

Allergens for our dishes can be seen on the website and are also available on our adapted menus upon request.

Please ask the service team for adaptations of gluten free & dairy free dishes and they will be happy to help accordingly.

Weights stated on our menu are approximate uncooked weights.

Please ask your server if you require any more information.