

Starters

Seasonal Soup Served with baked bread and butter	£6.95
Breads & Oil Served with marinated olives & sweet mini peppers	£7.95
Antipasti For Two Selection of cured meats, bread, sun-dried tomatoes & marinated olives	£11.95
Breaded Halloumi Sticks Served with spiced tomato chutney	£7.45
Crispy Chilli Beef Served with Asian salad & toasted cashews	£8.45
Tempura Prawns Served with chilli, garlic and spring onions & sweet chilli sauce.	£8.95
Nachos Topped with sour cream, salsa, guacamole, cheese & jalapenos	£6.95

16 Burger Stacks

ALL BURGERS ARE £17.45

Every burger comes dressed with lettuce, gherkin, tomato, onion ring & come served with chunky homemade coleslaw & French fries.

Don't forget every Thursday at 16 Steakhouse our burger stacks are 2 for £20!

Pick a Burger

6oz Beef burger & slow cooked bbq beef brisket

8oz Minted lamb burger

Southern fried chicken burger

Beyond burger chicken style (vegan)

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



16 Steakhouse

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 **£34.00**
Lean yet succulent and elegant.
Melt in your mouth texture with a subtle flavour.



10oz Sirloin **£29.00**
Great value with no bones and little fat.
Versatile, juicy and delicious.



10oz Ribeye **£34.00**
Boneless, hand-cut beef, evenly marbled for just the right flavour.



10oz Pork Chop **£19.95**
On the bone succulent pork chop with a milk pork flavour.

Mixed Grill **£34.00**
5oz sirloin, half a chicken breast, jumbo sausage, BBQ baby back ribs

Chargrilled Chicken Breast **£17.95**
Butterflied breast, simple but tasty

Surf n Turf **£39.00**
10oz sirloin, 2 king scallops, salt & pepper squid & tiger prawns

16 Steakhouse Sharing Platter For 2 **£89.95**
8oz fillet steak, 10oz sirloin steak, 10oz ribeye steak all served with your

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.

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.

Simply Salt & Pepper

Sea-salt & black pepper.

Choose Your Sauce or Butter

Creamy peppercorn sauce
Blue cheese sauce
Red wine sauce
Garlic & herb butter
Cajun spiced butter

Choose Your Side

French fries
Sweet potato fries
Dauphinoise potatoes
New potatoes
Creamy garlic mushroom hotpot
Green beans, bacon & shallots
Homemade fat chips

16

Steakhouse

16 Steakhouse Favourites

Welsh Lamb Chump (served pink) Served with pea & bacon ragot, dauphinoise potatoes, butternut squash puree, mint jus.	£24.45
Chickpea & Sweet Potato Curry Served with spinach & red peppers, rice and flat bread.	£15.95
BBQ Baby Back Ribs Served with skin on fries or sweet potato fries & slaw.	£23.45
Pan Fried Duck Breast (served pink) Served with dauphinoise potatoes, baby carrots, pea puree & jus.	£24.45
Pan Fried Seabass Served with courgette & asparagus risotto, parsley oil & parmesan.	£17.95
Aspall Braised Pork Belly Served with lyonnaise potatoes, crackling, baked apple puree, green veg & gravy.	£18.95

Sunday Roast

Only available on a Sunday
From **£17.45**

Served with all the trimmings
Please check our specials board for this
Sundays selection of meats

Something Extra

All **£4.45**

Bowl of Olives
Grilled Halloumi
Sweet Potato Fries
Creamy garlic mushroom hotpot
New potatoes
Coleslaw
Garlic Bread
Seasonal Green Vegetables
16 Steakhouse Salad Card
Green beans, bacon & shallots

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

Dessert Menu

Chefs Crumble Served with crème anglaise.	£6.95
Chocolate Brownie Sundae Served with triple chocolate ice cream, white chocolate ganache, squirry cream & crumbled flake	£9.45
Homemade Tiramisu	£7.45
Homemade Brioche Berry Pudding Served with clotted cream.	£6.95
Vegan & Gluten Free Cherry Bakewell Served with fruit coulis & vegan vanilla ice cream	£7.45
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.	£7.45
Mini Chocolate Brownie Served with a hot drink of your choice (£3 supplement for liquor coffee)	£6.45
Affogato Served with your choice of ice cream, a shot of espresso and Biscoff biscuit	£5.45

The 16 Steakhouse Cheese Board

A fantastic selection of cheeses including some of Suffolk's finest.

£10.95

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 Dairy.

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 per scoop

White Chocolate & Honeycomb

Vanilla

Cookies & Cream

Espresso

Mango & Passion Fruit

Pistachio

Vegan Ice Creams:

Vanilla

Hot Drinks

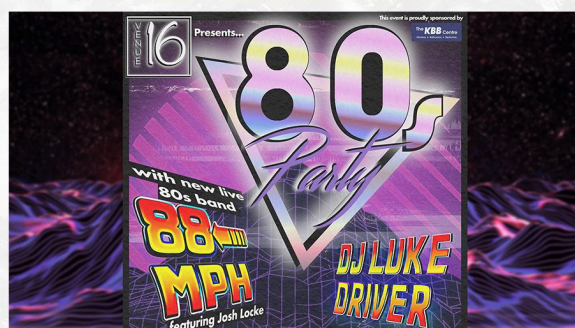
Americano	£2.40	Hot Chocolate	£2.75
Cappuccino	£2.90	Tea	£2.20
Espresso	£2.30	Irish Coffee	£5.70
Double Espresso	£2.70	Baileys Latte	£5.70
Flat White	£3.20	Tia Maria Coffee	£5.70
Latte	£2.90	French Coffee	£5.70

After-Dinner Drinks

Brandy		Liquor's & Fortified Wine	
Courvoisier	£4.00	Port 125ml	£6.50
Hennessy	£4.75	Sambuca 25ml	£3.25
Whiskey		Limoncello 25ml	£3.50
Oban 14 Year Old	£5.50	Amaretto 25ml	£4.00
Laphroaig 10 Year Old	£4.50	Dessert Wine	
Glenlivet	£4.00	Muscat 375ml	£15.25
Macallan 12 Year Old	£6.50		
Talisker 10 Year Old	£4.50		

What's going on at Venue16?

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



THE HOME OF SUMMER SOUL VIBES

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

Children's Menu

£8.95

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

REVIEW US

Thank you for visiting 16 Steakhouse.
We love reading your feedback and seeing your pictures.

Please consider leaving us a review via our Google, Facebook or Tripadvisor pages

Links to these pages can be found on our website
at
www.venue16.co.uk/contact



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.