

# APPETISERS

## Nachos Sharer | £15 / £20

SMALL (Serves 2) / LARGE (Serves 4-6)

Crispy tortilla chips generously smothered in a rich, gooey layer of melted Monterrey jack cheese topped with either Loaded Turkey or Pulled Beef or Pulled Chicken or 50 – 50 (mix of two toppings)

## Crispy Baby Calamari | £10

Lightly battered and fried to golden perfection served with tartare sauce and fresh lemon

## Jumbo Wings | £15

Perfectly cooked for a crispy exterior and juicy interior. Tossed in your choice of bold sauces from tangy Buffalo, BBQ or vibrant Mango Habanero

## Hand Cut Jumbo Halloumi (V) | £15

Delectable cheese sliced and fried to showcase its golden crust and soft, chewy interior topped with honey and balsamic served on a bed of rocket and onion relish

## Dynamite Shrimp | £12

Battered shrimp, coated in a special house sauce and glazed with sriracha served on a bed of crunchy lettuce and onion salad

## Dynamite Nuggets | £12

Battered chicken, coated in a special house sauce and glazed with sriracha served on a bed of crunchy lettuce and onion salad

## Slider Burger & Cheese Steak Platter | £35

Mix of Mini Smashed Beef Burger, Pulled Beef Burger, Pulled Chicken Burger & Chucker Burger along with mini-Philly Cheese Steak & Grilled Chicken Cheese Steak

## Bao Buns | £25

Soft & fluffy steamed bao buns served with a variety of flavourful fillings of pulled beef, pulled chicken, dynamite shrimp & crispy mushrooms

## Steak Tartare | £20

Dish of raw ground tail end of fillet steak created to our own modern twist classic recipe, raw egg yolk, raw onion, salt, pepper and mustard ketchup capers mixed and served with toasted thin rustic bread

## Beef Carpaccio | £30

Thinly sliced tender cut raw fillet of beef smashed and drizzled with olive oil, brushed in house Dijon base, lemon juice, balsamic vinegar, and garnished with capers, shaved Parmesan cheese, and a sprinkle of sea salt and black pepper and toasted pine nuts

## Hot Wings Challenge | £25

8 wings, 5 mins to eat, 3 mins burn time. No drinking & wiping. Beat it and win your money back! Pre-booking advised

# STEAKS AT AGED STEAKHOUSE

At Aged Steakhouse we offer a selection of both dry-aged steaks and standard, expertly cooked to suit your personal taste and preference.

Our Steaks are primarily from grass-fed British cattle and are mostly dry-aged on the bone. We simply season them with only the best Maldon Sea salt flakes & freshly cracked Sri Lankan coarse black pepper, before searing on our state-of-the-art grill to your liking.

All our steaks are served with wild rocket, tossed in extra virgin olive oil, freshly squeezed lime and glazed with Modena Balsamic glaze.

## THE DRY AGED BOUTIQUE

At Aged Steakhouse discover the exquisite flavour of dry-aged steaks, where premium quality meets exceptional craftsmanship.

Each piece is carefully selected and aged in a controlled environment, allowing natural enzymes to enhance the meat's tenderness and intensify its rich, robust flavour. The result is a beautifully marbled cuts that boasts a complex taste profile.

Price based on weight (minimum cut 300g+)

### Sirloin Bone in | £12 PER 100g

Tenderised, bone kept in for an extra depth of flavour and larder trimmed for exceptional quality

### Bone in Rib Eye | £15 PER 100g

Premium bone-in cut featuring a beautifully marbled texture that ensures each bite is incredibly tender and juicy with an extra depth of flavour

### T-Bone | £15 PER 100g

A well-marbled cut consisting of two lean, tender steaks – the tender fillet and flavoursome sirloin

### Fillet (Premium Cut) | £22 PER 100g

Known for its lean and tender nature, becomes even more succulent with a rich, buttery flavour profile that is enhanced by the aging process

### Rib Eye Fillet | £20 PER 100g

With its signature marbling of fat, becomes even more pronounced during the aging process, resulting in a melt-in-your-mouth texture and a buttery richness

### Sirloin | £17 PER 100g

It's natural lean structure is complemented by a perfect balance of tenderness and chew and the aging process elevates the sirloin to a new level of depth and juiciness, offering an unforgettable steak experience

# STEAK EXPERIENCE

Our sharing steak experience is designed to bring people together over a beautifully prepared, premium cut of beef. This experience features a generously sized steak, expertly cooked to your desired level of doneness and served with a generous portion of fries, rocket relish and steak sauce of your choice. Ideal for creating memorable moments, our sharing steak experience encourages conversation, laughter, and the joy of enjoying a perfectly cooked steak with loved ones.

## Chateaubriand - 600g + | £13 PER 100g

Classic and luxurious cut of beef, known for its tenderness and exceptional flavour. This prime cut, typically taken from the centre of the tenderloin, is renowned for its melt-in-your-mouth texture and rich, buttery taste. It is deliciously soft and tender and best served medium to medium rare.

## Dry Aged Porterhouse - 600g + | £18 PER 100g

Classic, indulgent steak known for its impressive size and rich, robust flavour. This bone-in cut combines two of the most prized steak cuts—the tender filet mignon on one side and the flavourful New York strip on the other—separated by a T-shaped bone. Offering the best of both worlds, the Porterhouse provides a perfect balance of tenderness and marbling, making it both juicy and savoury.

## Dry Aged Tomahawk - 800g + | £15 PER 100g

Striking and dramatic cut of beef, renowned for its size, flavour, and presentation. This bone-in ribeye is characterized by its long, frenched bone, resembling a tomahawk axe, which gives the steak its signature look. Packed with rich marbling, the Tomahawk offers an incredibly juicy and flavourful eating experience, with a perfect balance of tenderness and robust beefy taste.

## Butcher's Block Sharing Steak Platter - 1.3kg+ | £150

Features an assortment of handpicked steaks, such as ribeye, filet mignon, sirloin, BBQ rib, Pulled Brisket beef and a dry aged steak cut, each cooked to perfection. This platter offers a diverse and indulgent tasting experience, allowing you to enjoy a variety of textures and flavours in one memorable meal.

## Steak on the Bone & Lobster | £120

(Pre-orders advised)

The ultimate surf-and-turf experience with our Steak on the Bone and Lobster combination. This impressive dish pairs a perfectly aged, bone-in steak—such as a sirloin or T-bone—with a succulent, tender lobster.

The steak, cooked to your desired doneness, offers rich marbling and a bold, savoury flavour, while the lobster provides buttery meat that melts in your mouth.

## Thor's Hammer Wagyu Beef Shin | £120

The Thor's Hammer beef shin is a striking, bone-in cut from the cow's shank, named for its resemblance to the Norse weapon. With rich marbling and a protruding bone, it delivers bold flavour and tender, melt-in-your-mouth texture when slow-cooked, making it a dramatic centrepiece for any feast.

# WAGYU STEAKS

## Japanese A5 Wagyu | Marble Score 12

Miyazaki Prefecture - best-graded beef in the world. Spectacularly marbled, this is the richest, most tender & most complex of all Wagyu. From Miyazaki Prefecture, the animals are fed a mixture of grass, rice straw and whole-crop silage for about 600 days.

Miyazaki Wagyu is the current winner of the Japanese Wagyu Olympics (the best of the best!). All Japanese Wagyu is accompanied with seasonal vegetables, sautéed in Wagyu tallow.

Rib Eye | £80 PER 100g

Sirloin | £75 PER 100g



## Jack's Creek Australian Wagyu Beef

Grain-fed for a minimum of 400 days. Luxurious and long-lasting flavours are well marbled, with the trademark buttery Wagyu flavour. All cuts available from grades MBS 3-5 or MBS 8-9

Fillet | £25 PER 100g

Rib Eye | £20 PER 100g

Sirloin | £17 PER 100g

Porterhouse / T-bone | £20 PER 100g

Tomahawk | £20 PER 100g



# STEAKS

Fillet - 300g | £40

The most tender cut beef, full of flavour and exceptionally lean. It's very fine marbling gives it a richer flavour.

Rib Eye Fillet - 350g | £36

Known as the butcher's favourite. This cut has beautiful marbling that melts during cooking to give it's amazing flavours

Sirloin - 360g | £34

Rich with marbling, containing just the right amount of fat to give exceptional flavour

## STEAK SAUCES & TOPPINGS

Artisan Peppercorn | £4

Artisan Mushroom Peppercorn | £6

Bearnaise | £4

Artisan Chimichurri | £4 

Blue Cheese | £4

Confit Garlic & Parsley Butter | £3

Truffle Oil & Black Pepper Butter | £3

## OUR SEASONING PROFILES

Our Seafood, Chicken and Lamb offerings are enhanced with a variety of bold and vibrant flavours, each carefully chosen to complement the natural flavour. We offer a range of seasoning profiles to elevate your culinary experience.

### Chimichurri

A vibrant sauce hailing from Argentina, known for its bold, zesty flavours that perfectly compliments seafood. Made from a combination of fresh parsley, garlic, oregano, red wine vinegar, and olive oil, with a hint of red pepper flakes for a subtle kick, chimichurri offers a fresh, tangy, and slightly spicy profile.

### Harissa

A flavourful, spicy North African chilli paste that brings bold heat and complexity to any dish. Made from a blend of roasted red peppers, hot chilli peppers, garlic, olive oil, and an array of aromatic spices like cumin, coriander, and caraway, harissa offers a smoky & tangy, flavour profile.

### Italian Herb

Is a fragrant blend of classic herbs that capture the essence of Italian cuisine. Made from a mix of basil, oregano, thyme, rosemary, and marjoram, this aromatic combination brings a balanced flavour to any dish.

# SEAFOOD

Our tasty seafood offerings feature the highest-quality catches, carefully prepared to highlight their natural flavours. From succulent jumbo prawns, flaky fish and buttery lobster, each dish is expertly cooked to perfection. Our Seafood is seasoned to your preferred seasoned profile and grilled to enhance its natural flavour and served with wild rocket, tossed in extra virgin olive oil, freshly squeezed lime, glazed with Modena Balsamic glaze and parmesan shaving.

## Grilled Mediterranean Style 'Dry Aged' Whole Sea Bass | £30

Unique and exceptional seafood dish, where the delicate flavours of the sea are intensified through a careful aging process allowing it to develop a richer, more complex flavour while maintaining its tender, flaky texture. Expertly cooked, the fish is seared to perfection, creating a crispy exterior while preserving its moist, delicate flesh inside.

## Grilled Mediterranean Style Jumbo Tiger Prawns | £30

Flavourful, indulgent dish inspired by the vibrant tastes of the Mediterranean. These large, succulent prawns are grilled to perfection, achieving a smoky char on the outside while maintaining a tender, juicy interior and offer a truly satisfying and exquisite seafood experience.

## Whole Grilled Mediterranean Style Live Whole Lobster Thermidor - 600g+ | £65

*(Pre-orders advised)*

Luxurious and indulgent dish that brings together the best of the sea and Mediterranean flavours. The lobster is carefully grilled to perfection, enhancing its natural flavour with a delicate smoky char. Served whole, this dish offers a spectacular presentation and an unforgettable taste, making it a true indulgence for seafood lovers seeking a refined and unforgettable dining experience.

# SURF & TURF

Surf & Turf combines the best of both land and sea for a luxurious dining experience. This dish features a tender, juicy steak, such as a Rib Eye, Filet Mignon, Sirloin or dry aged steak on the bone, paired with a succulent seafood, be it Jumbo tiger prawns or lobster. The richness of the perfectly cooked steak complements the delicate flavour of the seafood seasoned to your preferred seasoning profile creating a harmonious balance of flavours and textures whilst served with a side of wild rocket, tossed in extra virgin olive oil, freshly squeezed lime and glazed with Modena Balsamic glaze.

Ribeye / Sirloin & Jumbo Tiger Prawns | £50

Fillet Steak & Jumbo Tiger Prawns | £55

Dry Aged Steak On The Bone & Jumbo Tiger Prawns | £65

# CHICKEN

Our chicken offerings are carefully crafted to deliver a satisfying and flavourful experience, with the same attention to quality as our premium steaks. Our chicken is seasoned to perfection and either grilled or fried with precision to ensure every bite is succulent and full of flavour.

## Grilled Chicken Steak | £23

Flavourful and satisfying dish that brings out the natural tenderness and juiciness of chicken in a hearty, steak-like form. Made from thick, boneless chicken breasts, the chicken is marinated in a blend of herbs, spices, and olive oil to infuse it with rich, savoury flavours and seasoned with your preferred seasoning profile. Grilled to perfection, the chicken develops a beautifully charred exterior while remaining tender and moist on the inside.

## Chicken Schnitzel (Breaded Filet) | £30

Crispy, golden-brown, breaded chicken filet that is both tender and flavourful. Made from boneless chicken breasts, the meat is lightly seasoned, then coated in a mixture of breadcrumbs and flour before being shallow fried to perfection and served with a wedge of lemon. The result is a crunchy exterior that gives way to a juicy, tender interior.

# BBQ RIBS & LAMB

At our steakhouse, our Beef Ribs and Lamb are standout dishes, expertly prepared to highlight the rich, savoury flavours of these premium cuts. Both cuts are expertly cooked, delivering a memorable, indulgent dining experience.

## BBQ Beef Rib On Mash | £33

Comforting and indulgent dish that combines the rich, smoky flavours of tender, 24 hour slow-cooked ribs in tangy sweet barbecue sauce allowing the meat to become melt-in-your-mouth tender. The infused BBQ rib is served atop a bed of creamy mashed potatoes.

## Rack of New Zealand Lamb | £28 / £50

4 Cutlets / 8 Cutlets

Premium, tender cut renowned for its rich flavour and melt-in-your-mouth texture known for its delicate taste and fine marbling, which enhances its juiciness and tenderness. Expertly seasoned with aromatic herbs and spices and seasoned with your preferred seasoning profile the rack is grilled to perfection.

## Lamb Shank | £30

Rich and hearty dish that brings out the best in slow-cooked tenderness and robust flavours. It is carefully braised for 12 hours until the meat becomes incredibly tender, falling off the bone with ease. Infused with aromatic herbs, garlic, and a rich broth, the shank absorbs deep, savoury flavours as it cooks, resulting in a melt-in-your-mouth texture.

# STEAK SANDWICHES

Is a mouthwatering, savoury sandwich that combines thinly sliced, tender beef/chicken with melted cheese, creating a perfect balance of flavours and textures

Philly Cheese Steak | £14 *Our Signature*

Thinly sliced beef rump steak, pepper sauce, Monterey Jack cheese, grilled red onion & Biggy sauce served in a premium roll.

**Why not GO LARGE? TWO-FOOT MEGA - £50**

Grilled Chicken Cheese Steak | £12

Grilled chicken breast, Monterey cheese, red onion, with Algerian sauce served in a premium roll.

**Why not GO LARGE? TWO-FOOT MEGA - £45**

AGED New York Steakwich | £25

Flank steak cooked to your liking to any one of the above flavours  
(Horseradish / Chimichurri / Peppercorn)

# KIDS MENU

All kids meals are served with fries - Add Fresh Organic Orange/Apple juice £3 - Kids Only

Kids Smashed Burger | £7

Chicken Nuggets | £7

Hotdog | £7

Kids Chicken Fillet Burger | £7

Kids Steak | £20



# BEEF BURGERS

Served in a premium seeded bun

Sauce options: Algerian / Biggy Sauce / BBQ Sauce (v)

Extras: Egg £1.50 | Turkey bacon £3 | Beef bacon £4 | Onion Rings on Burger £3  
Grilled chicken £3 | Chucker £5 | Cheese £1 | Halloumi £3

## AGED Prime Beef Burger | £16 *Our Signature*

Made with our own recipe using 100% British brisket mince. Char-grilled 200g burger, Monterey Jack cheese, turkey bacon / £4 beef bacon, beef tomato, lettuce, red onion & gherkin. Biggy burger sauce, glazed brioche bun. Served with pickle wedge.

**DOUBLE UP + £6**

## Steakhouse Burger | £30 *Our Signature*

Made with our own recipe using 100% British brisket mince. Char-grilled 3 x 200g burger, Monterey Jack cheese, beef bacon, beef tomato, lettuce, red onion & gherkin. Biggy sauce, glazed brioche bun.

Served with pickle wedge.

## Smashed 180 | £14

2 x 90g freshly ground prime Angus Beef patty, on a bed of grilled onion, smashed then hand seasoned & topped with succulent melted cheese & Biggy burger sauce on a premium roll.

## Smashed 360 | £18

4 x 90g freshly ground prime Angus Beef patty, on a bed of grilled onion, smashed then hand seasoned & topped with succulent melted cheese & Biggy burger sauce on a premium roll.

## Juicy Lucy ONE | £15

One 150g prime Angus Beef stuffed with Monterey Jack cheese, topped with a slice of Monterey Jack cheese, grilled onion & gherkins with Biggy sauce.

**DOUBLE UP + £4**

## Dirty Daddy | £28

4 x 90g smashed prime Angus Beef patty, chucker chicken fillet & beef bacon topped with Monterey Jack cheese Monterey Jack cheese, grilled onion & gherkins with Biggy sauce.

## Pulled Beef | £15

24 hours slow-cooked, pulled braised brisket beef with hickory BBQ sauce and melted cheese

## Family Sharer Burger | £60

(Serves 4 - 6)

Premium brioche bun, 12kg handmade gourmet beef patty/grilled chicken / fried chicken burger, Monterey Jack cheese, 12 x smoked turkey rashers, 4 eggs, lettuce, tomato, red onions, gherkins with Biggy sauce / Algerian sauce.

**Get in touch to challenge this burger!**

# CHICKEN BURGERS

Served in a premium seeded bun

Sauce options: Algerian / Biggy Sauce / BBQ Sauce (v)

Extras: Egg £1.50 | Turkey bacon £3 | Beef bacon £4 | Onion Rings on Burger £3  
Grilled chicken £3 | Chucker £5 | Cheese £1 | Halloumi £3

## The Chucker | £14

Homemade fried buttermilk chicken, covered in our special spice blend then coated in panko, served on a brioche roll.

**Make it a Mother Chucker (Double chicken) for £18**

## Buffalo Chucker | £15

Homemade fried buttermilk chicken, covered in our special spice blend then coated in panko, dunked in premium buffalo sauce and served on a brioche roll.

**Make it a Mother Buffalo Chucker (Double chicken) for £20**

## Dynamite Chucker | £15

Homemade fried buttermilk chicken, covered in our special spice blend then coated in panko, dunked in dynamite sauce and served on a brioche roll.

**Make it a Mother dynamite Chucker (Double chicken) for £20**

## Pulled Chicken Burger | £14

BBQ pulled chicken & melted cheese, with hickory BBQ sauce

# ADDITIONS

## French Fries | £4

Made from perfectly sliced potatoes and deep fried for a crispy, golden exterior and soft, fluffy interior. Perfectly seasoned with our very own special seasoning for extra flavour.

## Loaded Fries | £6

Our classic French fries topped with deep-fried crispy turkey bacon, sour cream, cheese sauce, Algerian sauce and balsamic drizzle

## Cheesy Fries | £6

Our classic French fries topped with a generous layer of melted Monterrey Jack cheese

## Pulled Braised Beef Fries | £8

Our classic French fries topped with 24 hours slow cooked, pulled braised brisket beef with hickory BBQ sauce and sour cream

## Pulled Chicken Fries | £7

Our classic French fries topped BBQ pulled chicken and sour cream

## Triple-Cooked Steak Chunky Chips | £5

Thick-cut chips are blanched in water, then fried at a low temperature to cook them through, and finally fried at a high temperature to achieve a golden, crispy exterior and a soft, fluffy interior. Perfectly seasoned with our very own special seasoning for extra flavour

## Sweet Potato Fries | £6

Made from freshly cut sweet potatoes and deep fries to have a crispy, golden exterior with a tender, slightly creamy interior. Perfectly seasoned with our very own special seasoning for extra flavour

## Loaded Sweet Potato Fries | £8

Our irresistible sweet potato fries topped with deep-fried crispy turkey bacon, sour cream, cheese sauce, Algerian sauce and balsamic drizzle

## Pulled Beef Sweet Potato Fries | £10

Our irresistible sweet potato fries topped with BBQ pulled chicken and sour cream

## Pulled Chicken Sweet Potato Fries | £10

Our irresistible sweet potato fries topped with BBQ pulled chicken and sour cream

# ADDITIONS

## Jumbo Onion Rings | £5

Large, sweet onion slices coated in a crispy, golden-brown batter. Perfectly seasoned with our very own special seasoning for extra flavour

## Buttery Mash | £5

Perfectly cooked potatoes mashed until lump free with a generous amount of butter, touch of cream and cheese for a smooth and velvety texture.

## Mac and Cheese | £6

Elbow macaroni smothered in a rich, creamy cheese sauce from a blend of cheddar and mozzarella then baked to perfection for a golden, crispy top layer

## Pulled Chicken Mac & Cheese | £10

Our classic Mac & Cheese topped with BBQ pulled chicken and sour cream

## Pulled Beef Mac & Cheese | £10

Our classic Mac & Cheese topped 24 hours slow cooked, pulled braised brisket beef with hickory BBQ sauce and sour cream

## Philly Cheesesteak Mac & Cheese | £10

Our classic mac & cheese topped with our signature Philly cheese steak

## Chargrilled Asparagus | £6

Fresh asparagus spears are grilled to perfection, resulting in a slightly smoky, charred exterior with a tender, crisp bite. The natural sweetness of the asparagus is enhanced with light drizzle of olive oil, garlic powder, salt and pepper

## Tenderstem Broccoli | £6

Steamed and drizzled with olive oil, garlic powder, salt and pepper

## Chargrilled Vine-Ripened Cherry Tomatoes | £6

Ripe and juicy vine tomatoes are grilled to perfection for a flavourful and smoky treat with a drizzle of olive oil, garlic powder, salt and pepper

## Sautéed Garlic Portobello Mushrooms | £6

Meaty portobello mushrooms are cooked in a fragrant blend of garlic, butter, and olive oil

## Courgettes | £6

Fresh courgette slices are cooked over a grill with a drizzle of olive oil, garlic, salt and pepper