



RIBEYE

STEAKHOUSE



## About us

As one story ends another story begins!

When the owners of Ribeye began their journey many years ago, their vision was to bring forward a premium dining experience for those who had never had the opportunity to experience this before in Manchester. They fulfilled that vision with their first restaurant and now they begin again with a blank canvas and even higher aspirations to bring award winning food to a generation which desires luxury, innovation, creativity and excitement.

Ribeye Steakhouse was conceptualised back in 2017 and our greatest challenge has been to find a space where we can showcase the grandeur of our ambitions.

Having now found our home within the bustling and dynamic First Street complex, our efforts have been concentrated on ensuring that we only offer the best quality ingredients prepared and served by the finest chefs who have worked in some of the best restaurants around.

Put simply, Ribeye Steakhouse is the steak connoisseur's choice. The restaurant bases its philosophy on, 'It's All About The Food' and pays homage to the very best beef from not only around the world but also our own shores.

*Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.*

*Detailed allergen information is available on request.*

*A discretionary service charge of 10% will be added to your bill.*

## Nibbles

Bread selection £3.25  
Marinated mixed olives £2.95  
Spicy Padron pepper £3.25

## Starter

### **Chef's Selection Platter £18**

A sharing platter of beef ribs, chicken wings, prawns, halloumi and arancini

### **Dynamite Prawns £10**

Deep fried and coated in a sriracha lime and mayo sauce

### **Slow Cooked Marinated Beef Ribs £7.50**

Served in BBQ or our special homemade spicy sauce

### **BBQ Marinated Chicken Wings £6.50**

Served with a sweet chilli sauce

### **Whole Tiger Prawns £10**

Pan fried and dressed with a gremolata sauce

### **Lobster Fish Cake £12**

Served with a lime and mango foam

### **Black Truffle Arancini £9**

A succulent deep-fried risotto ball, coated in bread crumbs and stuffed with black truffle (V)

### **Deep Fried Halloumi £8**

Served with a tomato salsa relish (V)

### **Sticky Soya Chicken Salad £9**

Served with avocado and mozzarella, finished with basil and oregano dressing

### **Thai Beef Salad £11.50**

Served with radish and carrot, dressed with a spicy lime chilli dressing and topped with toasted pine-nuts (N)

### **Soup of the day £6**

## Mains

### **Slow Cooked Marinated Beef Ribs £17**

Served in BBQ or our special homemade spicy sauce

### **Free-Range Chicken Supreme £15.50**

Served with chargrilled asparagus and wild mushrooms with a chicken jus

### **Grilled Lamb Cutlets £16**

Served with creamy rosemary mashed potato and a mint lamb jus

### **Cod en Pappillote £14**

Steam cooked with a carta fata parcel with vegetables

### **Whole Jumbo Tiger Prawns £16**

Chargrilled in garlic butter or chilli sauce

### **Tuna Steak £16.50**

Served with a lemon and caper sauce, garnished with roasted peppers and fresh salad

### **Mountain Valley Burger £12**

A plant-based burger, served with a roasted pepper relish on a vegan burger bun (V)

### **Angus Burger £12**

Two 4oz smashed patties of prime fresh beef served with tomato, lettuce and gruyere cheese on a brioche bun

### **Beef Short Rib Burger £13**

Served with cheddar, red cabbage and red onion marmalade

### **Marinated Chargrilled Cauliflower Steak £13**

Served with a pesto dressing (V)

## Sides

Triple Cooked Chips £4.00

Homemade Mash £3.00

Garlic and Parsley Mash £3.00

Garlic Mushrooms £3.50

Wilted Spinach £3.50

Sweet Potato Fries £3.50

Gratin Dauphinois £3.50

Onion Rings £3.00

Zucchini Fritti £3.50

Mac and Cheese £4.00

Mix Veg £3.50

Cheesy Cauliflower £3.50

Rocket Salad with shaved parmesan and balsamic dressing £3.00

Mixed leaf salad with cherry tomatoes, cucumber and carrot £3.00