



• S T O R M •
Steak House

Welcome...

We like to know where our beef comes from. To us it is vital that the beef we serve you has traceability right back to conception. Our beef is proudly sourced locally & raised naturally with calves suckling their mothers, enjoying at least one season on Yorkshire grass.

Here we like our beef well-hung for a minimum of 28 days for optimum flavour & tenderness. So, please relax & enjoy your time with us & do tuck in!

8oz rib-eye £15.95

8oz sirloin £15.95

10oz rump £12.95

6oz fillet £17.95

16oz t-bone £19.95

all our steaks are served with chips & grilled tomato

sauces

hollandaise
béarnaise
peppercorn
dianne
£2.50

also from the grill...

stuart's burger

8oz of prime ground steak with bacon, cheddar, beef tomato, red onion, iceberg and mayo.
served with onion rings, chips & dill pickle.
with or without our very own hot, hot, hot chipotle sauce
£10.95

grilled fillet of salmon

stir-fried soba noodles
for extra flavour add our teriyaki glaze
£11.25

marinated spatchcock poussin

Our secret recipe with garlic, chilli, lemon, lime & coriander, tender and full of flavour with our very own BBQ dip
Please allow 30 minutes. £12.50

Chips
beer battered onion rings
grilled flat cap mushrooms
£2.50

Green salad
Tomato and red onion salad
Creamy mash
£2.50

cuts

rib-eye

Commonly known in Australia &

New Zealand as 'Scotch Fillet'. This boneless cut is from the end of the sirloin and is loaded with flavour because of the excellent marbling in the meat and remains tender when cooked up to medium.

sirloin

This is the king of steaks!

Generally regarded as the second best cut after fillet, this cut is also known as 'New York Strip' and has always enjoyed a loyal following favoured by royalty in the early days. Slightly less moist than rib-eye but more flavoursome than fillet.

rump

This cut is always boneless and, although it is not as tender as other steaks it is very juicy and full of delicious flavour despite being lean. Perfect, even without a sauce.

fillet

The fillet is the long muscle running along either side of the spine. It is truly delicious and melts in your mouth.

All you'll need is a Béarnaise or Dianne sauce with a good glass of red, magic!

Best cooked medium-rare.

t-bone

The best of both...part tender fillet and part tasty sirloin with a 'T' bone in the middle and this one never disappoints!

grinders

We have a selection of seasoning grinders for you to try to enhance the flavour of your steaks.

Lime Pepper
Tellicherry Black Pepper
Roasted Garlic & Pepper
Orange Pepper
Cacao & Chilli
BBQ & Grill Mesquite
Chilli & Lime
Chilli Explosion

starters

slices of Craster smoked salmon
lemon & capers
£6.25

whole baked camembert
crispy bread to tear and dip with red onion jam
£7.00

half pint of shell-on Atlantic prawns,
wedge of wholegrain bread, marie rose, coriander & lime
mayo dips
£5.95

chicken and duck liver parfait
chunk of hot sour dough toast and chutney
£4.95

carpaccio of beef
thinly sliced seared fillet of beef, rocket, parmesan & olive
oil
£6.75

bowl of our fresh home-made soup of the day
warm crusty bread & butter
£4.70

selection of our freshly baked breads and Kalamata olives
balsamic and Yorkshire rapeseed oil dips
£3.95

main courses

salad of rocket blue cheese
slices of our aged rump steak cooked just as you like it!
£12.50

grilled chicken caesar salad
baby gem, pancetta, parmigiano reggiano
£8.95

penne pasta with peppers, fresh tomato,
garlic, Philadelphia cheese, pesto, garlic flat bread
£8.95

'Black Sheep' battered fillet of Whitby cod
chips, mushy peas & home-made tartare, lemon
£9.95

specials

Every once in a while we will put together
some specials which we know you will
enjoy and save you from doing the
washing up too.

pre-theatre & early bird
Mon-Thur 6-7pm **2 courses £12***

wine & dine on Wednesday
add a bottle of house wine to your meal
for £10**

pamper Sunday
full spa day incl lunch 2 course dinner
bed & breakfast
£85pp***

parties

We can accommodate larger tables for
up to 16 guests for birthday parties,
anniversaries, celebrations or just
about anything you can think of.

Call in or contact us on
01423 560 666
to discuss your requirements

contact

Storm Steakhouse
Swan Road
Harrogate
HG1 2SS
01423 560 666

Follow us on Twitter
@StormSteakhouse

www.stormharrogate.co.uk

* pre-fixe menu
** minimum 2 courses pp
***spa day includes light lunch
pre-fixe dinner menu
one night B&B