



CHOPHOUSE

STEAKS • CHOPS • RIBS



Rate Us

Clifton Suspension Bridge

Main Menu

v - vegetarian vg - vegan
If you have an allergy, intolerance or dietary requirement, please speak to our staff who will be able to provide you with information regarding the ingredients in our food. Although we take extra precautions when advised of an allergen or intolerance, we cannot guarantee that our menu items are 100% free from allergens due to the risk of cross-contamination in the preparation process. Poultry and fish dishes may contain bones.
A 10% discretionary service charge is applied to all guest bills. All prices are in Pound Sterling.

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Starters & Small Plates

ARTISAN BREAD BOARD (v)	6.5
focaccia and ciabatta with sundried tomatoes, olives, and butter	
NACHOS (v)	9
topped with melted cheese, jalapeños, house salsa, sour cream & guacamole	
BUFFALO CHICKEN WINGS	9.5
with Frank's™ hot sauce, celery & blue cheese dip	
BUTTERNUT SQUASH & SWEET PEPPER SOUP (vg)	7.5
creamy and warming, served with bread	
BATTERED SQUID RINGS	9.5
with lemon wedges and classic cocktail sauce	
ANTI PASTI SHARING BOARD	16
selection of cold meats or cheeses, or a mixture of both	

Burgers

all served with thick cut chips	
CHOPHOUSE BEEF BURGER	18
brioche bun, beef tomato slice, gem lettuce, melted mozzarella, bacon & gherkin	
FISH BURGER	17
brioche bun, lettuce, beef tomato slice, and tartare sauce	
PANKO CHICKEN BURGER	17
crispy panko chicken in brioche, beef tomato slice, gem lettuce, and red onion	
VEGAN BUTTERMILK BURGER (vg)	17
vegan brioche bun, melted vegan cheese, beef tomato slice, lettuce, and red onion	

House Favourites

BBQ RIBS	14.5 / 29
full or half rack, glazed and slow-cooked with thick-cut chips	
MEDITERRANEAN CHICKEN	17.5
grilled chicken breast with tomatoes, olives, spinach, potatoes, capers, peppers & feta cheese	
WILD MUSHROOM TAGLIATELLE (vg)	14
creamy tagliatelle with wild mushrooms	
add grilled chicken / tofu (vg)	6
PAN-SEARED SEABASS	19
served with buttered new potatoes, kale & cherry tomatoes sautéed in garlic olive oil	
FISH & CHIPS	18
ale battered fish of the day, peas, thick cut chips & tartar sauce	



From the Grill

all steaks served with tenderstem broccoli, grilled tomato and thick cut chips	
10oz NY STRIP STEAK	27
8oz RIB EYE	28
8oz RUMP STEAK	24
GRILLED PORK CHOPS	22
served with mashed potatoes and sautéed apples in cinnamon maple syrup	
LAMB CHOPS	24
served with new potatoes and tender stem broccoli	
add your sauce of your choice	2
garlic & parsley butter, peppercorn sauce, blue cheese sauce, red wine jus, chimichurri or mint sauce	

Salads & Light Bites

WARM PUTTANESCA SALAD	16
sautéed penne pasta with prosciutto, anchovies, shallots, cherry tomatoes, olives & capers	
CAESAR SALAD	12
classic Caesar dressing, romaine lettuce, croutons & parmesan	
add grilled chicken / tofu (vg)	6
CAPRESE CIABATTA (v)	12
fresh mozzarella, beef tomato slices, and pesto on toasted ciabatta	
STEAK CIABATTA	15
tender beef slices served warm on ciabatta bread	

Sides

THICK-CUT CHIPS (vg)	4
LOADED CHIPS - BACON OR CHEESE	6
ONION RINGS (v)	4
BUTTERED BABY POTATOES (v)	4
COLESLAW (v)	4
GARLIC BREAD	4
MIXED SALAD (vg)	4
TENDERSTEM BROCCOLI (vg)	4

Desserts

DECADENT SUNDAE	9
chocolate hazelnut, vanilla & honeycomb ice creams, whipped cream, waffle straw & KitKat crumbs	
AMARETTO CHEESECAKE GATEAU	8
STICKY TOFFEE PUDDING	8
served warm with clotted cream	
VEGAN SALTED CARAMEL BROWNIE (vg)	8
with raspberry ripple vegan ice cream	
CHEESEBOARD	12
seelction of cheeses, crackers & fig jam	
ICE CREAM (v, gf)	7.5
or SORBET SELECTION (vg, gf)	
ask your server for today's selection	