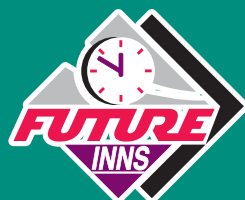


CHOPHOUSE  
STEAKS • CHOPS • RIBS

# Main Menu



Served Monday to Saturday 5pm – 10pm | Sundays and Bank Holidays 5pm – 9:30pm

## STARTERS

<b>BREAD &amp; OLIVES (vg)</b>	<b>7</b>
rosemary focaccia, olives, extra virgin olive oil & balsamic dip	
<b>NACHOS (v, gf)</b>	<b>8.5</b>
tortilla chips, mozzarella, jalapenos, salsa, guacamole, chives sour cream	
<b>SPICY CHICKEN WINGS</b>	<b>8.5</b>
with frank's hot sauce	
<b>TRUFFLED ARTICHOKE SOUP (v, gf available)</b>	<b>6.5</b>
served with crusty bread	
<b>SMASHED AVOCADO &amp; POACHED EGG ON TOAST (v)</b>	<b>7.5</b>
<b>BATTERED SQUID RINGS</b>	<b>9</b>
with tartare sauce	
<b>CRISPY OYSTER MUSHROOMS (vg)</b>	<b>9</b>
with chimichurri sauce	

## SALADS

<b>CAESAR SALAD (v, gf available)</b>	<b>12</b>
<b>with grilled chicken breast</b>	<b>16</b>
romaine lettuce, caesar dressing, grana padano cheese, croutons	
<b>SUPERFOOD SALAD (vg, gf)</b>	<b>13</b>
<b>with grilled chicken breast/goats cheese</b>	<b>17</b>
roasted squash, apple, cranberries, lightly roasted seeds, whole grain mustard and maple syrup dressing	
<b>SMOKED SALMON &amp; HERB SALAD (gf)</b>	<b>17</b>
capers, shaved fennel, rocket, with vinaigrette	

## BURGERS

<b>CHOPHOUSE BURGER</b>	<b>16</b>
beef patty in a brioche bun, chili jam, heritage beef tomato and gem lettuce, smoked bacon, house slaw, and triple-cooked chips	
<b>BUTTERMILK FRIED CHICKEN BURGER</b>	<b>15</b>
crispy chicken fillet in a brioche bun, chipotle mayo, gem lettuce, heritage beef tomato, and triple-cooked chips	
<b>SWEET POTATO, CHICKPEA &amp; BEETROOT BURGER (vg)</b>	<b>14</b>
hummus, gem lettuce, and tomato salsa, triple-cooked chips	

## HOUSE FAVOURITES

<b>FULL RACK OF BBQ RIBS/HALF RACK</b>	<b>25/17</b>
with house slaw and triple-cooked chips	
<b>PIRI-PIRI CHICKEN SUPREME</b>	<b>19</b>
served with baked sweet potato, sautéed red pepper, and grilled corn on the cob	
<b>CHICKEN AND LEEK PIE</b>	<b>16</b>
with triple-cooked chips and green salad	
<b>FISH &amp; CHIPS</b>	<b>17</b>
butcombe™ battered fish of the day, peas, tartare sauce & triple-cooked chips	
<b>ROASTED SQUASH AND GARLIC ALFREDO TAGLIATELLE (v)</b>	<b>14</b>
<b>TOFU &amp; CAULIFLOWER CURRY (vg, gf)</b>	<b>14</b>
with basmati rice	

## FROM THE GRILL

served with sautéed green beans, roasted tomato and triple-cooked chips

<b>10oz NY STRIP</b>	<b>26</b>
<b>8oz RIBEYE STEAK</b>	<b>27</b>
<b>8oz RUMP STEAK</b>	<b>23</b>
<b>PORK CHOP</b>	<b>18</b>
<b>Sauce of your choice</b>	<b>2</b>
Garlic and parsley butter, peppercorn sauce, blue cheese sauce, red wine jus or chimichurri sauce	

## SIDES ALL AT 3.8

TRIPLE COOKED CHIPS • CHOPHOUSE SLAW  
ONION RINGS • BACON & CHEESE LOADED CHIPS  
BUTTERED POTATOES • BLUE CHEESE WEDGE SALAD  
GARLIC BUTTER GREEN BEANS  
CAULIFLOWER MAC & CHEESE

## DESSERTS

<b>APPLE AND FOREST FRUITS CRUMBLE (v)</b>	<b>7.5</b>
with homemade custard	
<b>STICKY TOFFEE PUDDING (v)</b>	<b>7.5</b>
with toffee sauce and vanilla ice cream	
<b>RASPBERRY &amp; GIN CHEESECAKE (vg, gf)</b>	<b>8</b>
<b>3 SCOOPS OF LOCAL ICE CREAM (v, gf) or SORBET (vg, gf)</b>	<b>7.5</b>
ask your server for our daily selection	
<b>CHEESE SELECTION (v, gf available)</b>	<b>11</b>
Cornish yarg, Bath blue, goat's cheese and brie, crackers, apple, celery and chutney	



v - vegetarian vg - vegan gf - gluten free

Please speak to your server for information on any food intolerances or allergies. If you do have any food allergy, please inform your server before ordering any food so your food can be prepared minimising any cross contamination. Fish and poultry dishes may contain bones. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives