

CHOPHOUSE

STEAKS • CHOPS • RIBS

LUNCH MENU

Monday - Sunday 12pm - 5pm

BREADS & NIBBLES

Baked Bread Selection 4
With balsamic dip,
tomato & parmesan butter (v)

Olives Marinated in Herbs & Garlic 3
(v) (vg) (gf)

Oven baked Garlic Ciabatta with Parsley (v) 3

Oven baked Garlic Ciabatta 4
With mozzarella & sundried tomato (v)

STARTERS

Nachos 7
Corn tortilla chips, cheese, salsa,
guacamole, sour cream & jalapenos (v)
Add black bean chilli (v) 7.5
or chorizo & chicken 8

Creamy Tuscan White Bean & Garlic Soup 6
With rosemary focaccia (v)

Pulled Pork Bruschetta 7
With caramelized onions & mozzarella

Mezze 6
With houmous, roasted vegetables,
salsa, roasted garlic, olives
& grilled pitta bread (v) (vg)

SANDWICHES All 7

Served with crisps and a side salad

Ham & gruyere cheese
Avocado, roast pepper & goats' cheese (v)
Egg mayonnaise & cress (v)
Smoked salmon, cucumber & cream cheese

CIABATTA

Bavette steak 10
With red onion, mushroom,
rocket and thick cut chips

SALADS

Sweet Potato Falafel 9
Served with sweetcorn & roasted
red pepper salad with mint yoghurt
dressing (v) (vg) (gf)

Grilled Halloumi 11
With grilled pak choi, carrot, orange
& watercress salad with a mustard
& honey dressing (v)

Cobb Salad 11.5
Chicken, bacon, avocado, baby gem,
plum tomatoes & boiled egg with
a mustard & honey dressing (gf)

Superfood Salad 9.5
Blanched broccoli, pomegranate seeds,
kale, avocado, roast sweet potato, toasted
pumpkin seeds, & freekeh with a
mint yoghurt dressing (v) (vg)

Add on
Chicken 2.5
Bavette steak 4

PANINI'S All 8

Ciabatta bread served
with crisps and a side salad

Tomato & chilli jam with mozzarella cheese (v)
Bacon, courgette, basil & mozzarella
Avocado, roast pepper & goats' cheese (v)
Ham, apple & gruyere cheese

Food allergies and intolerances: If you require further information on ingredients which may cause food allergy or intolerance, please speak to a member of the restaurant team before you order your meal. If you do have any food allergy, please inform us so as to minimise the risk of cross contamination during preparation and service of your food. Fish and poultry dishes may contain bones. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. All menu items are subject to availability. Prices are in pounds sterling and include VAT, at the current rate.

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GRILLS

10oz Rump 16
Served with mushroom, roast tomato, watercress, onion rings, thick cut chips & sauce of your choice

Sauces

Blue cheese
Peppercorn
BBQ
Mushroom
Minted jus

Butters

Garlic & herb
Basil, parmesan & tomato

Upgrades

Sweet potato fries 1
Additional sauce 1

MAINS

Slow Roasted Baby BBQ Ribs 11
Half Rack of ribs glazed in BBQ sauce, served with southern slaw, onion rings and your choice of chips

Fish & Chips 13
Butcombe beer battered haddock, thick cut chips, peas & house made tartar sauce

Mixed Bean Stew 10
Chunky stew with mixed beans & sweet potato served with lemon couscous (v) (vg)

Wild Mushroom & Pumpkin Pasta 11
Penne pasta, pumpkin pasta sauce with wild mushrooms, garlic & cashews (v) (vg) (gf)

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BURGERS

All served in a brioche bun with thick cut chips & southern slaw

Classic Beef Burger 12
With a beef tomato, salad & pickles

Panko Breaded Chicken Burger 12
A whole breast served with a beef tomato & salad

Housemade Beetroot & Halloumi Burger 10
Served with tomatoes & salad (v)

6oz Lamb Burger 12
With beef tomato, salad, pickles & mint yoghurt

Add on each 1.5
Bacon • Gruyere cheese • Stilton cheese
Grilled Halloumi • Onion rings

Upgrade 1
To sweet potato fries

SIDES 3

Oven baked garlic ciabatta with parsley (v)
Honey roast root vegetables (v) (gf)
Sautéed mushrooms (v) (gf)
Thick cut chips (v) (vg)
Sweet potato fries (v) (vg)
Southern slaw (v) (gf)
Mixed vegetables (v) (gf)
Chophouse side salad (v) (vg) (gf)
Onion rings (v)

DESSERTS

Deep Dish Apple Pie 6
With vanilla ice cream (v)

Sticky Toffee Pudding 6
With salted caramel ice cream (v)

Chocolate & Cherry Cheesecake 6
With cherry compote (v) (vg)

Selection of Tarr's Ice Creams; 6
Vanilla, strawberry,
salted caramel or chocolate (v) (gf)

Cheese Selection 8
Bath blue cheese, Cornish Yarg,
Somerset brie, grapes, chutney & crackers (v)

White and Dark Chocolate Mousse 6
With pistachio biscotti (v)