CHOP HOUSE

COCKTAILS

CHOP HOUSE MARTINI 12.5
tarragon infused Haku vodka, dry vermouth & absinthe rinse

STONESTREET SWIZZLE #2 12.5
42 Below Vodka, Disaronno amaretto, pink lemonade cordial, lime, Angostura bitters & candyfloss cloud

ELDERFLOWER GIMLET 12.5
Caorunn Gin, St Germain elderflower & lime

SCOTCH BONNET MARGARITA 12
Cazadores Blanco tequila, lime, Cointreau & hot chilli cordial

RELISH

PERELLÓ GORDAL OLIVES 5.5

BREAD & BONE MARROW BUTTER 5.5

OYSTERS [three] 10.5 | [six] 21

BUFFALO OYSTERS [three] 12 | [six] 24

STARTERS

MUSSELS [small] 10.5 | [large] 16.5
sauvignon & garlic butter

BUFFALO MOZZARELLA 11
heritage tomatoes & smoked oil

STICKY BBQ RIBS 13.5
sesame & spring onion

TEMPURA PRAWNS 11.5
hot citrus 'slaw & burnt chilli jam

STEAK TARTARE 16.5
bone marrow, fried potato & harissa mayo

FRIED CHICKEN WINGS 10.5
hot chilli, garlic & coriander

SEARED TUNA 13.5
hot citrus slaw, jalapeño & coriander

MAINS

STEAK BURGER 19.5
comte, burger sauce, shredded lettuce & straw fries

MONKFISH SATAY 23.5
kimchi salt fries & hot citrus 'slaw

WILD MUSHROOM 19.5
potato dumplings, crispy enoki & parmesan

BBQ LOBSTER 50
herby fries & Béarnaise sauce

COAL ROASTED CHICKEN 22.5
hot rub, chimichurri & chicken salt fries

STEAK SOURDOUGH 19.5
béarnaise, burnt onions, straw fries & bone marrow gravy

OFF THE COALS

The very best of British beef, butchered & dry aged in-house with Himalayan salt. Our beef is locally sourced & dry aged for a minimum of 35 days before being cooked over the coals.

SINGLE CUTS
served with your choice of sauce

RUMP 300g	26
SIRLOIN 300g	34
RIB-EYE 300g	37
FILLET 250g	39.5

SHARING CUTS
sharing cuts served with your choice of two sauces

PORTERHOUSE	per 100g	13.5
CHATEAUBRIAND	per 100g	16
BONE-IN SIRLOIN	per 100g	13.5

SURF & TURF 26
add a half lobster & garlic buttter

SAUCES
BONE MARROW GRAVY | PEPPERCORN
BÉARNAISE | CHIMICHURRI | BLUE CHEESE

SIDES

FRIED CHILLI POTATOES	5.5	**MASH & GRAVY**	5.5	**HAND CUT CHIPS**	5.5
FENNEL, CAPER & ROCKET	5.5	**CHILLI & LEMON BROCCOLINI**	6.5	**SESAME 'SLAW**	5
MAC CHEESE	6.5	**CHOP HOUSE CAESAR**	5.5	**GARLIC WILD MUSHROOMS**	6
HERITAGE TOMATO & PICKLED ONION	6.5	**SALT & VINEGAR ONION RINGS**	5	**WHIPPED FETA & COAL ROASTED BEETS**	7

PLEASE ASK YOUR SERVER IF YOU HAVE ANY ALLERGY OR DIETARY REQUIREMENTS. PLEASE BE AWARE OUR KITCHEN DOES CONTAIN NUTS & OTHER ALLERGENS. FULL ALLERGEN MENU AVAILABLE ON REQUEST.
OUR VEG OILS CONTAIN GENETICALLY MODIFIED SOYA.