CHOPHOUSE SHARING FEAST

48.50 PER PERSON (MINIMUM FOUR PEOPLE)

TO START

Wheeler's Crispy Calamari (408kcal) Salt Baked Beetroot Salad (368kcal) Poached Pear & Clawson Blue Cheese Salad (199kcal) Bell Red Pepper Piperade (87kcal) Warm Baked Sourdough (247kcal)

THE MAIN EVENT

Campbell Brothers' 8oz Sirloin Steak (525kcal) Rack of Lamb (920kcal) STEAK & LAMB SERVED PINK OR WELL DONE Half Roast Chicken (1531kcal) Chimichurri Glazed Cauliflower (173kcal)

DOUBLE UP

8oz Sirloin Steak +15.00 (525kcal)

Half Roast Chicken +15.00 (1531kcal)

Served with a selection of sides & sauces

Koffmann Chips (VE) (364kcal) Koffmann Fries (VE) (444kcal) Buttery Mash (V) (160kcal) Buttered Peas (V) (283kcal) Green Beans (V) (287kcal) Green Salad (VE) (52kcal) Béarnaise Sauce (V) (231kcal) Roasting Juices (32kcal)

PUDDINGS TO SHARE

Sticky Toffee Pudding with Butterscotch Sauce (711kcal) Eton Mess with Fresh Berries (488kcal) Dark Chocolate Brownie with Chocolate Sauce (633kcal)

SEASONAL MOCKTAILS

Virgin Passion Fruit Martini

Passion fruit purée, vanilla syrup, Franklin & Sons ginger beer, orange 9.95 (154kcal)

Virgin Mary

Longbottom & Co Virgin Mary, celery stick 7.50 (80kcal)

Crodino, soda water, bittersweet orange aperitivo 7.50 (88kcal)

Marco's Lemonade

Lemon juice, sugar cane syrup, soda water, lemon 6.50 (114kcal)

Marco's Rhubarb Lemonade

Lemon juice, sugar cane syrup, soda water, rhubarb syrup, grenadine, strawberry 6.50 (179kcal)

Marco's Strawberry Lemonade

Lemon juice, sugar cane syrup, soda water, strawberry purée, strawberry 6.50 (135kcal)

FOR THE TABLE

Warm Baked Sourdough (V) Salted English butter 4.95 (481kcal)



FOR THE TABLE

Martini Olives (VE) Fresh lemon, extra virgin olive oil 4.95 (222kcal)

SMALL PLATES PERFECT FOR SHARING - WE RECOMMEND ONE TO TWO PLATES PER PERSON

Salt Baked Beetroot & Goat's Cheese Salad (V) Candied walnuts, grape vinegar 9.50 (368kcal) VE available

Finest Quality Smoked Salmon Properly garnished, buttered brown bread, 13.95 (304kcal)

Shin of beef, English dumplings, woodland mushrooms, parsley 8.50 (265kcal)

Poached Pear & Clawson Blue Cheese Salad (V) Endive, candied walnuts, grape vinegar 8.95 (398kcal) VE available

Wheeler's Crispy Calamari Sauce tartare, fresh lemon 10.50 (408kcal)

STEAKS & CHOPS ALL SERVED WITH ROASTED

PICCOLO VINE TOMATOES & YOUNG WATERCRESS - ALL WEIGHTS ARE APPROXIMATE

SINGLE CUTS

ALLOW 20 MINUTES FOR THE STEAK TO BE COOKED & RESTED.

Butcher's 170G, RECOMMENDED PINK OR WELL DONE 18.95 (347kcal)

Sirloin 230G, RECOMMENDED MEDIUM-RARE 27.50 (525kcal)

Ribeye 280G, RECOMMENDED MEDIUM 32.50 (589kcal)

Fillet 170G, RECOMMENDED MEDIUM-RARE 34.00 (373kcal)

LARGER CUTS

ALLOW UP TO 45 MINUTES FOR THE STEAK TO BE COOKED & RESTED.

Sirloin 450G, RECOMMENDED MEDIUM-RARE 48.50 (916kcal)

Fillet 340G, RECOMMENDED MEDIUM-RARE 59.00 (605kcal)

Tomahawk 1000G, RECOMMENDED MEDIUM 89.00 (1029kcal)

Porterhouse 710G, RECOMMENDED MEDIUM-RARE 79.00 (1086kcal)

SIGNATURE STEAKS

Fillet Steak Au Poivre Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, peppercorn sauce 37.95 (823kcal)

Fillet Steak With Garlic Butter Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, 39.95 (1023kcal) garlic butter 37.95 (1016kcal)

Fillet Steak With Garlic King Prawns Béarnaise sauce, confit potato

CHOPHOUSE CLASSICS

Rack of Lamb Buttered green beans, mint vinaigrette, soft herbs 32.50 (1416kcal)

Chophouse Burger Melted Monterey Jack, turkey rashers, sweet pickled cucumber, barbecue glaze, iceberg lettuce, beef tomato, brioche bun, Heinz ketchup, Koffmann fries 21.50 (1361kcal)

Fillet Of Trout À La Forestière Buttered English leaf spinach, fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico 27.50 (614kcal)

Half Roast Chicken Woodland mushrooms, buttered English leaf spinach, roasting juices 22.95 (1971kcal)

Chimichurri Glazed Roast Cauliflower (VE) Roasted Piccolo tomatoes, Koffmann fries 16.50 (617kcal)

Escalope of Chicken Alla Milanese Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, 19.50 (661kcal)

SAUCES

Peppercorn 3.95 (97kcal) Béarnaise 3.95 (231kcal) Chimichurri 3.95 (83kcal) Roasting Juices 3.95 (32kcal) Clawson Blue Cheese 3.95 (78kcal) Garlic Butter 3.95 (290kcal)

ANY THREE SAUCES OR STANDARD SIDES: £10

STANDARD SIDES

Koffmann Fries (VE) 4.50 (444kcal) Koffmann Chips (VE) 4.50 (364kcal) Green Salad (VE) 4.50 (52kcal) Onion Rings (VE) 4.50 (357kcal) Buttered Peas (V) 4.50 (283kcal) Buttered New Potatoes (V) 4.50 (288kcal)

PREMIUM SIDES

Truffle & Aged Parmesan Fries 5.50 (483kcal) Buttered English Leaf Spinach (V) 5.50 (209kcal) Truffle & Aged Parmesan Mash 5.50 (198kcal) Buttered Green Beans with Almonds (V) 5.50 (287kcal) Garlic King Prawns 10.50 (387kcal)

Classic Fish & Chips Fried fillet of cod, Koffmann chips, marrowfat peas, sauce tartare, fresh lemon 22.95 (1162kcal)

CHOPHOUSE SUNDAY ROAST



AVAILABLE EVERY SUNDAY FROM 12:30PM ONWARDS

TWO COURSES 24.95 **THREE COURSES 29.95**

STARTERS

Salt Baked Beetroot & Goat's Cheese Salad (V) (368kcal) Candied walnuts, grape vinegar VE available

The Governor's French Onion Soup (346kcal) Croutons, gruyère cheese

Crispy Devilled Whitebait (543kcal) Sauce tartare, fresh lemon

MAIN COURSES

Served with all the trimmings

Roast Sirloin of Beef (557kcal) Horseradish

Roast Chicken Breast (294kcal)

Roast Leg of Lamb (557kcal) Mint sauce

Chimichurri Glazed Cauliflower Steak (VE) (173kcal) Piccolo vine tomatoes, extra virgin olive oil

28-Day Aged Tomahawk Rib Of Beef (1920kcal) 28-day aged Campbell Brothers' finest quality beef, suggested for two to share Surcharge 15.00 per person based on two people sharing



"Cooking is a philosophy, it's not a recipe."

- Marco Pierre White

BE THE FIRST FOR ALL THE LATEST NEWS, MENU LAUNCHES & **EXCLUSIVE OFFERS**



Plus your chance to win £250 in restaurant vouchers to spend anywhere across the UK

vailability. No cash alternative. No change given. Winner must be 18 and over. One valid email will be permitted per entry. Voucher must be redeemed by 31st October 2025. Entries close 22nd June 2025. Winner will be contacted by email. No prize alternative.

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) do not contain meat (VE) do not contain any animal products.

