



SNACKS & SAVOURIES

Borough brown sourdough, Netherend Farm butter (v) 349Kcal.....	£4.5	Pork belly sausage roll, Bramley ketchup (3 piece) 990Kcal.....	£6
Nocellara olives (vg) 187Kcal.....	£4.5	Salt beef, wally and horseradish croquette (3 piece) 359Kcal.....	£5
Truffled mixed nuts (v) 477Kcal.....	£5.5	Montgomery rarebit soldiers, sourdough, tomatoes (v) (4 piece) 431Kcal.....	£6

SEAFOOD & SHELLFISH

Cream of mushroom soup, sourdough croutons, powered penny buns (vg) 566Kcal.....	£10
Prawn cocktail, shredded gem, scallions, cucumber, shellfish dressing 409Kcal.....	£16
Severn & Wye smoked salmon, rye bread, capers, lemon 393Kcal.....	£15
1/2 Pint / Pint of shell on prawns, lemon, Marie Rose sauce 304Kcal / 409Kcal.....	£8/£14

STARTERS

Longhorn beef tartare, smoked egg yolk, dripping toast 520Kcal.....	£15
Beef heart tomato salad, capers, pickled onions, Kidderton Ash goats cheese (v) 191Kcal.....	£13
Chicory salad, artichokes, creamed stilton, pickled walnuts (v) 233Kcal.....	£13

CLASSICS

Chophouse cheeseburger, grass-fed dry aged patty, bacon, cheddar, red onion and, dill pickle, milk bun, house relish 1130Kcal.....	£16.50
180g Native cross steak sandwich, red wine gravy, mustard butter, homemade rosemary & onion loaf, served with fries 1673Kcal.....	£19.50
Montgomery rarebit, sourdough, tomatoes (v) 862Kcal.....	£12
Bacon, liver and onions - grilled calves' liver, treacle cured pork belly, mash potatoes, onion gravy 2014Kcal.....	£26
Chicken coronation pie, sauteed cabbage, curry sauce 1422Kcal.....	£25
Day boat haddock, pale ale batter, minted peas, chips, tartare sauce 1636Kcal.....	£21
Market catch of the day- lemon, capers, parsley (v) 1028Kcal.....	£39
Steamed root vegetable and spinach pudding, suet crust, creamed mushroom sauce (vg) 827Kcal.....	£20

CHOPS

Pork – Bramley ketchup 1620Kcal.....	£26
Lamb – Herdwick Barnsley, rosemary and mint jelly 1039Kcal.....	£27
Beef – Galloway rib eye 400g, fattened gravy 804Kcal.....	£42
Halibut – Gigha T-bone, brown shrimp butter 735Kcal.....	£34
DALMORE WHISKY 12 YR Beef Galloway rib eye 400g, Dalmore & peppercorn sauce 779Kcal	£46
PRIME <i>Dry aged, grass-fed beef, cooked over charcoal</i>	
Sirloin 350g 885Kcal.....	£39
Flank 220g 540Kcal.....	£26
Fillet 300g 586Kcal.....	£43

LARGE CUTS

Tomahawk 1200g 3027Kcal	£132
Porterhouse 1000g 2132Kcal	£125
Chateaubriand 600g 1764Kcal	£90

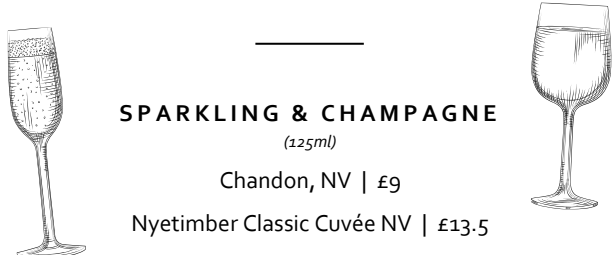
SIDES £ 6

Mash potato (v) 653Kcal
Spinach – Steamed (vg) or creamed (v) 60Kcal / 266Kcal
English leaves, house dressing (vg) 105Kcal
Datterino tomato and red onion salad (vg) 62Kcal
Thick cut chips (vg) 738Kcal
Skinny chips (vg) 840Kcal
Tender stem broccoli, garlic and chilli butter 227Kcal

SAUCES £ 3

Béarnaise (v) 272Kcal, Green Peppercorn (v) 199Kcal,
Chimichurri (vg) 213Kcal, Chophouse Fatted Gravy 160Kcal,
Garlic and Snail Butter 538Kcal

WINES BY THE GLASS



SPARKLING & CHAMPAGNE
(125ml)

Chandon, NV £9
Nyetimber Classic Cuvée NV £13.5
Lanson Brut Père et Fils NV £15.5
Lanson le Rosé, NV £19.5

WHITE *(175ml)*

La Première Ballerine, Colombard/Uni Blanc 2022 £8.5
Mastri Vernacoli, Pinot Grigio 2022 £9.5
Satyr, Sileni Estates, Sauvignon Blanc 2022 £11
Duc de Morny, Picpoul de pinet 2022 £16

ROSÉ *(175ml)*

Jean-Paul Cuvée, 2022 £8
Mirabeau Azure, Grenache 2022 £12

RED *(175ml)*

La Première Ballerine, Grenache / Syrah 2022 £8.5
Crianza Mediel, Rioja, Tempranillo 2020 £11.5
Deande, Malbec 2022 £12
Negroamaro, Primitivo 2022 £14

PUDDINGS

Baked chocolate pudding, rum & raisin ice cream (v) 680Kcal.....	£10
Bramley apple crumble, custard (vg) 442Kcal.....	£10
Molasses and date sticky toffee pudding, vanilla ice cream (v) 547Kcal.....	£9
Ice cream (v) and sorbets (vg).....	£3 per scoop
Chocolate 134 Kcal, Vanilla 120Kcal,	
Raspberry 94Kcal, lemon 78Kcal	
Rum truffles (4 piece) 532Kcal.....	£6

BRITISH CHEESE

Colston Basset Stilton, quince jelly (v) 345Kcal.....	£9
Kidderton Ash goats cheese, quince jelly (v) 305Kcal.....	£10
Smoked Lincolnshire Poacher, pickled walnuts 357Kcal.....	£9.5
Selection of three 625Kcal.....	£19

(v) - vegetarian | (vg) - vegan

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. Our vegan dishes are made to the vegan recipes but might not be suitable for guests with milk or egg allergy. Adults need around 2000kcal per day

'CHOPPED MENU'
2 / 3 COURSES £ 29 / £ 35

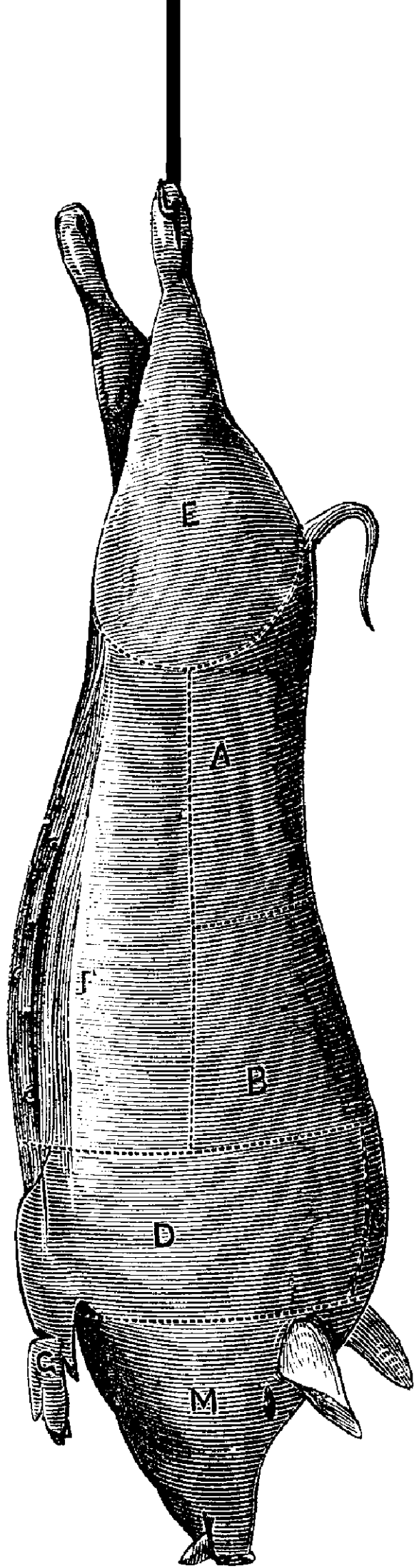
(available Monday to Saturday)

Prawn cocktail, shredded gem, scallions, cucumber, shellfish dressing 409Kcal
Cream of mushroom soup, sourdough croutons, powered penny buns (vg) 566Kcal
Pork belly sausage roll, Bramley apple ketchup 990Kcal

Coronation pie, sauteed cabbage, curry sauce 1444Kcal

Steamed root vegetable and spinach pudding, suet crust, creamed mushroom sauce (vg) 827Kcal
Chophouse cheeseburger, grass-fed dry aged patty, bacon, cheddar, milk bun, house relish 1130Kcal

Molasses and date sticky toffee pudding, tonka bean ice cream 547Kcal
Ice-cream (v) & sorbet (vg)
Chocolate 134Kcal, Vanilla 120Kcal
Raspberry 94Kcal, lemon 78Kcal



PATERNOSTER 
CHOP HOUSE