



SNACKS & SAVOURIES

House bread & butter (v) 349Kcal.....£6	Pork belly sausage roll, Bramley ketchup (3 piece) 620Kcal.....£6
Nocellara olives (vg) 233Kcal£4.5	Montgomery rarebit soldiers, sourdough, tomatoes (v) (4 piece) 365Kcal £6
Mixed nuts (v) 926Kcal£5.5	

STARTERS

Mersea rock oysters, shallot vinegar, lemon, Tabasco, 26Kcal each£4	Longhorn beef tartare, smoked egg yolk, dripping toast 374Kcal£15
Prawn cocktail, shredded gem, scallions, cucumber, shellfish dressing 409Kcal.....£16.5	Chilled pea and lettuce soup, shredded gem, fresh peas (vg) 372Kcal.....£9
Severn & Wye smoked salmon, rye bread, capers, lemon 371Kcal£15	Pan seared scallops, served in the shell, pea puree, samphire, bacon, 263Kcal£19.5
Caesar salad, gem, Caesar dressing, croutons 233kcal.....£14	Burrata, Heritage tomato, capers, pickled onion, chives 430Kcal£16.5
add grilled chicken 233kcal£6.5	

CLASSICS

Triple Cheese tart, smoked Poacher, cheddar, Montgomery, rocket, broccoli (v) 961kcal..... £21
Chophouse cheeseburger, grass-fed dry aged patty, red onion, cheddar, bacon, dill pickle, house sauce, milk bun 1130Kcal £18.5
180g Native Cross Steak sandwich, red wine gravy, rocket, wholegrain mustard butter, homemade loaf, fries 1299Kcal £19.5
Chicken & leek pie, hispi cabbage, mustard cream sauce 1215Kcal.....£25
Day boat haddock, pale ale batter, minted peas, chips, tartare sauce 1633Kcal.....£21
Market Catch of the day, lemon, capers, parsley 1133Kcal.....£39
1/2 Corn fed chicken, tarragon sauce 1146Kcal£28
Pan roasted seabass, garlic spinach, white wine sauce 512Kcal.....£27.5

CHOPS

Pork – Chop, Bramley ketchup 720Kcal..... £26
Lamb – Herdwick Barnsley, rosemary and mint jelly 1039Kcal£29
Salmon – Loch Duart 776Kcal£34

PRIME

Dry aged, grass-fed beef, cooked over charcoal.

Sirloin 350g, 886Kca £39
Flank 200g, 541kcal£24
Ribeye - 330g, 955Kcal £42
Fillet 275g, 608Kcal £43

LARGE CUTS

Tomahawk 1200g 3289Kcal £132
Porterhouse 1000g 2132Kcal £125
Chateaubriand 600g 1227Kcal £90

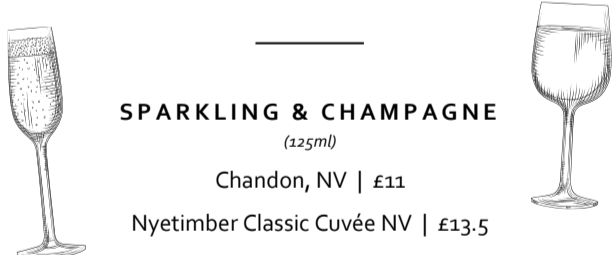
SIDES £6

Thick cut chips (vg) / Skinny chips (vg) 738Kcal/840Kcal
Mac and cheese (v) 754Kcal
Creamed mash potato (v) 653Kcal
Field mushrooms, garlic butter (v) 324kcal
Spinach – Steamed (vg) or creamed (v) 39Kcal / 324Kcal
Mangetout, garden peas (v) 140Kcal
Caesar leaves 116 kcal
Tomato and red onion salad (vg) 90Kcal

SAUCES £3.5

Béarnaise (v) 272Kcal, Green Peppercorn (v) 197Kcal,
Chimichurri (vg) 213Kcal, Chophouse Fatted Gravy 122Kcal,
Garlic Butter 381Kcal,

WINES BY THE GLASS



SPARKLING & CHAMPAGNE
(125ml)

Chandon, NV £11
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/Ugni 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)

La Première Ballerine, Rose, 2022 £9
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£11
Eton mess, strawberries, strawberry puree, cream, meringue, raspberry sorbet (vg) 409Kcal£10
Molasses and date sticky toffee pudding, clotted cream ice cream (v) 547Kcal.....£10
Ice cream (v) and sorbets (vg)£3 per scoop

Chocolate 134 Kcal, Vanilla 120Kcal,
Raspberry 94Kcal, Lemon 78Kcal

BRITISH CHEESE

Cheese board, 795Kcal£21
Texford & Tebbutt blue cheese, Carron lodge Tunworth, Wensleydale cheddar, fresh grapes, grape chutney, oat crackers

(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 2200kcal per day

Indulge in the exceptional dining experiences at our sister restaurants: [New Street Grill](#) and [Butler's Wharf Chop House](#). Each offers a unique blend of tradition, exquisite chops and steaks, and unparalleled service. @newstreetgrill_oldbengalbar | @butlerswharfchophouse

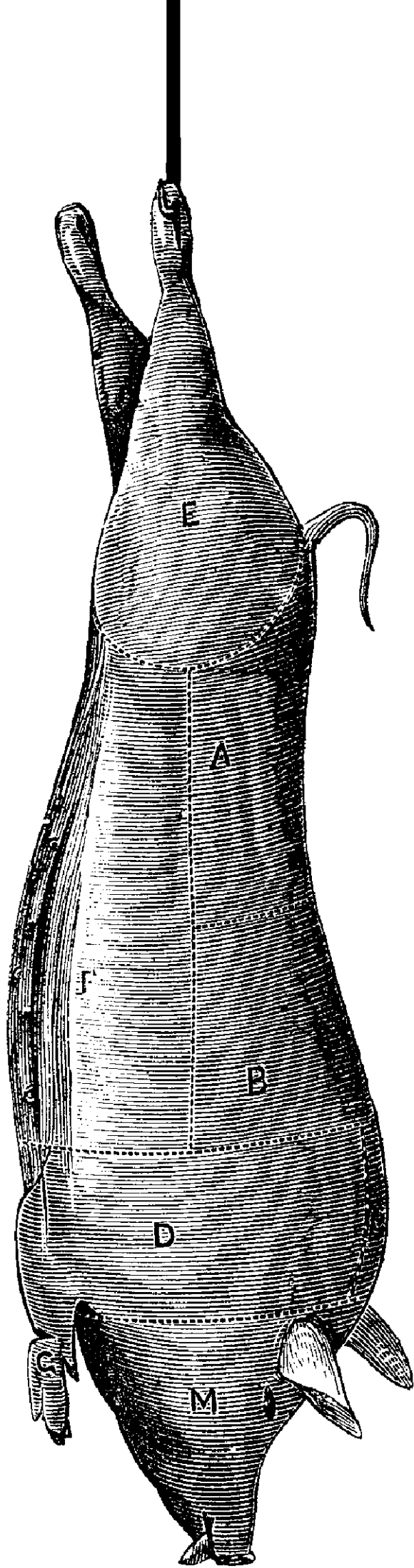
'CHOPPED MENU'
2 / 3 COURSES £30 / £35

Includes a 125ml glass of Star Crossed Chardonnay / The Last Stand Shiraz

Chilled pea and lettuce soup, mint, shredded gem, fresh peas (vg) 372Kca
Severn & Wye smoked salmon, rye bread, capers, lemon 371Kcal
Longhorn beef tartare, smoked egg yolk, dripping toast 374Kcal

Triple Cheese tart, smoked Poacher, cheddar, Montgomery, rocket, broccoli, 961kcal
Chicken & leek pie, hispi cabbage, mustard cream sauce 1215kcal
Chophouse cheeseburger, grass-fed dry aged patty, red onion, cheddar, bacon, dill pickle, house sauce milk bun, skinny or thick cut chips 1930Kcal

Molasses and date sticky toffee pudding, vanilla ice cream 547Kcal
Eton mess, strawberries, strawberry puree, cream, meringue, raspberry sorbet (vg) 409Kca
Ice-cream (v) & sorbet (vg)
Chocolate 134Kcal, Vanilla 120Kcal
Raspberry 94Kcal, lemon 78Kcal



PATERNOSTER 
CHOP HOUSE