



**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**

Cumbrae No3 rock oysters, shallot vinegar, lemon, tabasco, 33Kcal each ..... £4.5	Longhorn beef tartare, smoked egg yolk, dripping toast 374Kcal .....£16
Prawn cocktail, shredded gem, scallions, cucumber, shellfish dressing 409Kcal .....£16.5	Butternut squash soup, spiced cream, chive oil, toasted pumpkin seeds (vg) 366Kcal.....£11
Severn & Wye smoked salmon terrine, rye bread, roast beetroot, lemon 462Kcal.....£15.5	Pan seared scallops, served in shell, celeriac puree, samphire, bacon 264Kcal,.....£21
Caesar salad, gem, Caesar dressing, croutons 233Kcal.....£14	Baked goats cheese, mulled poached figs, rocket, candied pecan nuts 614Kcal.....£18.5
add grilled chicken 233Kcal .....£6.5	

**CLASSICS**

Vegetable pot pie, cream herb sauce (vg) 1143Kcal .....£22
Chophouse cheeseburger, grass-fed dry aged patty, red onion, Cheddar, bacon, dill pickle, house sauce, milk bun 1130Kcal...£19
160g Hanger Steak sandwich, red wine gravy, rocket, wholegrain mustard butter, homemade loaf, fries 1299Kcal ..... £22
Chicken, mushroom & leek pie, Hispi cabbage, mustard cream sauce 1215Kcal.....£25
Day boat haddock, pale ale batter, mushy peas, chips, tartare sauce 1633 Kcal.....£22
4hr Braised lamb shank, creamed mash potato, minted fatty gravy Kcal1328.....£36
Slow cooked duck leg, tomato, butter beans, kidney beans, parsley casserole Kcal1630.....£33
Pan roasted seabass, roasted courgette, bell pepper sauce Kcal272 .....£29

**CHOPS/STEAKS**

Pork – Chop, Bramley ketchup 720Kcal.....£27
Lamb – Herdwick Barnsley, rosemary and mint jelly 1039Kcal...£29
Swordfish, preserved lemon, saffron caper sauce 310Kcal.....£32
<b>PRIME</b>
<i>Dry aged, grass-fed beef, cooked over charcoal.</i>
Sirloin 350g, 886Kcal.....£39
Ribeye - 330g, 955Kcal .....£42
Fillet 275g, 608Kcal .....£43
Hanger, (butterflied) 782 Kcal.....£29

**LARGE CUTS**

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

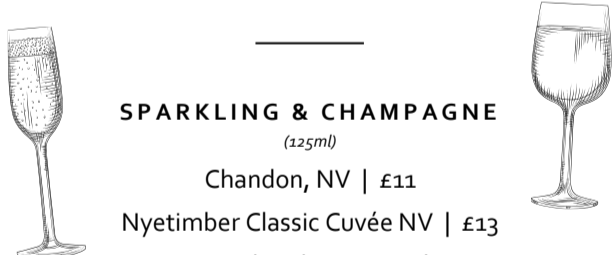
**SIDES £6**

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
Buttered winter greens (v) Kcal161
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
Piper-Heidsieck Brut NV   £16
Piper-Heidsieck Rosé, NV   £20

**WHITE** (175ml)

La Première Ballerine, Colombard/Ugni Blanc 2022   £9
Mastri Vernacoli, Pinot Grigio 2022   £10
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   £14

**RED** (175ml)

La Première Ballerine, Grenache / Syrah 2022   £9
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
Bramley apple crumble, vanilla custard (vg) kcal606.....£9
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 ..... £23
<i>Texford &amp; Tebbutt blue cheese, Carron Lodge Tunworth, Wensleydale Cheddar, fresh grapes, grape chutney, oat crackers</i>

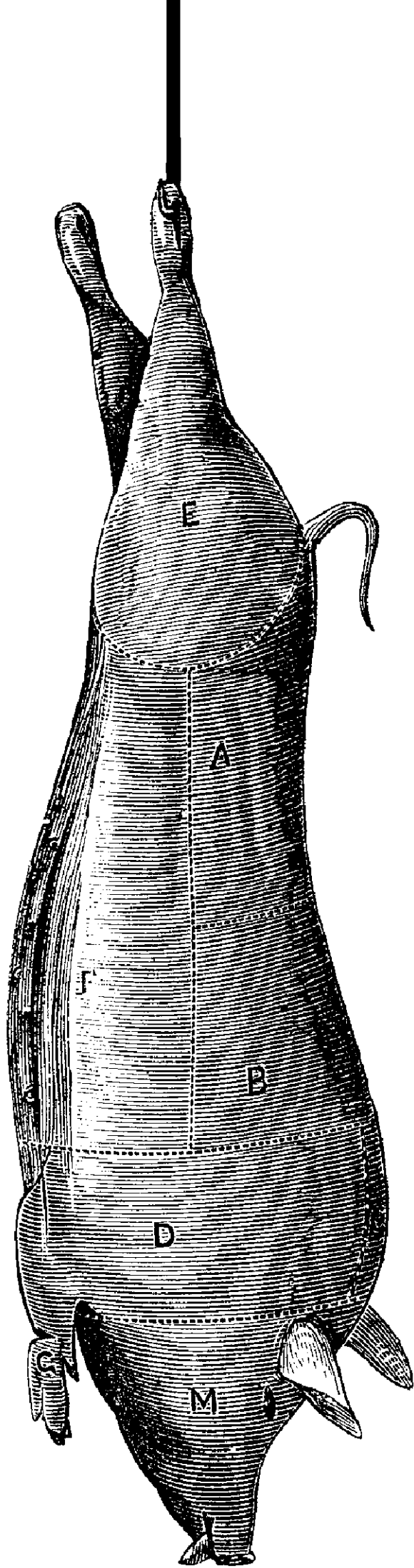
(v) - vegetarian | (vg) - vegan

*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

Butternut squash soup, spiced cream, chive oil, toasted pumpkin seeds (vg) 366Kcal
Severn & Wye smoked salmon terrine, rye bread, roast beetroot, lemon 462Kcal
Longhorn beef tartare, smoked egg yolk, dripping toast 374Kcal
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Vegetable pot pie, sauteed spinach, cream herb sauce (vg)1180Kcal
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
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Molasses and date sticky toffee pudding, vanilla ice cream 547Kcal
Bramley apple crumble, vanilla custard
Ice cream (v) & sorbet (vg)
Chocolate 134Kcal, Vanilla 120Kcal



**PATERNOSTER**   
**CHOP HOUSE**