



## NIBBLES

### **Local rosemary & sea salt focaccia £4.00**

Red wine shallot butter (V)

Chimichurri (Ve)

Brown bone butter

### **Manzanilla olives (Ve) £4.00**

## STARTERS

### **Roast onion houmus (Ve) £8**

Rainbow carrots, local focaccia, celery, corn shards

### **Ox cheek fritters £9.50**

Sriracha, black pepper mayo, soused red onions

### **Sticky chicken skewers (GF) £7.5**

Chilli, honey, ginger, lime, soy

### **Garlic mushrooms on toast (V) £8.5**

Porcini & truffle velouté, parmesan, herbs

### **King prawn cocktail £9.5**

Smoky tomato mayo, cucumber, rye

### **Half grilled lobster (GF) £32.5**

Garlic butter

### **Yorkshire Cheese Rarebit fondue (V) £9.5**

Warm local focaccia, crudites, corn shards, pale ale

## NOT STEAK

### **Chophaus double hamburger & chips £14.5**

Local bun, smoky tomato jam, burger sauce, shredded lettuce, gherkin

**Burger extras....** Caramelised onions £1.25 | Cheddar £1.25 | Treacle cured bacon £2 | Yorkshire blue £1.75

### **Chargrilled Swordfish (GF) £22**

Chimichurri, cured cherry tomatoes, tender stem broccoli

### **Quinoa crusted squash (Ve) £14.5**

Peperonata, crispy roots, pomegranate molasses, tender stem broccoli

### **Baked cod (GF) £18**

Cos, Peperonata, hollandaise, lobster claw dressing

### **Local chicken & mushroom (GF) £18**

Leek & potato rösti, rainbow carrots, porcini & truffle velouté

### **Grilled lobster (GF) half £37/ whole £70**

Garlic butter or thermidor sauce, Chophaus chips



## YORKSHIRE STEAK

Locally sourced cuts of Yorkshire grass & grain fed beef from Setchfields butchers in Roundhay Selected by its traditional methods of its farm to fork husbandry. Breeds of Charolais, limousine, Longhorn, Belted Galloway and Hereford are used in our unique offering.

Each steak is dry and wet aged for 28 days and then finished further in our rock salt chamber for an exceptional overdrive in flavour

Simply seasoned with sea salt, cooked on our volcanic rock chargrill and kissed with our brown bone butter for our perfect steak experience

*Served with Chophaus chips, confit tomato & young watercress....*

Usual suspects		Big sharing chops		Posh sharing	
Sirloin 280g	£30	Cote de boeuf 1.3kg	£85	Chateaubriand 500g	£75
Ribeye 340g	£35	Porterhouse 1.3kg	£75	Chateaubriand & half lobster	
Rump 280g	£24.5	Club sirloin 1.23g	£75	Surf & Turf	£105
Fillet 250g	£40				
T-bone 560g	£42				

## Steak essentials

Hollandaise (GF) £2.5	Yorkshire blue cheese sauce (V) £2.5	Peppercorn (GF) £2.5
Chimichurri (Ve) (GF) £2.5	Porcini & truffle velouté (V) (GF) £2.5	
Grilled garlic langoustine (GF) £7.5		

## Quintessential sides

<b>Chophaus chips (GF) £4</b> Beef fat, herb salt	<b>Garlic mushrooms (V) (GF) £5</b> Porcini & butter	<b>Steamed greens (V) (GF) £4.5</b> Butter, sea salt
<b>House salad (Ve) (GF) £5</b> Cured tomato, rocket, soused red onions	<b>Tenderstem broccoli (Ve) (GF) £5</b> Chimichurri, sea salt	
<b>Mashed potato (V) (GF) £4.5</b> Cream & butter	<b>Macaroni cheese (V) £5</b> Focaccia crumble	