



THE
ESTD
CHOPHAUS
BAR & GRILL



NIBBLES

LOCAL ROSEMARY & SEA SALT FOCACCIA	4
Red wine shallot butter (V)	
Chimichurri (Ve)	
Brown bone butter	
MARINATED OLIVES (VE)	4

HALF GRILLED LOBSTER (GF)	32.5
Garlic butter	
YORKSHIRE CHEESE RAREBIT FONDUE (V)	9.5
Warm local focaccia, crudités, corn shards, pale ale	
ROAST ONION HOUMOUS (VE)	8
Rainbow carrots, local focaccia, celery, corn shards	
OX CHEEK FRITTERS	9.5
Sriracha, black pepper mayo, soured red onions	

STARTERS

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	

MAINS

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

QUINOA CRUSTED SQUASH (VE)	14.5
Peperonata, crispy roots, pomegranate molasses, tender stem broccoli	
BAKED COD (GF)	18
Cos, Peperonata, hollandaise, lobster claw dressing	
CHARGRILLED SWORDFISH (GF)	22
Chimichurri, cured cherry tomatoes, tender stem broccoli	

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 for its traditional methods of 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.

BIG SHARING CHOPS

COTE DE BOEUF 1.3KG	85
PORTERHOUSE 1.3KG	75
CLUB SIRLOIN 1.3KG	75

USUAL SUSPECTS

SIRLOIN 280G	30
RIBEYE 340G	35
RUMP 280G	24.5
FILLET 250G	40
T-BONE 560G	42

POSH SHARING

CHATEAUBRIAND 500G	75
CHATEAUBRIAND & HALF LOBSTER	105

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

CHOPHAUS CHIPS (GF) Beef fat, herb salt	4
GARLIC MUSHROOMS (V) (GF) Porcini & butter	5
STEAMED GREENS (V) (GF) Butter, sea salt	4.5
HOUSE SALAD (VE) (GF) Cured tomato, rocket, soured red onions	5
TENDERSTEM BROCCOLI (VE) (GF) Chimichurri, sea salt	5
MASHED POTATO (V) (GF) Cream & butter	4.5
MACARONI CHEESE (V) Focaccia crumble	5



tag us in your pictures!
@chophausleeds

SUNDAY LUNCH

Available every Sunday.

All roasts are served with essentials...

Beef fat roast potatoes / Roast root mash / Steamed greens / Pork sausage, red onion & sage stuffing / Cauliflower cheese / Red wine & herb gravy / Yorkshire pudding

ROAST YORKSHIRE BEEF RUMP	18
Red wine, garlic & herb marinade, horseradish	
HALF ROAST YORKSHIRE CHICKEN	18
On the bone	

SLOW COOKED YORKSHIRE PORK BELLY	18
Crispy skin, Bramley apple sauce	
NUT ROAST	15
With porcini gravy	

THAT SPECIAL SOMETHING

500G YORKSHIRE CHATEAUBRIAND ROAST FOR 2	84
Served with all the trimmings. Please allow 30 minutes	

(GF) GLUTEN FREE (V) VEGETARIAN (VE) VEGAN. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of our Management team before placing an order. Full allergen information is available. Management can advise of all ingredients used.