



THE
ESTD
CHOPHAUS
2019
BAR & GRILL



NIBBLES

LOCAL ROSEMARY & SEA SALT FOCACCIA	4
Smoked sea salt butter (V) Chimichurri rojo (Ve) Brown bone butter	
MARINATED OLIVES (VE)	4.25
LEMON & BASIL HOUMOUS (VE)	6
Chargrilled sourdough flatbread, roast peppers, sea salt	

GRILLED LOBSTER 500G (GF)	38
Garlic butter, aioli	

CHOPHAUS SHARING PLATE	20
Sticky chicken skewers, smoked salmon & crab claw fish cakes, 12-hour buffalo pork ribs, curried courgette fritters, coriander & chilli dip, soy, honey & ginger dip, black pepper mayo	

CURRIED COURGETTE FRITTERS (VE) (GF)	7
Marinated tomatoes, coriander & lime dressing, citrus yoghurt	

SMALL PLATES

SMOKED SALMON & CRAB CLAW FISH CAKES	8.5
Fennel & dill slaw, coriander & lime dressing	

STICKY CHICKEN SKEWERS (GF)	7.5
Chilli, honey, ginger, lime, soy	

MARINATED TOMATO BRUSCHETTA (V)	8.5
Goats cheese pearls, soused red onions, basil	

SAUTÉED KING PRAWNS ON TOAST	10
Chorizo, lime, coriander	

12-HOUR YORKSHIRE PORK RIBS (GF)	9.5
Buffalo honey glaze, fennel & dill slaw	

MAINS

CHOPHAUS DOUBLE HAMBURGER & CHIPS	14.5
Local bun, black pepper mayo, little gem leaves, gherkin	
Burger extras:	
4-hour confit onions	1.25
Cheddar	1.25
Setchfields home cured bacon	2
Yorkshire blue	1.75

HARISSA SPICED AUBERGINE STEAK (VE)	14.5
Pearl cous cous, soused onions, tenderstem broccoli, pomegranate molasses	

BAKED SALMON & KING PRAWNS (GF)	22
Smoky chorizo & lime ragu, fennel & dill slaw	

CHARGRILLED SWORDFISH (GF)	22
Chimichurri, marinated cherry tomatoes, tenderstem broccoli	

CHARGRILLED YORKSHIRE CHICKEN (GF)	19
Crushed ratte potato, tenderstem broccoli, basil béarnaise	

For each of these dishes sold, £1 is donated to St Gemma's Hospice.

MARINATED YORKSHIRE LAMB RUMP	25
Harissa, jewel cous cous, citrus yoghurt, spiced jus	

GRILLED LOBSTER (GF)	500G 40 / 1KG 75
Garlic butter, 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

PRIME RIB 1.3KG	85
PORTERHOUSE 1.3KG	75

USUAL SUSPECTS

SIRLOIN 280G	30
RIBEYE 340G	35
RUMP 280G	25.5
FILLET 250G	40
T-BONE 560G	42

POSH SHARING

CHATEAUBRIAND 500G	75
CHATEAUBRIAND & LOBSTER 500G	110

STEAK ESSENTIALS

BASIL BÉARNAISE (V) (GF)	2.5
YORKSHIRE BLUE CHEESE RANCH (V) (GF)	2.5
PEPPERCORN (GF)	2.5
CHIMICHURRI ROJO (VE) (GF)	2.5
SMOKY TOMATO, LIME & CHORIZO SAUCE (GF)	2.5
GRILLED GARLIC LOBSTER 500G (GF)	38

QUINTESSENTIAL SIDES

CHOPHAUS CHIPS (GF) Beef fat, herb salt	4
GARLIC FIELD MUSHROOMS (V) (GF) Garlic butter, sea salt	5
STEAMED PODS & PEAS (V) (GF) Garlic butter, sea salt	4.75
HOUSE SALAD (VE) (GF)	4.75
Marinated tomato, rocket, soused red onions	
TENDERSTEM BROCCOLI (VE) (GF) Chimichurri, sea salt	5
CRUSHED RATTE POTATO (V) (GF) Spring onion, parmesan, mint	5
MACARONI CHEESE (V) Focaccia crumble	4.75
FENNEL COLESLAW (V) Granny smith, citrus, chilli, dill	4

tag us in your pictures!
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SUNDAY LUNCH

Available every Sunday.

All meat 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	17.95
Red wine, garlic & herb marinade, horseradish	

YORKSHIRE CHICKEN SUPREME	17.95
Roasted with garlic and herbs	

SLOW COOKED YORKSHIRE PORK BELLY	17.95
Crispy skin, Bramley apple sauce	

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

NUT ROAST (V)	14.95
Rosemary roast potatoes, cauliflower, roast root mash, steamed greens, porcini gravy	

(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.