

# LUNCH CLUB TUES-SAT 12-4PM

2 SMALL PLATES £15  
1 SMALL PLATE & 1 SIDE £12.50

Not to be used with any other offer.  
Excludes lobster and sharing platter.

THE  
**CHOPHAUS**  
BAR & GRILL

## NIBBLES

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

<b>GRILLED LOBSTER 500G (GF)</b>	<b>38</b>
Garlic butter, aioli	

<b>CHOPHAUS SHARING PLATE</b>	<b>20</b>
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	

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

## SMALL PLATES

<b>SMOKED SALMON &amp; CRAB CLAW FISH CAKES</b>	<b>8.5</b>
Fennel & dill slaw, coriander & lime dressing	

<b>STICKY CHICKEN SKEWERS (GF)</b>	<b>7.5</b>
Chilli, honey, ginger, lime, soy	

<b>MARINATED TOMATO BRUSCHETTA (V)</b>	<b>8.5</b>
Goats cheese pearls, soured red onions, basil	

<b>SAUTÉED KING PRAWNS ON TOAST</b>	<b>10</b>
Chorizo, lime, coriander	

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

## MAINS

<b>CHOPHAUS DOUBLE HAMBURGER &amp; CHIPS</b>	<b>14.5</b>
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

<b>HARISSA SPICED AUBERGINE STEAK (VE)</b>	<b>14.5</b>
Pearl cous cous, soured onions, tenderstem broccoli, pomegranate molasses	

<b>BAKED SALMON &amp; KING PRAWNS (GF)</b>	<b>22</b>
Smoky chorizo & lime ragu, fennel & dill slaw	

<b>CHARGRILLED SWORDFISH (GF)</b>	<b>22</b>
Chimichurri, marinated cherry tomatoes, tenderstem broccoli	

<b>CHARGRILLED YORKSHIRE CHICKEN (GF)</b>	<b>19</b>
Crushed ratte potato, tenderstem broccoli, basil béarnaise	

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

<b>MARINATED YORKSHIRE LAMB RUMP</b>	<b>25</b>
Harissa, jewel cous cous, citrus yoghurt, spiced jus	

<b>GRILLED LOBSTER (GF)</b>	<b>500G 40 / 1KG 75</b>
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

<b>PRIME RIB 1.3KG</b>	<b>85</b>
<b>PORTERHOUSE 1.3KG</b>	<b>75</b>

### USUAL SUSPECTS

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

### POSH SHARING

<b>CHATEAUBRIAND 500G</b>	<b>75</b>
<b>CHATEAUBRIAND &amp; LOBSTER 500G</b>	<b>110</b>

### STEAK ESSENTIALS

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

### QUINTESSENTIAL SIDES

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

tag us in your pictures!  
@chophausleeds



## 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

<b>ROAST YORKSHIRE BEEF RUMP</b>	<b>17.95</b>
Red wine, garlic & herb marinade, horseradish	

<b>YORKSHIRE CHICKEN SUPREME</b>	<b>17.95</b>
Roasted with garlic and herbs	

<b>SLOW COOKED YORKSHIRE PORK BELLY</b>	<b>17.95</b>
Crispy skin, Bramley apple sauce	

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

<b>NUT ROAST (V)</b>	<b>14.95</b>
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.