



THE
E
S
T
D
2
0
1
9
CHOPHAUS
BAR & GRILL

2 COURSES £25 | 3 COURSES £30

THURSDAY FROM 5PM

FRIDAY & SATURDAY 4:30-6:30PM

SMALL PLATES

LEMON & BASIL HOUMOUS (VE)

Chargrilled sourdough flatbread, roast peppers, sea salt

MARINATED TOMATO BRUSCHETTA (V)

Goats cheese pearls, soused red onions, basil

STICKY CHICKEN SKEWERS (GF)

Chilli, honey, ginger, lime, soy

MAINS

HARISSA SPICED AUBERGINE STEAK (VE)

Pearl cous cous, soused onions, tenderstem broccoli, pomegranate molasses

CHARGRILLED YORKSHIRE CHICKEN (GF)

Crushed ratte potato, tenderstem broccoli, basil béarnaise

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

CHARGRILLED SWORDFISH (GF)

Chimichurri, marinated cherry tomatoes, tenderstem broccoli

STEAK & CHIPS

Rump steak and Chophaus chips

+5

Ribeye and Chophaus chips

+10

DESSERTS

STICKY TOFFEE PUDDING (V) (GF)

Butterscotch, bourbon vanilla ice cream

YORKSHIRE ICE CREAM (V)

NORTHERN BLOC triple scoop

Salted caramel | Dark chocolate & sea salt |

White chocolate & raspberry | Mango sorbet |

Bourbon vanilla

DOUBLE CHOCOLATE BROWNIE (V)(GF)

Bourbon vanilla ice cream, shortbread

SAUCES

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

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) 5

Spring onion, parmesan, mint

MACARONI CHEESE (V) Focaccia crumble 4.75

FENNEL COLESLAW (V)(GF) Granny smith, citrus, chilli, dill 4

(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.