



ALLERGIES? PLEASE LET US KNOW
(V) VEGETARIAN | (VG) VEGAN |
(GF) GLUTEN FREE |
(GFO) GLUTEN FREE OPTION |
(DF) DAIRY FREE | (DFO) DAIRY FREE OPTION
FULL ALLERGEN INFO
AVAILABLE ON REQUEST

STARTERS

PADRÓN PEPPERS Blistered, olive oil, rosemary paprika salt (V, VG, GF, DF)	6.5
HALLOUMI FRIES Panko breadcrumb, sweet chilli sauce (V)	7
PORK BELLY BITES Rich, sticky BBQ sauce with crispy onion sesame crumb (DF)	8
ROASTED BONE-MARROW Roasted, garlic & rosemary crumb, homemade bread (GFO)	9
TIGER PRAWNS Creamy bisque, homemade bread	11

THE CHOP EXPERIENCE

Our signature dish

CHOP HOUSE 32 per person

Pork chop | Lamb chop | Flat iron (100g)
Served on grilled sourdough with a pot of rich beef gravy

Suitable for one — or stack it up for the table.

SMALL CHOPS

Start here or add to any cut. Smaller cuts, big flavour.

LAMB CHOPS Chargrilled, vine tomato, mint sauce, have as many as you like (GF, DF)	8 each
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Most guests choose 2-4 chops per person.

MEAT FREE

AUBERGINE PARMIGIANA Rich, baked, classic with homemade bread (V, GFO)	18
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BIG CHOPS

Built to share. Served with theatre. Our largest cuts.

HIMALAYAN SALT DRY-AGED SIRLOIN ON BONE Thick cut, charred fat, sliced, built for two 1.2kg (GF)	80
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BEEF TOMAHAWK Fire-grilled theatre 1kg sliced, built for two (GF)	82
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COTE DE BOEUF Bone in ribeye sliced for two. Deep flavour 900g (GF)	89
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All served with vine tomatoes & a garlic butter.
Chef recommends the steaks are cooked to medium/rare.

Some of our larger cuts can take 30 mins or more to cook.

FROM THE GRILL

Clean, grill-led cuts. Designed for one.

HANGING CHICKEN KEBABS Choice of dijon & oregano or cajun spiced	4 skewers 36 2 skewers 20
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FLAT IRON STEAK Marbled, full flavour, sliced 280g (GF)	29
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RIBEYE STEAK Marbled, full flavour, sliced 340g (GF)	42
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All steaks served with vine tomatoes & a garlic butter.

FINISH YOUR DISH

SIDES

SKINNY FRIES (V, VG, GF, DF)	4.5
GARLIC MUSHROOMS (V, VG, GF)	4
TENDERSTEM BROCCOLI (V, GF, DFO)	4.5
CHEESY POTATO GRATIN (V, GFO)	4.5
MAC & CHEESE (V, GFO)	5
CAESAR SALAD (V)	5

SAUCES

PEPPERCORN Creamy, bold, pepper heat (GF)	3.5
CHIMICHURRI Fresh herbs, garlic, sharp (GF, V, VG)	3.5
BEARNAISE Buttery, tarragon, classic (GF, V)	3.5
RED WINE JUS Rich red wine, deep, glossy (GF)	4

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED
TO YOUR BILL & IS DISTRIBUTED TO OUR WHOLE TEAM