

BATH CHOPHOUSE



WHILE YOU WAIT

Sourdough | aged balsamic | extra virgin olive oil - 6
Capreolus coppa ham - 8
Nocellara olives - 5
Smoked almonds - 4.50

SMALL PLATES TO START OR TO SHARE

Smoked oxtail croquettes (3) | black garlic mayonnaise | nasturtiums - 10
Torched Tunworth soft cheese | fruit loaf | hot honey | pickled blackberries - 10.50
Aged bavette steak tartare | confit egg yolk | wasabi | sourdough crostini - 16
Bone marrow canoes | pickled red cabbage | salsa verdé | pangrattato | sourdough - 12
Roasted tiger prawns | Calabrian butter | burnt lime | coriander - 13.50
Pastrami cured Chalk stream trout | house rye bread | sauerkraut - 12

LARGER PLATES

Sirloin, rump and bone marrow steak haché | green peppercorn sauce - 21
Fire roasted monkfish tail | tikka masala butter | pickled chillies | coriander | puffed wild rice - 28
Smoked squash | Westcombe ricotta | pumpkin XO sauce | seed tuile - 19

STEAKS & CHOPS

Home Farm lamb Barnsley chop - 350g - 31
Hand cut Ribeye - 287g - 36
Onglet - 227g - 25
Beef fillet - 198g - 34

SHARING STEAKS

40 day aged Côte de Boeuf - 900g - 106
Porterhouse - 1.1kg - 117
Chateaubriand - 550g - 82

SIDES

Caesar salad | parmesan | anchovies | smoked bacon crumb - 6
Oak leaf salad | lovage emulsion - 4
Grilled tenderstem broccoli | toasted almonds | burnt lemon aioli - 7
Beef tallow hash brown | ranch aioli | parmesan | truffle - 9
Brown butter roasted pink fir potatoes | salsa verdé - 6
Rosemary fries - 5

SAUCES - 4

Chimichurri
Green peppercorn sauce
Brown butter jus
Garlic and parsley butter