BATH CHOPHOUSE

SUNDAY

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

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

THE ROAST

Hereford X Aberdeen angus sirloin roasted over fire | fennel sausage stuffed porchetta | braised beef shin | beef dripping pavé potato | carrot & swede mash | local greens | Yorkshire pudding | gravy - 28pp

SHARING STEAK ROASTS

Beef dripping pavé potato | carrot & swede mash | local greens | Yorkshire pudding | gravy | bone marrow canoe

Porterhouse - 1.1kg - 115

Chateaubriand - 550g - 84

LARGE PLATES

Fire roasted monkfish tail | tikka masala butter | pickled chillies | coriander | puffed wild rice - 28

Smoked squash | Westcombe ricotta | pumpkin XO sauce | seed tuile - 19

SIDES

Westcombe cheddar and leek gratin (for 2) - 8

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

Thank you for dining at Bath Chophouse, please advise us of any allergens