BATH CHOPHOUSE

WHILE YOU WAIT

House bread | 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 verde | pangrattato - 12

Roasted Tiger prawns | Calabrian butter | burnt lime | coriander - 13.50

Hot smoked trout | beetroot | celeriac and horseradish remoulade | dill - 12

BEEF FROM COULSTON

Aberdeen Angus × Hereford beef, traditionally reared in Wiltshire. Naturally raised to develop exceptional marbling, rich depth of flavour and outstanding eating quality.

STEAKS & CHOPS

Home Farm lamb Barnsley chop - 350g - 31

Hand cut Ribeye - 287g - 36

Centre cut sirloin - 400g - 45

Onglet - 227g - 25

Beef fillet - 198g - 34

SHARING STEAKS

Porterhouse - 1.1kg - 117

Chateaubriand - 550g - 82

LARGER PLATES

Sirloin , rump & bone marrow steak haché | green peppercorn sauce - 21

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

SIDES

Caesar salad | parmesan | anchovies |smoked bacon crumb - 6

Bitterleaf salad | blackberry vinegar | roasted hazelnuts - 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 verde - 6

Rosemary fries - 5

SAUCES - 4

Chimichurri

Green peppercorn sauce

Brown butter jus

Lamb fat béarnaise

Garlic and parsley butter

THANK YOU FOR DINING WITH BATH CHOPHOUSE
PLEASE ADVISE US OF ANY ALLERGENS