

## COCKTAILS

<b>SHORT</b>	
SWEET & SMOOTH OLD FASHIONED   Maker's Mark	8
RYE & DRY OLD FASHIONED   Woodford Reserve Rye	10
NEGRONI   Gin 77   Campari   Vermouth	9
<b>MARTINI</b>	
GIMLET   Gin 77   Fresh Lime	7.5
PEACH COOPER   Bourbon   Peach   Lime   Vanilla	9
ESPRESSO MARTINI   Vodka   Kahlua   Espresso	8
<b>TALL</b>	
AVIATION ROYALE   Gin 77   Violette   Maraschino   Prosecco	9
DIRTY COKE   Gin 77   Limoncello   Coke   Cherry   Lime	8.5

<b>GIN &amp; TONIC</b>	
GIN 77   Fever-tree Mediterranean Tonic	50ml 7.5

## BEER

CHOMP HOUSE BREW   Wiper and True   6.1%	2/3 Pint Draft	4.5
PALE ALE   Wiper and True   4.2%	330ml Bottle	4.2
DOUPLE/IMPERIAL IPA   Ask us what's fresh		
IPA   Redchurch, London   7.4%	330ml Bottle	5.5
LAGER   Cotswold Brew Co.   3.8%	2/3 Pint Draft	3.8
PREMIUM LAGER   Cotswold Brew Co.   5%	330ml Bottle	5
CIDER   Waddle Goose   4.6%	500ml Bottle	4.7

## WINE

<b>SPARKLING</b>	
PROSECCO	Magnum 50   Bottle 25   175ml Glass 6.5
<b>WHITE</b>	
SAV BLANC   Marlborough, NZ	125ml Glass 4.5   Bottle 25
VERDEJO   Rueda, ESP   Citrus	20
TORRONTES   Mendoza, ARG   Floral & Fresh	17
<b>RED</b>	
1 / MALBEC   Salta, ARG   Rich & Spicy	125ml Glass 4.5   Bottle 25
2 / MALBEC   Mendoza, ARG   Ripe Cherries and Spice	32
3 / MALBEC   Patagonia, ARG   Pepper & Blackcurrant	38
4 / MALBEC   Mendoza, ARG   Ripe Plum & Chocolate	50
5 / MALBEC   Catena Zapata Nicasia Vineyard 2012	88
6 / MALBEC   Nicolas Catena Zapata 2006	115
PINOT NOIR   Marlborough, NZ   Raspberry & Black Cherry	33
TEMPRANILLO   Navarra, ESP   Red Fruits	17

## STARTERS

GRILLED GOAT'S CHEESE   Honey   Thyme   Rocket   Walnuts	6
BLACK PUDDING BEIGNETS   House Beer Batter   Garlic & Chive Mayo	6
CRISPY SQUID   Lemon & Chilli Aioli	6
SAMURAI BEEF   Flat Iron   Ginger   Chives   Soy	6

## STEAK

Served with fries. We may sell out of specific steaks as the night goes on but we start off with:

SOFT & TENDER	JUICY & FATTY	LEAN & BEEFY
FILLET	RIBEYE	RUMP
10oz 35	12oz 25	12oz 19
8oz 29	10oz 22	10oz 17
	8oz 19	8oz 15
T-BONE	SIRLOIN	BAVETTE
16oz 29	12oz 25	10oz 16
	10oz 22	
	8oz 19	FLAT IRON
		8oz 14

## STEAK FOR TWO

CHATEAUBRIAND 16oz	
Peppercorn Sauce   Blue Cheese Sauce   Spinach & Mushrooms   House Salad   Fries For Two	60

## SAUCES

PEPPERCORN	2
BLUE CHEESE	2
CHIMICHURRI	2
TARRAGON BUTTER	1.5

## SIDES

HOUSE SALAD	3.5
SPINACH & MUSHROOMS	3.5
ONION RINGS	3.5
STEAK	6

## NOT STEAK

### HAMBURGERS

Served with fries and slaw.

THE HOUSE CLASSIC	
Parmesan Mayo   Lettuce   Tomato   Beef Patty   American Mustard   Ketchup   Pickle and Onion	11
THE BLOODY VEGGIE	
Garlic Mayo   Lettuce   Tomato   Spicy Bean Patty   American Mustard   Ketchup   Pickle and Onion	11
Jalapenos   Cheddar   American Cheese   Stilton   Black Pudding   Bacon   Sweet Fried Onions	1.5
CHICKEN	
CHARGRILLED BONE IN CHICKEN BREAST   Fries   Tarragon Butter	13

We love wheat, gluten, mustard, eggs, nuts and all kinds of allergens. If you don't, or have any queries about any ingredients in our dishes or the products on our menu, please ask a member of staff for further details.

## DESSERT

DOUBLE CHOCOLATE BROWNIE   Raspberry   Cream	5
BANANA & CHOCOLATE CAKE   Caramel Frosting   Cream	5

## TO FINISH

### CHOCOLATE BAR

Made in collaboration with expert Bristol Chocolatier Zara's Chocolates with a rich blend of Venezuelan bittersweet dark chocolate and mandarin, it pairs perfectly with bourbon. 2.5

### DESSERT COCKTAILS

THE AMADEUS   Bourbon   Chocolate   Hazelnut   Salted Caramel	8
THE MONKEY SHAKE   Cognac   Amaretto   Banana   Cinnamon	8

## BOURBON & RYE

<b>BOURBON</b>	
BUFFALO TRACE	6
FOUR ROSES SMALL BATCH	7
KNOB CREEK	8
EAGLE RARE 10YO	8
JEFFERSON'S	8
ELIJAH CRAIG 12YO	8
MAKER'S 46	10
HUDSON BABY	10
MICHTERS US*1	10
BOOKER'S	14
EH TAYLOR SMALL BATCH	19
WILLIAM LARUE WELLER	24

### RYE

BULLEIT	8
REBEL YELL	8
HUDSON MANHATTAN	9
WOODFORD RESERVE	10
SONOMA COUNTY	11
PIKESVILLE	14
WHISTLE PIG 10YO	16
THOMAS H HANDY	20

All prices are for a large, 50ml pour. A small measure is half the price. Please ask for our full list.

## SOFTS

SAN PELLEGRINO LIMONATA	2.2
FENTIMANS ROSE LEMONADE   GINGER BEER	2.5
COKE & DIET	2.5

**OUR WINE** Red wine is not just a minor supporting act when it comes to steak but a partner of equal standing. Bold, powerful, structured and elegant, our fruit forward wines bring out the very best in chargrilled beef.

**OUR BEER** Chomp House Brew is a pale ale made for us by Bristol brewery Wiper and True, designed to pair perfectly with hamburgers. It's a collaborative recipe, balancing strong new world hops with biscuity malts.

**OUR BEEF** We are and always will be serious about beef. Ours comes from traditional British breed cattle, born and reared in the West Country, dry aged for around 30 days and completely traceable from farm to fork.

**OUR BOURBON** For us, bourbon is whiskey at its best. Distilled from corn and aged in charred new oak barrels by our American cousins, it's rich and sweet with an abundance of vanilla, wood and fruit flavours.