

COCKTAILS

SHORT	
SWEET & SMOOTH OLD FASHIONED Maker's Mark	8
RYE & DRY OLD FASHIONED Woodford Reserve Rye	10
NEGRONI Gin 77 Campari Vermouth	9

MARTINI	
GIMLET Gin 77 Fresh Lime	7.5
PEACH COOPER Bourbon Peach Lime Vanilla	9
ESPRESSO MARTINI Vodka Kahlua Espresso	8

TALL	
AVIATION ROYALE Gin 77 Violette Maraschino Champagne	9
DIRTY COKE Gin 77 Limoncello Coke Cherry Lime	8.5

GIN & TONIC	
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

SPARKLING		
CHAMPAGNE	Bottle	50 125ml Glass 8.5
PROSECCO	Magnum	50 Bottle 25

WHITE		
SAV BLANC Marlborough, NZ	125ml Glass	4.5 Bottle 25
VERDEJO Rueda, ESP Citrus		20
TORRONTES Mendoza, ARG Floral & Fresh		17

RED		
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
RIOJA Ramon Bilbao Mirto 2012		65
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	HOUSE SALAD	3.5
BLUE CHEESE	2	SPINACH & MUSHROOMS	3.5
CHIMICHURRI	2	ONION RINGS	3.5
TARRAGON BUTTER	1.5	STEAK	6

SIDES

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

BOURBON	
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
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.