

CHOMP

MODERN BRITISH STEAKHOUSE

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 Prosecco	9
DIRTY COKE Gin 77 Limoncello Coke Cherry Lime	8.5

GIN & TONIC

GIN 77 Fever-tree Mediterranean Tonic	50ml	7.5
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BEER

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

SPARKLING

PROSECCO	Magnum 50 Bottle 25 175ml Glass	6.5
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WHITE

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

1 / MALBEC Salta, ARG Rich & Spicy	125ml Glass	4.5 Bottle 25
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2 / MALBEC Mendoza, ARG Ripe Cherries and Spice		32
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3 / MALBEC Patagonia, ARG Pepper & Blackcurrant		38
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4 / MALBEC Mendoza, ARG Ripe Plum & Chocolate		50
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5 / MALBEC Catena Zapata Nicasia Vineyard 2012		88
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6 / MALBEC Nicolas Catena Zapata 2006		115
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RIOJA Ramon Bilbao Mirto 2012		65
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PINOT NOIR Marlborough, NZ Raspberry & Black Cherry		33
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TEMPRANILLO Navarra, ESP Red Fruits		17
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STARTERS

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

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

SOFT & TENDER

FILLET	10oz	35
	8oz	29

T-BONE	16oz	29
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JUICY & FATTY

RIBEYE	12oz	25
	10oz	22
	8oz	19

SIRLOIN	12oz	25
	10oz	22
	8oz	19

LEAN & BEEFY

RUMP	12oz	19
	10oz	17
	8oz	15

BAVETTE	10oz	16
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FLAT IRON	8oz	14
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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
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CHICKEN

CHARGRILLED BONE IN CHICKEN BREAST Fries Tarragon Butter		13
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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
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BANANA & CHOCOLATE CAKE Caramel Frosting Cream	5
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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
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THE MONKEY SHAKE Cognac Amaretto Banana Cinnamon	8
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BOURBON & RYE

50ml

BOURBON

BUFFALO TRACE	6
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FOUR ROSES SMALL BATCH	7
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KNOB CREEK	8
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EAGLE RARE 10YO	8
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JEFFERSON'S	8
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ELIJAH CRAIG 12YO	8
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MAKER'S 46	10
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HUDSON BABY	10
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BOOKER'S	14
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EH TAYLOR SMALL BATCH	19
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WILLIAM LARUE WELLER	24
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RYE

BULLEIT	8
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REBEL YELL	8
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HUDSON MANHATTAN	9
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WOODFORD RESERVE	10
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SONOMA COUNTY	11
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PIKESVILLE	14
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WHISTLE PIG 10YO	16
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THOMAS H HANDY	20
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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
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FENTIMANS ROSE LEMONADE GINGER BEER	2.5
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COKE & DIET	2.5
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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.