

# 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 |
|---|------|-----|

### 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 | Medium Dry Sparkling 500ml Bottle **5**

### WINE

#### SPARKLING

PROSECCO Magnum **50** | Bottle **25** | 175ml Glass **6.5**

#### 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

FILLET 10oz **35**  
8oz **29**

#### JUICY & FATTY

RIBEYE 12oz **25**  
10oz **22**  
8oz **19**

#### LEAN & BEEFY

RUMP 12oz **19**  
10oz **17**  
8oz **15**

T-BONE 16oz **29**  
  
SIRLOIN 12oz **25**  
10oz **22**  
8oz **19**

BAVETTE 10oz **16**  
  
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

50ml

#### BOURBON

BUFFALO TRACE **6**

FOUR ROSES SMALL BATCH **7**

KNOB CREEK **8**

EAGLE RARE 10YO **8**

JEFFERSON'S **8**

ELIJAH CRAIG SMALL BATCH **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 **10**

WOODFORD RESERVE **10**

SONOMA COUNTY **14**

PIKESVILLE **15**

WHISTLE PIG 10YO **17**

THOMAS H HANDY **22**

All prices are for a large, 50ml pour. A 25ml 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.