

CHOMP

COCKTAILS

SHORT

SWEET & SMOOTH OLD FASHIONED Maker's Mark	8.5
RYE & DRY OLD FASHIONED Woodford Reserve Rye	11
NEGRONI Gin 77 Campari Vermouth	9

MARTINI

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

TALL

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

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BRISTOL DISTILLING CO. GIN & TONIC	5
77 STRAWBERRY & LIME (50ml) Fever-tree Elderflower	6.5
77 BERRY SPRITZ Prosecco & Raspberry Gin Liqueur	9
77 BLUSH SPRITZ Prosecco & Grapefruit Gin Liqueur	9

BEER

CHOMP HOUSE BREW Wiper and True 6.1% 2/3 Pint Draft	4.5
KELLER PILS Lost and Grounded 4.8% 2/3 Pint Draft	4.25
KALEIDOSCOPE PALE ALE Wiper and True 4.2% 440ml Can	5.2
TORPEDO IPA Sierra Nevada 7.2% 350ml Bottle	6
DOUBLE/IMPERIAL IPA Ask us what's fresh	

CIDER Medium Dry Sparkling	500ml Bottle	5
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WINE

SPARKLING

PROSECCO	Magnum	50 Bottle	25 125ml Glass	6.5
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WHITE

SAUVIGNON BLANC	Marlborough, NZ	125ml Glass	4.75 500ML Carafe	19 Bottle	27
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CHARDONNAY	Mar del Plata, ARG	125ml Glass	6 Bottle	35
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VERDEJO Rueda, ESP Citrus	20
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RED

1 / MALBEC	Salta, ARG Rich & Spicy	125ml Glass	4.75 500ML Carafe	19 Bottle	27
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2 / MALBEC	Mendoza, ARG	Ripe Cherries and Spice	125ml Glass	6 500ML Carafe	24 Bottle	34
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3 / MALBEC	Patagonia, ARG Pepper & Blackcurrant	125ml Glass	7 Bottle	40
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4 / MALBEC	Mendoza, ARG Ripe Plum & Chocolate	125ml Glass	9 Bottle	52
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5 / MALBEC Catena Zapata Nicasia Vineyard 2012	90
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6 / MALBEC Cheval Des Andes 2015	125
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RIOJA Ramon Bilbao Mirto 2012	65
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PINOT NOIR Marlborough, NZ Raspberry & Black Cherry	35
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TEMPRANILLO Navarra, ESP Red Fruits	19
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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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SMOKED MACKEREL PATE Cucumber Beetroot Lemon	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	JUICY & FATTY	LEAN & BEEFY	
FILLET	10oz 35 8oz 29	RIBEYE 12oz 25 10oz 22 8oz 19	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	HOUSE SALAD	3.5
BLUE CHEESE	2	SPINACH & MUSHROOMS	3.5
CHIMICHURRI	2	ONION RINGS	3.5
TARRAGON BUTTER	1.5	STEAK	6

NOT STEAK

HAMBURGERS

Our burgers are cooked MEDIUM, served with fries and slaw.

THE HOUSE CLASSIC	
Parmesan Mayo Lettuce Tomato Beef Patty American Mustard Ketchup Pickle and Onion	12

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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ALLERGENS 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.

MODERN BRITISH STEAKHOUSE

DESSERT

BANANA & CHOCOLATE CAKE Cream	5
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DOUBLE CHOCOLATE BROWNIE Raspberry 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	7
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JIM BEAM DOUBLE OAK	7
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EAGLE RARE 10YO	8
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EVAN WILLIAMS SINGLE BARREL	8
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WOODFORD RESERVE	8
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HUDSON BABY	10
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WILD TURKEY RARE BREED	12
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BOOKER'S 7YO	14
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STAGG JR.	16
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E.H. TAYLOR	19
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WILLIAM LARUE WELLER	24
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RYE

BULLEIT	8
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RITTENHOUSE 100	8
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WOODFORD RESERVE	10
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GUN FIGHTER	12
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SONOMA COUNTY	14
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PIKESVILLE	15
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THOMAS H. HANDY SAZERAC	22
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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
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FENTIMANS GINGER BEER	2.5
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CAWSTON PRESS ELDERFLOWER / RHUBARB	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.