



COPPER HOUSE

• BAR & BRASSERIE •

STEAK MENU

Wednesday Evening

(Ve) Vegan, (V) Vegetarian, (GF) Gluten Free (DF) Dairy Free,
(N) Contains Nuts, (SU) may contain Sulphites.

Please note that we do use flour & nuts in our kitchen therefore there is always a possibility of cross contamination.

Some dishes may contain extra ingredients not listed; if you have any allergies or dietary requirements please inform your server before placing your order.

A discretionary service charge of 10% will be added to your bill - all of which goes to the team.

www.copperhousebar.co.uk
[@copper_house_berkhamsted](https://www.instagram.com/copper_house_berkhamsted)

Each of our steaks are served with slow cooked tomato, flat mushroom, triple cooked chips and roast garlic butter & includes a 175ml glass of House Red, White or Rosé wine

7oz Rump Steak | £20

A lean cut of meat with less fat than other steaks. Not as tender as Sirloin or Rib Eye but equally meaty.

8oz Sirloin Steak | £23

A tender cut of meat and best served medium rare.

8oz Rib Eye Steak | £27.50

The ribeye is taken from the ribs of the beef and contains a small 'eye' of fat. It is a tender juicy steak filled with flavour.

6-7oz Fillet Steak | £32

The most tender & premium of all steaks, ready to melt in your mouth. Best served medium rare.

Enjoy a glass of
Moët & Chandon Rosé Impérial
with your steak for £10.50 or
a bottle for £60

NIBBLES & SIDES

Noccellara Olives (Ve/GF) | £5.50

Smoked Almonds (Ve/GF/N) | £5

Hummus & Fried Tortillas (Ve) | £6

Chips (GF avail) | £5

Courgette Fries (V) | £5

Mixed Leaf Salad (Ve) | £4

Truffle Parmesan Chips (GF avail) | £7

Zucchini String Fries (V/Ve) | £5.50

Tenderstem Broccoli (V/GF) | £5

Mac & Cheese (V) £6 | £9 (lg)

DESSERTS

Salted Caramel Brownie (N/V) | £9
served with pistachio ice cream and caramel sauce

Apple Crumble (N/V) | £7
topped with roasted hazelnuts &
vanilla crème Anglaise

Lemon Posset (V/GF avail) | £7
served with macerated strawberries &
puff pastry biscuits

Sticky Toffee Pudding (V) | £7
served with vanilla ice cream & toffee sauce

Chocolate Marquise (V/GF) | £8
with orange syrup and orange crisp

Ice cream & sorbet (V) | £2 (per scoop)