

SHELLFISH

Colchester rock oysters
From Colchester in Essex
Served with shallot vinegar & lemon

6	9	12
9.00	12.50	17.00

Dressed Cornish Crab 13.50

Scallop, mussel & prawn thermidor 11.50

Cornish mussels, leeks & cream, Aspalls Suffolk cider 8.00

Potted shrimps, sourdough toast 9.50

Prawn cocktail 10.50

Chophouse shellfish platter 14.50

Oyster, prawns, mussels, whelks, clams, shallot vinegar & lemon mayonnaise

FIRST COURSES

Wild mushroom soup 5.50

Dry aged fillet steak tartare, quails egg & bitter cress 11.00

Jerusalem artichoke, watercress, duck egg & spiced walnut salad 7.50

Middle white pork terrine, pickled walnut & Cumberland sauce 7.00

Severn & Wye smoked salmon, potato drop scone, sour cream 10.50

Oatmeal crusted fishcake, tartare sauce 8.50

Scotch broth, pearl barley 6.50

CHARCOAL GRILL

George Blackwell hand picks our beef from the nearby surroundings of his Heron farm in Essex, where he works closely with the local producers before hanging it on the bone for 28 days. It is a unique operation with minimum 'food miles' and only traditional family run producers involved.

All meat from the charcoal grill are served with:
onion rings, slow roast tomato & grilled mushroom, watercress, peppercorn or bearnaise sauce

Ribeye	250g/ 350g	24.00/ 33.50
Rump	250g	19.50
Sirloin	300g	26.50
Fillet	300g	35.00
T-Bone	450g	36.00
Spatchcock Spring chicken		19.00
Salmon steak, lemon, bearnaise & watercress		18.50

MAIN COURSE

- Day boat market fish of the day at Market Price
Traditional fish & chips, mushy peas, tartare sauce 16.50
Wild seabass, saffron, potato & shellfish stew 21.00
Baked Butter Bean, salsify, wild mushroom & kale hotpot 15.00
Ben Weatheralls Lamb three ways, spinach & rosemary gravy 21.00
Chophouse mixed grill, mash, smoked bacon & onion gravy 14.50
Roast rib of beef from blackwells farm, Yorkshire pudding & roast potato 20.50
Steak & kidney pudding, buttered cabbage 17.50

Middle White pork

From Richard Vaughan in Herefordshire, where he breeds his pigs with immaculate standards of husbandry. Partly grazing on fallen apples and plums these animals have an extraordinary sweet flavour with a healthy layer of fat to ensure moisture throughout cooking.

Served with spiced red cabbage, Bramley apple, thyme gravy & crackling

22.50

SIDE ORDERS

Winter greens	4.00	Hand cut chips	3.75
Honey roast parsnips	3.75	Mashed potato	3.75
Chantenay carrots	4.25	Mixed leaf salad	4.50
Chefs vegetable plate	5.00	Spiced red cabbage	4.00

We have a no smoking policy at all tables
A discretionary service charge of 12.5% will be added to your bill
All prices are inclusive of VAT at 20%