

SOUTH PLACE CHOP HOUSE



STARTERS

BUTTERED LEEK & CHARLOTTE POTATO SOUP, crispy leeks

CORNISH FISHCAKE, hollandaise sauce, watercress, grilled lemon

ISRAELI COUSCOUS, harissa hummus, pomegranate, mint, cucumber VG

GOOSNARGH CHICKEN TERRINE, prunes, red onion marmalade, sourdough toast

MAIN COURSE

CRISPY POLENTA, roast winter roots, kale and pine nut pesto VG

VENISON SHEPHERD'S PIE, slow braised shoulder of Lake District venison, carrot, turnip

FRIED POLLOCK, garlic butter, minted crushed peas, tartare sauce

FLAT IRON STEAK, triple cooked chips, béarnaise sauce (*£5 supplement*)

DESSERT

STICKY TOFFEE PUDDING, caramel sauce VG

YORKSHIRE RHUBARB, white chocolate profiterole

BROWN TREACLE TART, clotted cream

LEMON POSSET, blueberry compote, vanilla shortbread

2 courses £25 / 3 courses £30

Including a glass of Ramón Bilbao

Evening Standard


RAMÓN BILBAO
HARO · RIOJA ALTA