

RESTAURANT MENU

STARTERS

ROSEMARY SOURDOUGH Rosemary & potato sourdough, salted butter.....	3/6
AA COLCHESTER ROCK OYSTERS each 2.5 / ½ dozen 15 / dozen 30 Shallot vinaigrette, lemon	
CHICORY & STILTON SOUP Shallot marmalade.....	7.5
SMOKED CHELTENHAM BEETROOT & HAZELNUTS (V) Hung yogurt, bittercress.....	9
HAM HOCK TERRINE Truffle mayonnaise, pickled shimeji mushroom, grilled sourdough.....	10
SEVERN & WYE SMOKED SALMON Pickled shallots, crème fraiche, dill, homemade soda bread.....	11
SCOTTISH DAIRY COW BEEF TARTARE Lea & Perrins, smoked bone marrow, mushrooms, horseradish.....	12
ROAST SMOKED BONE MARROW & DORSET SNAILS Garlic butter, onion jam, herb crumbs.....	13
DEVILLED SUFFOLK CHICKEN LIVERS Shiitake mushrooms, potato sourdough.....	13
NORTH ATLANTIC TIGER PRAWNS Chilli garlic, grilled sourdough, burnt lemon.....	14
CORNISH CRAB SALAD Brown crab mayonnaise, homemade brioche.....	14
SCOTTISH HAND DIVED SCALLOPS Chorizo, coriander, Granny Smith apple.....	15
FISH	
BATTERED FISH AND CHIPS Line caught haddock, crushed peas, tartar sauce, triple cooked chips.....	19
CHARGRILLED HALIBUT Chili & coconut sauce, fried mustard curry leaves.....	25
PAN FRIED WHOLE LEMON SOLE Leek, parsley, anchovy butter.....	28
GRILLED NATIVE LOBSTER Grilled lemon, garlic & parsley butter, triple cooked chips.....	25/49
MAINS	
STEAK & ALE PUDDING Kent onion gravy.....	23
CHICKEN & MUSHROOM PIE Grain mustard & tarragon velouté.....	24
BROOK STREET FARM LAMB SHOULDER SHANK Butter beans, Yorkshire chorizo.....	25
CHOP HOUSE VEGAN BURGER (Vg) Turmeric & carrot bun, harissa yoghurt, pickles, triple cooked chips.....	15
TRUFFLE & MUSHROOM KEDGEREE (Vg) Roscoff onions, wild mushrooms, spelt, red lentils, curry leaves.....	15
ROASTED AYLESBURY DUCK BREAST Pressed potatoes, pulled leg, rainbow chard.....	29

FROM OUR ROBATA GRILL

Selected from cattle that are rare and traditional breeds, reared & grazed in the heart of East Anglia, dry aged for the minimum of 35 to 40 days and then Butchered in house.
We change our beef breeds weekly. For this week's breeds please see one of our servers.

400G SIRLOIN	31
400G RIBEYE	33
300G FILLET	33
300G VEAL T-BONE	36
CHOP HOUSE CHEESE BURGER Applewood smoked cheddar, cured bacon, triple cooked chips.....	16
SMOKED OLD SPOT PORK CHOP Sage mustard fruits, chilli apple ketchup.....	23
600G CHATEAUBRIAND	75
1KG PORTERHOUSE	85

ADD TO CUTS	each 2
GRILLED SMOKED BACON, BURFORD BROWN FRIED EGG, SAUTEED ONION	

SAUCES & BUTTER	2.5
BONE MARROW, SHALLOTS & RED WINE GRAVY	
BÉARNAISE	
PEPPERCORN	
CHOP HOUSE STEAK SAUCE	
HORSERADISH SAUCE	
GARLIC BUTTER	

SIDES	5
TRIPLE COOKED CHIPS	
CREAMED MASH, Add - black winter truffle 4	
SPINACH , steamed or creamed	
FIELD MUSHROOMS , garlic butter	
GRILLED TENDERSTEM BROCCOLI , sweet chilli, lime	
TRUFFLE MAC & CHEESE	
TOMATO & RED ONION SALAD , house dressing	

THE SCOTTISH DAIRY SALT BLOCK SPECIALS

Perfect for sharing. Please see the server and boards for special cuts. We use different dairy breeds every week which can all be traced back to the farm the beasts were reared on.