

WET YOUR WHISTLE WITH A SIGNATURE COCKTAIL

SNACKS

House baked bread, salted butter.....	3
Pigs in blankets, honey & wholegrain mustard sauce.....	6
Clarence Court black pudding Scotch egg, piccalilli.....	8
Native oysters, red wine & shallot vinegar.....	4ea

STARTERS

Parsnip soup, curried parsnip croquette.....	7
Baked beetroot, fig jam, Rosary Ash goats' cheese, almond dressing.....	8
Wiltshire burrata, tomato jam, pickled onion, black olive crumb, basil.....	9
Duck rilette, caramelised hazelnut, quince chutney.....	9
Hand-raised game pie, date purée.....	10
North Atlantic prawns, confit chilli, spring onion.....	11
Severn & Wye smoked salmon, shallots, capers.....	12
Steak tartare, violet mustard, confit egg yolk.....	12
Roasted Orkney Bay scallops, red pepper & almond sauce, crispy kale.....	13

MEAT

Chop House burger, brioche bun, cheese, bacon, pickle, onion ring.....	18
Aberdeen Angus beef suet pudding, buttered greens.....	22
Braised lamb shoulder, crushed Charlotte potatoes, sprouting broccoli.....	28
Goosnargh duck breast, sweet potato terrine, young carrot.....	28
New Forest Venison Wellington, lentil & celeriac purée.....	28

FISH

Beer battered cod, chips, mushy peas, tartar sauce.....	18
Hot smoked salmon salad, new potatoes, wholegrain mustard dressing.....	22
Lemon sole, roast chicken butter, capers, lemon, brown shrimp.....	28
Turbot, roast salsify, Jerusalem artichoke, chicken sauce.....	30

VEGAN & VEGETARIAN

Heritage carrot, lentils & onions, butterbean hummus, almond dressing.....	18
Herb dumplings, spiced squash, wild mushroom, fresh cheese.....	20

DESSERTS

Sticky toffee pudding, vanilla ice cream.....	7
Salted caramel brownie, vanilla ice cream.....	7
Spiced apple puff, vanilla custard.....	7
70% dark chocolate fondant, clementine sorbet.....	8
Vegan chocolate mousse, blood orange sorbet.....	8
Selection of English cheeses, truffle honey, chutney.....	10
Chocolate truffles.....	5
Sorbets & ice creams.....	2ea

COOKED OVER CHARCOAL

Our grass-fed beef cuts are from rare breeds that require a much longer time to mature; it is this slow growing nature that gives the meat its flavour. Aged for a minimum of 42 days and butchered in house to maximise time on the bone. We have full traceability back to the farm the beast was reared on.

250gr Flat Iron, 42 Day aged.....	22
250gr Rump Cap, 42 Day aged.....	26
400gr Sirloin, 42 Day aged.....	31
400gr Rib Eye, 42 Day aged.....	33
300gr Fillet, 42 Day aged.....	36
300gr Gloucester Old Spot pork chop, Bramley apple sauce.....	21
300gr Lamb double chop, mint sauce.....	23
400gr Whole baby chargrilled chicken, herb dressing, young carrot.....	24
500gr Whole wild black bream.....	24

MAKING THE CUT... PERFECT FOR SHARING

Please see the blackboard or ask your server for further details

SAUCES & BUTTERS - 2.5

Truffle butter / Green peppercorn / Red wine gravy
Beef fat Béarnaise / Garlic butter / Horseradish

SIDES - 4.5

Triple cooked chips / Creamed potatoes (add Tunworth cheese for 3)
Garlic field mushrooms / Spinach- buttered or steamed / Buttered greens
Roasted root vegetables

SALADS - 5/9

House salad, radish, cucumber
Chicory, orange, walnut & stilton
Steak tartare, violet mustard, confit egg yolk, chips or salad.....22

SET MENU

BEETROOT & ORANGE CURED SALMON, rapeseed emulsion
HAM HOCK & SPICED SAUSAGE TERRINE, pea & mint salsa
BAKED BEETROOT, fig jam, Rosary Ash goat's cheese, almond dressing
PARSNIP SOUP, curried parsnip croquette

PLAICE FILLET, purple broccoli, butter sauce
BLACK PUDDING STUFFED CHICKEN, truffle mash
BRAISED SHORT RIB, lentils & caramelised onion
HERITAGE CARROT, LENTILS & ONIONS, butterbean hummus,
smoked almond dressing

AMARETTO & PEAR TART, pear & ginger gel, vanilla custard
CAMBRIDGE BURNT CREAM, orange shortbread
VEGAN CHOCOLATE MOUSSE, blood orange sorbet
SELECTION OF ICE CREAMS & SORBETS

2 COURSES: 25 / 3 COURSES: 30