

RESTAURANT MENU

SNACKS

SMOKED ALMONDS.....	3
NOCELLARA OLIVES.....	3

STARTERS

ROSEMARY SOURDOUGH	
Rosemary & potato sourdough, salted butter.....	3/6
AA COLCHESTER ROCK OYSTERS	
Shallot vinaigrette, lemon.....	each 3 / ½ dozen 18 / dozen 36
CHILLED TOMATO SOUP Vg	
Basil oil, croutons.....	6.95
CHOP HOUSE GARDEN SALAD Vg	
Peas, pickle beetroot, endive, smoked almond, coconut dressing.....	8
CRISPY SQUID	
Sweet chilli sauce.....	8
DEVILLED SUFFOLK CHICKEN LIVERS	
Oyster mushrooms, shallots, grilled sourdough.....	11
SEVERN & WYE SMOKED SALMON	
Crème fresh, capers, shallots, soda bread.....	12

FISH

BATTERED FISH AND CHIPS	
Line caught haddock, crushed peas, tartar sauce, triple cooked chips.....	17
ROASTED FILLET OF SALMON	
Baby potato, fennel, ginger lemon vinaigrette.....	21
500g GRILLED/ PAN-FRIED LEMON SOLE	
Brown butter, lemon.....	29
GRILLED NATIVE LOBSTER	
Grilled lemon, garlic & parsley butter, triple cooked chips.....	25/49

MAINS

MUSHROOM KEDGEREE Vg	
Baby onions, mushrooms, spelt, red lentils, curry leaves.....	15
CHOPHOUSE CHEESE BURGER	
Brioche bun, burger sauce, crispy shallots, maple glazed bacon, triple cooked chips.....	16
CHICKEN & MUSHROOM PIE	
Grain mustard, spring greens & tarragon velouté.....	17
300g OLD SPOT PORK CHOP	
Grain mustard fruits, sage.....	23.5
BROOK STREET FARM LAMB SHOULDER SHANK	
Jersey Royal, peas, baby onions, piquillo pepper, lovage.....	25

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.....	30
400G RIBEYE.....	32
300G FILLET.....	34
300G VEAL T-BONE.....	34
600G CHATEAUBRIAND.....	70.5

ADD TO CUTS.....	each 1.5
GRILLED SMOKED BACON, BURFORD BROWN FRIED EGG, SAUTEED ONION	

SAUCES.....	2.5
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BÉARNAISE
PEPPERCORN
CHOP HOUSE STEAK SAUCE
GARLIC BUTTER

SIDES.....	5
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TRIPLE COOKED CHIPS
CREAMED MASH
SPINACH, steamed or creamed
FIELD MUSHROOMS, garlic butter
BUTTER LETTUCE SALAD
TOMATO & RED ONION SALAD, house dressing

SET MENU

STARTERS

CHILLED TOMATO SOUP vg
Basil oil, croutons
SUTTON HOO DEVILLED CHICKEN LIVERS
Oyster mushrooms, shallots, grilled sourdough
CHOP HOUSE GARDEN SALAD Vg
Peas, pickle beetroot, endive, smoked almond coconut dressing

MAINS

200g FLAT IRON STEAK
Triple cooked chips, béarnaise sauce
ROASTED CORNISH MACKEREL
Warm potato salad, baby onion, piquillo peppers
MUSHROOM KEDGEREE vg
Baby onions, mushrooms, spelt, red lentils, curry leaves

DESSERTS

PINEAPPLE CARPACCIO vg
Mango sorbet
CHOCOLATE CAKE
Crème fresh, lime
SELECTION OF ICE CREAM & SORBET

2 COURSES: £18.50

3 COURSES: £22.50

Served

Lunch time, Wednesday – Saturday 12.00 – 14.30

Dinner time, Wednesday – Saturday 17.30 – 19.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.