



## SNACKS

House baked bread, salted butter .....	3
Colchester rock oysters, red wine & shallot vinegar .....	3.5
Cheesy truffle bites, tomato relish .....	4

## STARTERS

Pea & mint soup, fresh garden peas, sippits .....	7
Baked beetroot, blackberries, goats' cheese, beetroot crisps .....	8
Wiltshire burrata, Heritage tomatoes, black olive crumb, toast... ..	9
North Atlantic prawns, confit chilli, spring onion.....	11
Severyn & Wye smoked salmon, shallot, capers.....	12
Steak tartare, violet mustard, confit egg yolk .....	12

## MEAT

Chop House burger, cheese, bacon, pickle, onion ring.....	17
Old Spot pork belly, crushed potatoes, Hispi cabbage.....	22
Steak tartare, violet mustard, confit egg yolk, chips or salad.....	22
Free range chicken Kiev, swiss chard, girolle & sweetcorn.....	23
Welsh Elwy Valley lamb rack & belly, minted peas .....	26

## FISH

Beer battered cod, chips, mushy peas, tartar sauce .....	17
Mussels, braised leeks, cider sauce, house baked bread .....	20
BBQ Loch Fyne salmon, marinated beetroot, crème fraiche ....	23
Sea bass, baby squid, sweet & sour Heritage tomatoes, toast....	24

## VEGAN & VEGETARIAN

Shallot tart, herbed vegan cheese, oyster mushrooms, hazelnut. 17	
Baked aubergine, grilled goats' cheese, toasted almonds .....	19

## DESSERTS

Strawberry set cream, strawberry & mint salsa, crumble .....	7
Sticky toffee pudding, vanilla ice cream.....	7
Paternoster Eton mess, summer berries.....	7
Lancashire cheddar, grapes, chutney, sea salt crackers .....	7
70% Vegan chocolate & coconut mousse, oat crumb.....	8
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.....	20.5
300gr Free range pork chop, Bramley apple sauce .....	21
400gr Sirloin, 42 Day aged.....	29
400gr Rib Eye, 42 Day aged.....	31
300gr Fillet, 42 Day aged.....	34

## MAKING THE CUT

Please see the blackboard or ask your server for further details

## SAUCES & BUTTERS - 2.5

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

## SIDES - 4.5

Triple cooked chips / Garlic mushrooms/ Buttered greens  
Green bean medley

## SALADS - 5

Summer tomato salad, pickled shallots  
Super salad, spinach, rocket, tomatoes, cheese, sunflower seeds

## COVID MEASURES

### STAY SAFE!

In need of hand sanitiser (no shots)/ forgot your face mask?

We got you, please ask your server.

### IGNORED?

We are terribly sorry that your table visits are so limited, but we do this on purpose to keep contact to a minimum. This is why we don't pour your wine/water or check in with you on a regular basis.

If you do need us, please wave at us!

### FEELING SALTY?

As a safety precaution we removed salt & pepper from your table, please do let us know if you would like to spice things up!

### PLEASE WIPE!

Need the loo? Stay safe & please wipe your seat first with a disinfect wipe, WALK THIS WAY...

Please use the doors on the far left of the restaurant, in the bar, to exit, if lost the reception team will point you in the right direction.

Thanks for coming, we have missed you & really appreciate you coming back!

