



TO HELP YOU DECIDE

- FIRST DATES, Lemon liquor, Southern Comfort, cranberry, lychee, fig **£9.50**
 PERFECT SERVE, Frangelico, Galliano, lemon, egg white **£9.50**

SNACKS

- OUR OWN BREAD, salted butter **£3.50**
 PORK SCRATCHINGS, Bramley apple sauce **£4.50**
 CLARENCE COURT SCOTCH EGG, piccalilli **£6.50**
 ROSEMARY, SEA SALT & GARLIC CRISPY BREAD BITES **£1.50**

STARTERS

- COLCHESTER ROCK OYSTERS
 Red wine & shallot vinegar **£2.75/£15.00**
 BEETROOT, MIXED BABY LEAVES
 Goat's cheese, toasted almonds **£8.00/£12.50**
 SEVERN & WYE OAK SMOKED SALMON
 Shallots, capers, lemon **£11.75**
 PRAWN COCKTAIL
 Marie Rose sauce **£12.50**
 ROASTED SPLIT BONE MARROW
 Sourdough **£8.00**
 CAULIFLOWER SOUP
 Toasted hazelnuts, walnut oil **£6.25**
 DEVON CRAB SALAD
 Cucumber, fennel, watermelon **£12.50**
 HAM HOCK TERRINE
 Gentleman's relish **£7.25**
 HAND RAISED PORK PIE
 Piccalilli **£8.00**
 FILLET STEAK TARTAR
 Sourdough / triple cooked chips or mixed leaf salad **£12.50/20.00**

MEAT

- CHOP HOUSE BURGER
 Brioche bun, cheese, pickled onion, bbq sauce **£15.50**
 Dry cured bacon **£2.00**
 VENISON SAUSAGES
 Mashed potato, onion gravy **£18.50**
 HAYWOOD FARM CHICKEN & MUSHROOM PIE
 Mashed potato **£18.50**

FISH

- BEER BATTERED FISH & CHIPS
 Mushy peas, hand cut chips, tartar sauce **£17.50**
 SKATE WING
 Pan roasted, brown butter, capers **£22.50**
 STONE BASS
 Samphire, curried Scottish mussels **£24.00**

VEGETARIAN

- COLONIAL VEGETABLE CURRY
 Cumin rice, mango chutney, poppadoms **£19.00**
 VEGETABLE WELLINGTON
 Peas, broad beans, gem lettuce **£19.50**

JOSPER GRILL

- 250gr ABERDEEN ANGUS CROSS 60 DAY AGED RUMP **£21.50**
 250gr ABERDEEN ANGUS CROSS 42 DAY AGED SIRLOIN **£27.00**
 300gr ABERDEEN ANGUS CROSS 42 DAY AGED RIB EYE **£28.00**
 275gr ABERDEEN ANGUS CROSS 42 DAY AGED FILLET **£35.00**
 400gr GLOUCESTER OLD SPOT PORK CHOP
 Bramley apple sauce **£19.50**
 300gr LAMB DOUBLE CHOP
 Mint sauce **£21.50**

SAUCES & BUTTERS - £2.50

- CHOP HOUSE BUTTER / PEPPERCORN / RED WINE GRAVY /
 BÉARNAISE / HORSERADISH / GARLIC BUTTER

SIDES - £4.25

- TRIPLE COOKED CHIPS / MASHED POTATO /
 SPINACH - buttered, creamed or steamed /
 TENDERSTEM BROCCOLI - toasted almonds /
 GARLIC FIELD MUSHROOMS

DESSERTS - £6.50

- STICKY TOFFEE PUDDING, vanilla ice cream
 STRAWBERRY JELLY, elderflower cream, strawberry sorbet
 CAMBRIDGE BURNT CREAM, hazelnut biscuit
 STRAWBERRY CHEESECAKE, berry compote
 DARK CHOCOLATE FONDANT, vanilla ice cream
 HOMEMADE SORBETS & ICE CREAMS **£2.00/£5.50**
 CHOCOLATE TRUFFLES **£5.00**
 CHOP HOUSE CHEESE SELECTION **£7.50**

COAST TO COAST

This July Chop House restaurants are celebrating the best of sustainable British seafood, with Coast to Coast, an exclusive menu created by Michelin-Starred Executive Chef Gary Foulkes in collaboration with Cornwall's Flying Fish.

CORNISH MUSSELS, smoked bacon, Somerset cider

£10.00

GRILLED QUEEN SCALLOPS, Chop House butter, samphire

£10.00

GRILLED HALIBUT, tartar hollandaise

£29.50

FISH of the DAY

£29.50

WIMBLEDON DESSERTS

STRAWBERRY CHEESECAKE, strawberry jelly mint & basil ice cream

ETON MESS

LEMON POSSET, strawberries, shortbread

£6.50 each

