



## TO HELP YOU DECIDE

- FIRST DATES, Lemon liquor, Southern Comfort, cranberry, lychee, fig ..... **£9.50**  
 APEROL SPRITZ, Aperol, Prosecco, soda water ..... **£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 /  
 HERITAGE TOMATO SALAD / MIXED LEAF SALAD

## TAKE AWAY COFFEE - £2.75

## DESSERTS - £6.50

- STICKY TOFFEE PUDDING, vanilla ice cream  
 STRAWBERRY JELLY, elderflower cream, strawberry sorbet  
 CAMBRIDGE BURNT CREAM, hazelnut biscuit  
 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 KING SCALLOP, Chop House butter, samphire  
 £10.00

- GRILLED HALIBUT, tartar hollandaise  
 £29.50

- FISH of the DAY  
 £29.50

## MARKET LIST

- STRAWBERRY CHEESECAKE, strawberry jelly mint & basil ice cream  
 ETON MESS  
 LEMON POSSET, strawberries, shortbread  
 £6.50 each

