

TO HELP YOU DECIDE

BRITISH TWIST

Kamm & Sons, Antica formula Carpano, Aperol, egg white.....**£9.50**

PERFECT SERVE

Frangelico, Galliano, lemon, egg white**£9.50**

SNACKS

POTATO & ROSEMARY SOURDOUGH, Salted butter.....**£3.50**

PORK SCRATCHINGS, Maldon salt**£4.50**

BURFORD BROWN SCOTCH EGG, Piccalilli.....**£6.50**

HALF PINT OF SHELL ON PRAWNS, Lem on & Marie Rose sauc.e.....**£10.50**

STARTERS

COLCHESTER ROCK OYSTERS

Red wine & shallot vinegareach **£2.75**

LONDON OAK SMOKED SALMON

Shallots, capers, lem on, sour cream.....**£12.50/£22.00**

NEWLYN CRAB ON TOAST

Hand-picked white & devilled brown crab meat**£13.50/25.50**

BETROOT, WATERCRESS & CHICORY

Cashel Blue & mustard dressing**£8.50/£12.50**

PEA & MINT SOUP

Served chilled or hot with sour cream.....**£6.00**

ROAST SPLIT BONE MARROW

Shallots, garlic, parsley, toast.....**£8.50**

COLD CUTS for two to share

House pork pie, Scotch egg, honey roasted gammon, potted duck, piccalillip.p **£8.50**

FILLET STEAK TARTARE

Hand chopped, classic condiments, grilled sourdough**£12.50/£16.50**

MEAT

BUTLERS WHARF CHOP HOUSE BURGER

Brioche bun, red peppers & tomatoes chutney, hand cut chips.....**£15.50**

Dry cured bacon**+£2.00**

Cheese - Blue Monday or Smoked Apple Wood cheddar**+£2.00**

STEAK & KIDNEY PUDDING.....**£19.50**

Add two oysters.....**+£5.00**

DENHAM ESTATE VENISON SAUSAGES

Creamed potatoes, onion gravy.....**£15.50**

HALF SPIT ROAST LANDAISE CHICKEN

Thyme gravy.....**£18.50**

FISH

BEER BATTERED COD & CHIPS

Mushy peas, tartar sauce**£17.50**

PAN ROAST FILLET OF SALMON

Minted Jersey Royals, herb butter**£24.50**

GRILLED LOBSTER

Gem lettuce salad or chips, garlic butter or béarnaise.....**£22.50/£43.00**

VEGETARIAN

COLONIAL VEGETABLE CURRY

Basmati rice, mango chutney, poppadums.....**£17.50**

FRIED DUCK EGG ON TOAST

Asparagus, samphire & wild mushrooms.....**£8.50/£15.50**

BURRATA

Tomatoes, basil & kale pesto**£10.50/£16.00**

FROM THE GRILL

275gr ABERDEEN ANGUS CROSS 42 DAY AGED SIRLOIN**£27.50**

300gr ABERDEEN ANGUS CROSS 42 DAY AGED RIB EYE.....**£28.00**

250gr ABERDEEN ANGUS CROSS 42 DAY AGED FILLET**£32.50**

400gr SMOKED GLOUCESTER OLD SPOT PORK CHOP**£19.50**

SHARING STEAKS

500gr CHATEAUBRIAND.....**£72.50**

1000gr PORTERHOUSE.....**£80.50**

800gr BONE IN RIBEYE.....**£65.00**

SAUCES & BUTTERS.....**£2.50 EACH**

RED WINE & BONE MARROW / PEPPERCORN / BÉARNAISE /

BLUE MONDAY / BRAMLEY APPLE SAUCE / CHOP HOUSE BUTTER

SIDES.....**£4.25**

HAND CUT CHIPS / CREAMED POTATOES/ ONION RINGS

SPINACH - creamed or steamed / MINTED PEAS & BROAD BEANS

TOMATO SALAD / BONE MARROW / BUTTER HEAD LETTUCE

GEM LETTUCE, CELERY & WALNUT SALAD

THREE GRILLED ATLANTIC PRAWNS**£6.00**

DESSERTS.....**£6.50**

STICKY TOFFEE PUDDING, Clotted cream

BRAMLEY APPLE & BLACKBERRY CRUMBLE, Cinnamon ice-cream

BAKEWELL TART, Raspberry sorbet

SELECTION OF DAILY ICE-CREAMS.....**£5.50**

CHOP HOUSE CHEESE SELECTION**£10.50**

COAST TO COAST

The three Chophouses have teamed up with Cornwall's wild fish company Flying Fish for the month of July to celebrate the best & most ethically sourced fish the South coast has to offer.

CORNISH MUSSELS, smoked bacon, Somerset cider

£10.00

GRILLED SCOTTISH SCALLOP, Chop House butter, samphire

£10.00

GRILLED HALIBUT, tartar hollandaise

£29.50

FISH of the DAY

£29.50