



RESTAURANT MENU

TO HELP YOU DECIDE

MAD-HATTER

Woodford Reserve, lemon, blackcurrant jam, averna & orange bitters.....**£9.50**

BLACKBERRY PICKING

Sloe Gin, Amer Picon, lime, mint, blackberries.....**£9.50**

SNACKS

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

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

HALF PINT OF SHELL ON PRAWNS, lemon & Marie Rose sauce.....**£10.50**

STARTERS

COLCHESTER ROCK OYSTERS

Red wine & shallot vinegar..... **£2.75**

LONDON OAK SMOKED SALMON

Shallots, capers, lemon, sour cream..... **£12.50/£22.00**

BRIXHAM 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**

ROAST PUMPKIN SOUP

Toasted pumpkin seeds & crème fraiche..... **£6.00**

ROAST SPLIT BONE MARROW

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

FILLET STEAK TARTARE

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

SEARED SCALLOPS IN THE SHELL

Chop house butter, samphire..... **£10.00**

MAIN COURSE

ROASTED ROOT VEGETABLES & CASHEL BLUE

Pumpkin, squash, beetroot & red onions..... **£17.50**

FRIED DUCK EGG ON TOAST

Samphire, wild mushrooms..... **£8.50/£15.50**

PAN ROAST FILLET OF SALMON

Minted Cornish new potatoes, herb butter..... **£24.50**

GRILLED LOBSTER

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

PAN FRIED FILLET OF CORNISH HAKE

Pumpkin puree, roasted beetroot..... **£24.50**

THE CLASSICS

£16.00

Served with triple cooked chips / seasonal greens / creamed potato

200gr RUMP STEAK

STEAK & KIDNEY PUDDING

VENISON BANGERS & ONION GRAVY

SCHIEHALLION BEER BATTERED FISH

Mushy peas, Tartar Sauce

CHOP HOUSE BURGER

Brioche bun, cheese, chutney

SLOW ROASTED BELLY OF WAVENEY VALLEY PORK

Apple sauce

WITH A PINT OF BEER / GLASS OF WINE

£20.00

COOKED OVER CHARCOAL

125gr SUFFOLK LAMB TOMAHAWK..... **£6.00**

150gr OLD SPOT PORK LOIN STEAK..... **£7.00**

200gr ABERDEEN DRY AGED MINUTE RUMP..... **£12.00**

CHOP HOUSE MIXED GRILL

Lamb chops, Old spot pork belly (steaks & sausages), rump 200g,

Scotch egg, bone marrow, choice of 2 sides & sauces

£25.00 per person - for two

FROM THE GRILL

400gr GLOUCESTER OLD SPOT PORK TOMAHAWK..... **£19.50**

250gr ABERDEEN ANGUS CROSS 42 DAY AGED FLAT IRON..... **£21.50**

300gr LAMB DOUBLE CHOP..... **£21.50**

250gr ABERDEEN ANGUS CROSS 42 DAY AGED RUMP..... **£23.50**

300gr ABERDEEN ANGUS CROSS 42 DAY AGED RIB EYE..... **£26.50**

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

SAUCES & BUTTERS - £2.50

RED WINE & BONE MARROW / PEPPERCORN / BÉARNAISE /

BLUE MONDAY / BRAMLEY APPLE SAUCE / CHOP HOUSE BUTTER

SIDES - £4.25

HAND CUT CHIPS / CREAMED POTATO / ONION RINGS /

SPINACH - creamed or steamed / GEM LETTUCE & WALNUT SALAD /

HONEY ROASTED CHANTANEY CARROTS / BONE MARROW /

THREE GRILLED ATLANTIC PRAWNS..... **£6.00**

DESSERTS - £6.50

STICKY TOFFEE PUDDING, clotted cream

BRAMLEY APPLE & BLACKBERRY CRUMBLE, cinnamon ice cream

WHITE CHOCOLATE CHEESECAKE, vanilla ice cream

LEMON POSSET, shortbread

AUTUMNETON MESS

BAKED CHOCOLATE COOKIES TO SHARE

Scoops of vanilla ice cream & toffee sauce..... **PP £6.50**

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

CHOP HOUSE CHEESE SELECTION..... **£10.50**

LET'S GO INTO THE NEW YEAR THE RIGHT WAY!

Come and join us for a fantastic night of food and fabulous
vibes for New Years' eve.

With a delicious,

Festive Set Menu-£75.00 pp

A little extra sparkle?

If you fancy a little bit more glamour, we are offering a chance
to buy tickets for just £200 pp to board the Erasmus while
indulging on unlimited bubbles as you take a trip down the
Thames to have an exclusive viewing of the incredible London
fireworks.

For more details, please speak with our reservations team or visit our website.

