

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 OYSTER

Red wine & shallot vinegar each £2.75

LONDON OAK SMOKED SALMON

Shallots, capers, lemon, sour cream£12.50

BRIXHAM CRAB ON TOAST

Hand picked white & devilled brown crab meat£13.50

BEETROOT, WATERCRESS & CHICORY

Cashel Blue & mustard dressing£8.50

WILD MUSHROOMS ON TOAST

Fried duck egg£8.50/£15.50

ROAST PUMPKIN SOUP

Toasted pumpkin seeds, sour cream£6.00

ROAST SPLIT BONE MARROW

Shallots, garlic, parsley, toast£8.50

FILLET STEAK TARTARE

Hand chopped, classic condiments, grilled sourdough£12.50

SEARED SCALLOPS IN THE SHELL

Chop House butter£12.00

MAIN COURSES

STEAK & KIDNEY PUDDING

Beef gravy.....£18.50

SLOW ROAST BELLY OF WAVENEY VALLEY PORK

Creamed potato, apple sauce£18.50

FILLET OF CORNISH HAKE

Warm beetroot, shallots, capers, samphire£24.50

ROAST FILLET OF SALMON

Foraged greens, Cornish new potatoes.....£22.50

FREE-RANGE CHICKEN BREAST

Bashed neeps, gravy£17.50

GLAZED ROOT VEGETABLES, CASHEL BLUE

Pumpkin, squash, beetroot & red onions£17.50

THE CLASSICS

VENISON BANGERS, ONION GRAVY

Mashed potato£18.00

SCHIEHALLION BEER BATTERED FISH & CHIPS

Mushy peas, tartar sauce£18.00

CHOP HOUSE BURGER & CHIPS

Brioche bun, Applewood smoked cheddar, red pepper & tomato chutney£18.00

Dry cured bacon+£2.00

FROM THE GRILL

800g LOBSTER

Garlic butter or béarnaise£22.50/£43.00

400gr GLOUCESTER OLD SPOT PORK TOMAHAWK£19.50

300gr BARNSELY CHOP£21.50

CHOP HOUSE MIXED GRILL

Lamb chops, old spot pork belly & sausages, rump,
Scotch egg, bone marrow

£25.00 per person – minimum of two

All of our beef is Aberdeen Angus Cross & hails from the Cairngorm National Park in the heart of the Scottish Highlands. Hung and aged on the bone to give a wonderful marbled flavour

250gr FLAT IRON£21.50

250gr 60 DAY AGED RUMP£24.50

300gr 42 DAY AGED RIB EYE£29.50

275gr 42 DAY AGED SIRLOIN£29.00

250gr 42 DAY AGED FILLET£35.00

“SURF & TURF” Add HALF GRILLED LOBSTER.....£22.50

LARGER CUTS...PERFECT FOR SHARING

All our larger cuts are Aberdeen Angus Cross beef

550gr - 42 Day aged CHATEAUBRIAND
£72.50

1000gr - 42 Day aged PORTERHOUSE
£80.50

800gr - 42 Day aged BONE IN RIBEYE
£65.00

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

CAULIFLOWER CHEESE / SPINACH – creamed or steamed

GEM LETTUCE & WALNUT SALAD

HONEY ROASTED CHANTENAY CARROTS / BONE MARROW

THREE GRILLED PRAWNS£6.00

DESSERTS£6.50

STICKY TOFFEE PUDDING, clotted cream

BRAMLEY APPLE, RHUBARB & BLACKBERRY CRUMBLE, vanilla ice cream

WHITE CHOCOLATE CHEESECAKE, vanilla ice cream

WINTER ETON MESS, poached rhubarb

BAKED CHOCOLATE COOKIES TO SHARE (please allow 10 min)

Scoops of vanilla ice cream & toffee sauce£13.00

DARK CHOCOLATE CAKE, blood orange sorbet.....£7.00

CHOP HOUSE CHEESE SELECTION£10.50