



TO HELP YOU DECIDE

- SCHIEHALLION CRAFT LAGER £5.35
 FIRST DATES, Lemon liquor, Southern Comfort, cranberry, lychee, fig
 £9.50
 RASPBERRY DELIGHT, Chapel Down Brut, raspberry purée .£10.50

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
 Hazelnuts, truffle £6.25
 BRIXHAM CRAB ON TOAST
 Spiced brown & dressed white crab, fennel £11.50
 CHICKEN LIVER & PORT PATE
 Pear & apple chutney £7.50
 STEAK TARTARE
 Sourdough / triple cooked chips or mixed leaf salad £12.50/20.00

MEAT

- CHOP HOUSE BURGER
 Brioche bun, cheese, pickled onion, bbq sauce £16.50
 Dry cured bacon +£2.00
 BRAISED SHANK OF NORFOLK LONG HORN LAMB
 Mashed potato, buttered greens £22.50
 ABERDEEN ANGUS CROSS STEAK & KIDNEY PUDDING
 Buttered greens £19.50
 HEYWOOD FARM CHICKEN & MUSHROOM PIE
 Mashed potato £18.50

FISH

- SCHIEHALLION BEER BATTERED FISH & CHIPS
 Mushy peas, tartar sauce £18.50
 WHOLE GILT HEAD BREAM
 Tomato & caper sauce £22.50
 RED MULLET
 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

COOKED OVER CHARCOAL

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

- 250gr 42 DAY AGED FLAT IRON £21.50
 250gr 60 DAY AGED RUMP £24.50
 250gr 42 DAY AGED SIRLOIN £29.00
 300gr 42 DAY AGED RIB EYE £29.50
 275gr 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

Larger cuts...perfect for sharing

See boards for today's cuts but be quick because when they're gone they're gone

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 / BUTTERED GREENS /
 GARLIC FIELD MUSHROOMS /
 HERITAGE TOMATO SALAD / MIXED LEAF SALAD

DESSERTS – £6.50

- STICKY TOFFEE PUDDING, vanilla ice cream
 RASPBERRY CHEESECAKE, raspberry jelly
 BLOOD ORANGE TART, clotted cream
 BAKED YOGHURT, poached rhubarb
 DARK CHOCOLATE FONDANT, vanilla ice cream
 HOMEMADE SORBETS & ICE CREAMS £2.00/£5.50
 CHOCOLATE TRUFFLES £5.00
 CHOP HOUSE CHEESE SELECTION £7.50

The market list

CHICKEN AND BLACK PUDDING TERRINE, gentleman's relish,
 toast
 £8.00

PATERNOSTER FISH PIE, Montgomery crumb, buttered greens
 £18.50

ABERDEEN ANGUS CROSS COTTAGE PIE, buttered greens
 £18.50

RICE PUDDING, confit orange, vanilla ice cream
 £6.50

Wine of the week

SAUVIGNON BLANC, SILENI, MARLBOROUGH, NZ, 2017
 £39.50

MALBEC CHAKANA, MENDOZA, ARG, 2017
 £39.00

