



'FREE FLOWING' BUBBLES

FOR £15.00 per person

This offer is for brunch tables of 6 guests or fewer to be enjoyed with a minimum of 2 courses per person and begins when your order is taken. It is available for the allotted time of your reservation between 12:00 – 17.00

BRUNCH

EGGS BENEDICT

Poached egg, ham, muffin, hollandaise £5.50/£10.50

EGGS ARLINGTON

Poached egg, smoked salmon, muffin, hollandaise £5.50/£10.50

EGGS FLORENTINE

Poached egg, spinach, muffin, hollandaise £4.50/£9.50

GAMMON STEAK

Fried free range egg, chips £14.50

AMERICAN PANCAKES

Crispy pancetta or berries £6.50

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 TARTAR

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

HAYWOOD FARM CHICKEN & MUSHROOM PIE

Mashed potato £18.50

FISH

SCHIEHALLION BEER BATTERED FISH & CHIPS

Mushy peas, tartar sauce £18.50

WHOLE GILTHEAD 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 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

