



## RESTAURANT MENU

Throughout September our beer of the month is Harviestoun, a Scottish brewery who have expertly brewed ground-breaking, quality iconic beers for over 30 years. We have paired five of their uniquely aged beers, with some of our favourite Chop House dishes for you to enjoy.

### TO HELP YOU DECIDE

#### BRITISH TWIST

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

#### BBB

Brown Butter Bourbon, Angostura, Brown Sugar..... **£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, lemon & Marie Rose sauce..... **£10.50**

### STARTERS

#### COLCHESTER ROCK OYSTERS

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

#### BEETROOT, 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**

#### COLD CUTS for two to share GREAT WITH SCHIEHALLION CRAFT LAGER

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

### MEAT

#### BUTLERS WHARF CHOP HOUSE BURGER GREAT WITH BROKEN DIAL ALE

Brioche bun, red pepper & tomato 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 GREAT WITH OLD ENGINE OIL STOUT

Creamed potatoes, onion gravy..... **£17.50**

#### HALF SPIT ROAST CORN FED CHICKEN

Thyme gravy..... **£18.50**

### FISH

#### SCHIEHALLION BEER BATTERED COD & CHIPS

Mushy peas, tartar sauce..... **£17.50**

#### 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**

#### GRILLED HALIBUT ON THE BONE

Tartar hollandaise..... **£34.00**

### FROM THE GRILL

275gr ABERDEEN ANGUS CROSS 42 DAY AGED SIRLOIN..... **£31.00**

300gr ABERDEEN ANGUS CROSS 42 DAY AGED RIB EYE..... **£29.50**

250gr ABERDEEN ANGUS CROSS 42 DAY AGED RUMP..... **£24.50**

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

### SAUCES & BUTTERS..... **£2.50 EACH**

RED WINE & BONE MARROW/PEPPERCORN/BÉARNAISE/  
BLUE MONDAY/BRAMLEY APPLE SAUCE/CHOP HOUSE BUTTER

### VEGETARIAN

#### ROASTED ROOT VEGETABLES & CASHEL BLUE

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

#### FRIED DUCK EGG ON TOAST

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

### SIDES..... **£4.25**

HAND CUT CHIPS/CREAMED POTATOES/ 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

BAKEWELL TART, raspberry sorbet

WHITE CHOCOLATE CHEESECAKE, vanilla ice cream

LEMON POSSET, shortbread

AUTUMN ETON MESS

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

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

### SHARING STEAKS

CHATEAUBRIAND

500gr - **£72.50**

PORTERHOUSE

1000gr - **£80.50**

BONE IN RIBEYE

800gr - **£65.00**

### WINES OF THE WEEK

NV 'TRIPLE ZERO' DOMAINE LA TAILLE AUX LOUPS  
LOIRE VALLEY FRANCE **£47.00**

2016 'LES TROIS BISES' COTE DU RHONE VILLAGES  
SOUTHERN RHONE, FRANCE **£40.00**

2013 KINDRED, OLD VINE, STELLENBOSCH  
SOUTH AFRICA **£36.00**

