

RESTAURANT MENU

SNACKS & BITES

POTATO & ROSEMARY SOURDOUGH, salted butter (V).....	3.5
GENTLEMEN'S ANCHOVY RELISH	
Shallots, buttered soldiers.....	6
HERITAGE RADISHES (V)	
Cream cheese, herbs.....	6
ROASTED ARBOL NUTS	
Walnuts, hazelnuts, pecan nuts and arbol chilli.....	3.5
PORK CRACKLING	
Apple sauce.....	3.5

STARTERS

JERSEY ROCK OYSTERS	
Shallot vinaigrette, lemon wedge.....each 3.5 / six 21 / dozen 42	
CAULIFLOWER SOUP (V)	
Cropwell Bishop stilton, garlic sippets.....	7
VELVET CRAB SOUP	
Tomatoes, and tarragon.....	13
KENTISH BEETROOT, CHICORY & WATERCRESS (V)	
Shaved Cornish Y arg, pickled shallots, mustard dressing.....	8
SMOKED HAM, PARLSEY & CIDER TERRINE	
Celeriac, mustard, pickles.....	8
ROAST BONE MARROW	
Shallot, parsley & Lilliput caper salad.....	8
WILD MUSHROOMS RAGOUT ON TOAST(V)	
Tarragon, sourdough.....	9
LONDON CURE SMOKED SALMON	
Capers, shallots, lemon, egg, soda bread.....	12
SEARED DIVER SCALLOPS	
Wrapped in bacon, Jerusalem artichoke, butter & chives.....	12
PRAWN COCKTAIL	
Iceberg lettuce, Mary Rose, cayenne pepper.....	9

MAINS

BEER BRAISED BEEF SHIN	
Whipped potatoes, Dijon mustard.....	17
CAULIFLOWER RISOTTO (V)	
Arborio rice, Cropwell Bishop stilton, parsley.....	15
COLONIAL VEGETABLE CURRY (V)	
Cauliflower, chick pea, kale, basmati pilau, mango pickle, raita, poppadum's.....	16
ROAST MARKS HALL VENISON HAUNCH	
Creamed parsnips, glazed red cabbage, peppered roasting juices.....	18
CLASSIC FISH PIE	
Salmon, smoked haddock, cod, peas, egg, parsley.....	18
CHOPHOUSE CHEESEBURGER	
Applewood smoked cheddar, chilli relish, triple cooked chips.....	18.5
Add - Smoked bacon 1.5	
STEAK & KIDNEY PUDDING	
Buttered seasonal greens, gravy.....	18

CHARCOAL GRILL

BRICK GRILLED FREE-RANGE SUFFOLK CHICKEN	
Half.....	18
Whole.....	36
SCOTTISH SALMON TAIL.....	19
300G BLYTHBURGH PORK CHOP.....	21
300G COLNE VALLEY BARNSLEY LAMB CHOP.....	22
300G ABERDEEN ANGUS RIBEYE CHOP.....	31
300G ROSE VEAL T-BONE CHOP.....	32

ABERDEEN ANGUS CROSS BEEF

Selected from cattle that are reared and graze in the Cairngorm National Park, in the heart of the Scottish Highlands, dry aged on the bone or as whole cuts to ensure flavour tenderness and succulence.

250G 62 DAY DRY AGED ABERDEEN ANGUS RUMP CAP.....	24
350G 35 DAY DRY AGED ABERDEEN ANGUS SIRLOIN.....	31
250G 28 DAY DRY AGED ABERDEEN ANGUS FILLET.....	35
550G 42 DAY DRY AGED CHATEAUBRIAND.....	75
1000G 42 DAY DRY AGED PORTERHOUSE.....	85
1100G 42 DAY DRY AGED TOMAHAWK.....	87

SAUCES & BUTTERS..... 2.5

RED WINE & SHALLOTS	
HOLLANDAISE	
BÉARNAISE	
PEPPERCORN & BRANDY	
PORT & STILTON	
CHOP HOUSE BUTTER	
ISLE OF WIGHT CHILLI JAM	

SIDES..... 4.5

TRIPLE COOKED CHIPS, spiced salt	
PICKLED GLAZED RED CABBAGE	
BRUSSEL SPROUTS, bacon & chestnuts	
FIELD MUSHROOMS, garlic butter	

EXTRA SIDES..... 5

BUTTERED WHIPPED MASH	
SPINACH GRATIN	
PURPLE SPROUTING BROCCOLI, chophouse butter	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.