

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
"NORFOLK" EGGS	
Quails eggs, sausage meat, mustard.....	5

STARTERS

CARLINGFORD OYSTERS	
Shallot vinaigrette, lemon wedge.....each	3.5 / six 21 / dozen 42
CAULIFLOWER SOUP (V)	
Cropwell Bishop stilton, garlic sippets.....	7
KENTISH BEETROOT, CHICORY & WATERCRESS (V)	
Shaved Cornish Yarg, pickled shallots, mustard dressing.....	8
ROAST BONE MARROW	
Shallot, parsley & Lilliput caper salad.....	8
HAM HOCK TERRINE	
Homage piccalilli, bloomer toast.....	8
WILD MUSHROOMS RAGOUT ON TOAST (V)	
Tarragon, sourdough.....	9
LONDON CURE SMOKED SALMON	
Capers, shallots, lemon, egg, soda bread.....	12
HAND DIVED SCALLOPS	
Wrapped in bacon, Jerusalem artichoke, butter & sage.....	12
PRAWN COCKTAIL	
Iceberg lettuce, Mary Rose, cayenne pepper.....	9

MAINS

CAULIFLOWER RISOTTO (V)	
Cropwell Bishop stilton, cauliflower florets.....	16
COLONIAL VEGETABLE CURRY (V)	
Cauliflower, chick pea, kale, basmati pilau, mango pickle, raita, flat bread.....	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 CHEESE BURGER	
Applewood smoked cheddar, chilli relish, triple cooked chips.....	18.5
Add - Smoked bacon	1.5
SCHIEHALLION BRAISED BEEF SHIN	
Mash, smashed carrots.....	19
STEAK & KIDNEY PUDDING	
Buttered seasonal greens, gravy.....	18
BRIXHAM LEMON SOLE	
Blood orange, tarragon, almond.....	24

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

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

SIDES.....	4.5
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TRIPLE COOKED CHIPS
 PICKLED GLAZED RED CABBAGE
 FIELD MUSHROOMS, garlic butter

extra SIDES.....	5
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PURPLE SPROUTING BROCCOLI, chophouse butter
 BUTTERED WHIPPED MASH
 SPINACH GRATIN

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