

Restaurant menu

SNACKS & BITES

POTATO & ROSEMARY SOURDOUGH, salted butter (V).....	3.5
SPARKENHOE & TOMATO RAREBIT, Sourdough.....	5
HERITAGE RADISHES (V) houmous.....	6

STARTERS

CARLINGFORD OYSTERS

Shallot vinaigrette, lemon wedge.....each	3.5 / six 21 / dozen 42
LEEK & HAM SOUP	
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	
Homemade piccalilli, bloomer toast.....	8
BRITISH CURED MEATS	
Salami, venison, pancetta, house pickles, toast.....	9
WILD MUSHROOMS RAGOUT ON TOAST (V)	
Tarragon, sourdough.....	9
PRAWN COCKTAIL	
Iceberg lettuce, Mary Rose, cayenne pepper.....	9
LONDON CURE SMOKED SALMON	
Capers, shallots, lemon, egg, soda bread.....	12
HAND DIVED SCALLOPS	
Wrapped in bacon, Jerusalem artichoke, butter & sage.....	12

MAINS

JERUSALEM ARTICHOKE RISOTTO	
Crispy poached egg, parsley.....	16
PARSNIP AND SPLIT PEA CURRY (V)	
Basmati rice, raita, mango chutney, Indian flat breads.....	16
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	
STEAK & KIDNEY PUDDING	
Buttered seasonal greens, gravy.....	19
ROAST MARKS HALL FALLOW VENISON HAUNCH	
Creamed celeriac, glazed red cabbage, peppered roasting juices.....	18
BRIXHAM LEMON SOLE	
Blood orange, tarragon, almond.....	24

CHARCOAL grill

CHARGRILLED BABY SUFFOLK CHICKEN.....	18
SCOTTISH SALMON TAIL.....	19
300G BLYTHBURGH PORK CHOP.....	21
300G COLNE VALLEY BARNSLEY TEXEL LAMB CHOP.....	22

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.

21 DAYS WET AGED "BUTCHERS STEAK"	21
300G ABERDEEN ANGUS RIBEYE.....	31
250G 62 DAY DRY AGED ABERDEEN ANGUS RUMP CAP.....	21
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
CAULIFLOWER CHEESE
FIELD MUSHROOMS, garlic butter
PURPLE SPROUTING BROCCOLI, chophouse butter
BUTTERED WHIPPED MASH DESIREE POTATOES
GRILLED RED CABBAGE

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