

Restaurant menu

SNACKS

PORK SCRATCHINGS.....	1.5
SOURDOUGH, salted butter	2.5
CARLINGFORD OYSTERS	
Shallot vinaigrette, lemon wedge.....each 3.5/ six 21 / dozen 42	
SPARKENHOE & BEEF TOMATO RAREBIT Sourdough	5
“NORFOLK” EGGS	
Quails eggs, sausage meat, mustard	5
HERITAGE RADISHES Organic hummus	6

Starters

HONEY ROAST PARSNIP SOUP	
Sippets.....	7
ROAST BONE MARROW	
Shallot, parsley & Lilliput caper salad.....	8
HAM HOCK TERRINE	
Homemade piccalilli, bloomer toast, fried quail egg.....	8
BRITISH CURED MEATS	
Salami, venison, pancetta, house pickles, toast.....	9
PRAWN COCKTAIL	
Iceberg lettuce, Mary Rose, cayenne pepper	9
JENSEN'S GIN CURED SALMON	
Preserved lemon dressing, soda bread.....	10
BEEF TOMATO SALAD	
Crumbled Bishop Blue stilton, shallot dressing, watercress.....	6/12

Fish

CORNISH FISHERMANS PIE	
Buttered seasonal greens	19
SCOTTISH SALMON TAIL	
Puy lentils, apple.....	21
BRIXHAM LEMON SOLE	
Blood orange, tarragon, almond	24

vegetarian & vegan

WILD MUSHROOMS RAGOUT ON TOAST	
Tarragon, sourdough.....	8
ONION SQUASH AND SHITAKE MUSHROOM RISOTTO	
Sage, parmesan	16
PARSNIP & SPLIT PEA CURRY	
Basmati rice, raita, mango chutney, Indian flat breads	16

CLASSICS

BUTLERS BANGERS & MASH	
Onion gravy.....	16
FLAT BABY BBQ CHICKEN	
Green sauce	17
SMOKED BERKSHIRE BACON CHOP	
Fried organic egg, triple cooked chips.....	18
CHOPHOUSE CHEESE BURGER Add - Smoked bacon 1.5	
Applewood smoked cheddar, chilli relish, triple cooked chips.....	18.5
STEAK & KIDNEY PUDDING	
Buttered seasonal greens, gravy	19
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.

350G 35 DAY DRY AGED ABERDEEN ANGUS SIRLOIN	31
300G 35 DAY DRY ABERDEEN ANGUS RIBEYE	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
STEAMED KALE
GREEN BEANS, Chophouse butter
FIELD MUSHROOMS, Garlic butter
BUTTERED WHIPPED MASH DESIREE POTATOES
ROAST CHELTENHAM BEETROOT, Chives
BAKED CAULIFLOWER, Blue cheese

Starters	
HONEY ROAST PARSNIP SOUP	
Sippets	
PRAWN COCKTAIL	
Iceberg, Marie Rose, king prawn	
GLOUCESTER OLD SPOT HAM HOCK TERRINE	
Home-made piccalilli, buttered toast	
MAIN COURSE	
PAN-FRIED CORNISH HAKE	
Buttered seasonal greens	
225G BUTCHERS STEAK	
Triple cooked chips, béarnaise	
ONION SQUASH AND SHITAKE MUSHROOM RISOTTO	
Sage, parmesan	
DESSERT	
STICKY TOFFEE SUNDAE (waste not, want more) *	
Salted caramel ice cream, toffee sauce, sprinkles	
BLACKBERRY & BRAMLEY CRUMBLE	
Custard	
BISHOP CROPWELL STILTON	
Walnuts, buttered soda bread	
2 COURSES : £ 24.50	
3 COURSES : £ 28.50	

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