RESTAURANT MENU

SNACKS

SOURDOUGH, salted butter 2.5
PORK CRACKLING 2.5
CARLINGFORD OYSTERS
Shallot vinaigrette, lemon wedge ..... each 3.5/ six 21 / dozen 42
DIPPING RADISHES, organic hummus 5

STARTERS

ENGLISH ASPARAGUS SOUP
Thyme sippets 7
CHICKEN & SMOKED HAM TERRINE
Piccalilli, toasted buttered bloomer 8
ENGLISH SPRING ASPARAGUS
Clarence Court duck egg, buttered bloomer, asparagus butter 10
SCOTTISH CRAB ON TOAST
White crab, devilled brown crab, granny smith apple, lemon 13
OAK SMOKED SALMON
Blood orange, cucumber, dill, soda bread 10
CHOP HOUSE TOMATO SALAD
San Marzano tomato, English Buffalo mozzarella, shallot dressing 7/14
ROAST BONE MARROW
Shallot, parsley, caper salad, toasted sourdough 8.5
BLACK ANGUS STEAK TARTARE Add – Agria triple cooked chips 2.5
Horseradish, red onion, smoked Applewood cheese, garlic baked croutes 10/20

FISH

ROAST DOUBLE SALMON FILLET ON THE BONE
Granny Smith apples, breakfast radishes, Jersey Royals 19
CORNISH FISHERMANS PIE
Salmon, hake, smoked haddock, peas 19
BAKED RIVER OUSE RED TROUT
Wild garlic, Jersey Royals, lemon butter sauce 20

CLASSICS

WILD GARLIC AND CHESTNUT MUSHROOM RISOTTO (V)
Arborio rice, sage, sheese 16
ROAST AUBERGINE & SPLIT PEA CURRY (V)
Basmati rice, raita, lime pickle, naan bread 16
TRADITIONAL CUMBERLAND SAUSAGES
Mashed potato, Kent onion gravy 16
SMOKED RARE BREED PORK CHOP
Fried egg, triple cooked chips 18
CHOP HOUSE CHEESE BURGER Add - Smoked bacon 1.5
Applewood smoked cheddar, chilli relish, triple cooked chips 18.5
STEAK & KIDNEY PUDDING Add – Carlingford oyster 3.5
Spring greens, gravy 19
300G COLNE VALLEY BARNSLEY CHOP
Texel X Suffolk cross. John Hurds watercress, mint hollandaise 25

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 SIRLOIN 31
300G 35 DAY RIBEYE 31
250G 28 DAY FILLET 35
550G 42 DAY CHATEAUBRIAND 75
1000G 42 DAY PORTERHOUSE 85
1100G 42 DAY TOMAHAWK 87

SAUCES & BUTTERS 2.5

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

SIDES 4.5

AGRIA TRIPLE COOKED CHIPS
FIELD MUSHROOMS, garlic
GREEN BEANS, Chop House butter
CAULIFLOWER BLUE CHEESE
BUTTERED MASH POTATOES
JERSEY ROYALS, mint

STARTER

ENGLISH ASPARAGUS SOUP
Thyme sippets
PRAWN COCKTAIL
Iceberg, Marie Rose, prawns
CHICKEN & SMOKED HAM TERRINE
Mustard pickle, toasted butter bloomer

MAIN COURSE

DAY BOAT FISH
Buttered kale, capers, green sauce
225G BUTCHERS STEAK
Triple cooked chips, bearnaise
WILD GARLIC AND CHESTNUT
MUSHROOM RISOTTO
Arborio rice, sage, sheese

DESSERT

STICKY TOFFEE SUNDAE
Salted caramel ice cream, toffee sauce, sprinkles
BUTTERMILK PUDDING
Yorkshire rhubarb
CASHEL BLUE
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.