

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
SPARKENHOE CHEESE TOASTIE, San Marzano tomato, sourdough.....	5
DIPPING RADISHES, organic hummus	5

Starters

DORSET WILD GARLIC AND NETTLE SOUP	
Thyme sippets.....	7
CHICKEN & SMOKED HAM TERRINE	
Piccalilli, toasted buttered bloomer	8
ENGLISH SPRING ASPARAGUS	
Clarence Court duck egg, buttered bloomer, asparagus butter	9
BRITISH ARTISAN CURED MEATS	
Salami, venison, pancetta, house pickles, toast	9
SCOTTISH CRAB ON TOAST	
White crab, devilled brown crab, granny smith apple, lemon	13
JENSEN'S GIN CURED 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 SCOTTISH SALMON TAIL	
Granny Smith apples, breakfast radishes, Jersey Royals.....	19
BAKED RIVER OUSE RED TROUT	
Wild garlic, Jersey Royals, lemon butter sauce.....	20
CORNISH DAY BOAT FISH PIE	
Hake, smoked haddock, cod, parsley, potatoes topping	18

CLASSICS

WILD GARLIC AND BOROUGH MARKET MUSHROOM RISOTTO (V)	
Arborio rice, sage, sheese	16
ROAST AUBERGINE & SPLIT PEA CURRY (V)	
Basmati rice, raita, lime pickle, nan bread	16
TRADITIONAL CUMBERLAND SAUSAGES	
Mashed potato, Kent onion gravy	16
ROAST FLAT BABY CHICKEN	
Preserved lemon, tarragon.....	17
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 DRY AGED TOMAHAWK.....	87
SAUCES & BUTTERS	
RED WINE & SHALLOTS	
BÉARNAISE	
PEPPERCORN & BRANDY	
CHOP HOUSE BUTTER	
ISLE OF WIGHT CHILLI JAM	
MINTED HOLLANDAISE	
SIDES.....	
AGRIA TRIPLE COOKED CHIPS	
FIELD MUSHROOMS, garlic	
GREEN BEANS, Chop House butter	
CAULIFLOWER BLUE CHEESE	
BUTTERED MASH POTATOES	
JERSEY ROYALS, mint	
CHOP HOUSE GREENS	
PORTWOOD FARM ASPARAGUS, parmesan.....	7.5

STARTER

SPRING WILD GARLIC SOUP
Thyme sippets
PRAWN COCKTAIL
Iceberg, Marie Rose, cayenne pepper
CHICKEN & SMOKED HAM TERRINE
Mustard pickle, toasted butter bloomer

MAIN COURSE

PAN FRIED HAKE
Buttered kale, capers, green sauce
225G BUTCHERS STEAK
Triple cooked chips, bearnaise
WILD GARLIC AND BOROUGH MARKET
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.