

RESTAURANT MENU

SNACKS

COLCHESTER ROCK OYSTERS Shallot vinaigrette, lemon wedge	each 3.5/ six 21 / dozen 42
DIPPING RADISHES, organic hummus	5
48 HOUR "MOTHER CULTURE" ROSEMARY & POTATOE SOURDOUGH, French salted butter	6
SPARKENHOE CHEESE TOASTIE, San Marzano tomato, sourdough	6

STARTERS

ROUDHAM FARM ASPARAGUS SOUP Wild nettle cream, baked garlic sippets	7
PRESSED FRENCH CHICKEN & RARE BREED HAM HOCK Piccalilli, toasted buttered bloomer	8
ROAST BONE MARROW Shallot, parsley, caper salad, toasted sourdough	8.5
SCOTTISH OAK SMOKED SALMON Blood orange, cucumber, dill, soda bread	10
BLACK ANGUS STEAK TARTARE Add – Agria triple cooked chips 2.5 Horseradish, pickled shallots, smoked Applewood cheese, garlic croutes.....	10/20
KING PRAWN COCKTAIL Iceberg, Marie Rose, cayenne, soda bread	12
SCOTTISH CRAB ON TOAST White crab, devilled brown crab, Granny Smith apple, lemon	13

VEGETARIAN & VEGAN

THE VEGGIE BURGER vegetarian Chick peas, black beans, white beans, hispi cabbage, chilli, carrots, cayenne pepper, San Marzano tomato fondue, organic hummus, Agria triple cooked chips	16
ENGLISH PEA, BROAD BEAN & ROUDHAM ASPARAGUS RISOTTO vegan Arborio rice, sheese, chive	16
SPRING ONION, COURGETTE & QUINOA CURRY vegan/vegetarian Basmati rice, raita, lime pickle, naan bread	16

MEAT

ROAST FLAT BABY CHICKEN Preserved lemon, tarragon.....	17
SMOKED RARE BREED PORK CHOP Fried Clarence Court duck egg, Agria triple cooked chips	18
CHOP HOUSE CHEESE BURGER Add - Smoked bacon 1.5 / Add – Extra beef patty 5 Applewood smoked cheddar, smoked bone marrow, Agria triple cooked chips	18.5
STEAK & KIDNEY PUDDING Add – Colchester rock oyster 3.5 Spring greens, gravy.....	19
300G COLNE VALLEY BARNESLEY CHOP Texel X Suffolk cross. John Hurds watercress	23

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

FISH

SCHIEHALLION BEER BATTERED FISH AND CHIPS Line caught Codling, mushy peas, Agria triple cooked chips, tartar sauce	18
BAKED RIVER OUSE RED TROUT Samphire, Jersey Royals, caper butter	20
ROASTED LOCH DUART SALMON ON THE BONE Roquette, shaved fennel, spring onion, pepper & lemon dressing	20
WHOLE ROAST CORNISH SEA BASS Lemon, fennel, Dorset wild garlic	21
½ GRILLED LOBSTER, grilled lemon, hollandaise	19
WHOLE GRILLED LOBSTER, grilled lemon, hollandaise	38
Agria triple cooked chips, John Hurds watercress salad	

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.

225G 28 DAY AGED BUTCHERS STEAK	18.5
300G 28 DAY AGED GRAIN FED BLACK ANGUS SIRLOIN	29
300G 35 DAY AGED RIBEYE	31
250G 28 DAY AGED FILLET	35
550G 42 DAY AGED CHATEAUBRIAND	75
1000G 42 DAY AGED PORTERHOUSE	85
1100G 42 DAY AGED TOMAHAWK	87

SAUCES & BUTTERS

RED WINE & SHALLOTS	2.5
BÉARNAISE	
PEPPERCORN & BRANDY	
HOLLANDAISE	
CHOP HOUSE BUTTER	
ISLE OF WIGHT CHILLI JAM	

CHOP HOUSE SALADS

CHOP HOUSE TOMATOE & ORGANIC MOZZARELLA San Marzano tomato, English Buffalo mozzarella, shallot dressing	7
SALT BAKED CHELTENHAM BEETROOTS Shallots, pumpkin seeds, homemade cheese, conference pears.....	9.5
ROUDHAM FARM ASPARAGUS SALAD Asparagus spears, quinoa, roast bell peppers, parsley, Cashel Blue, lemon dressing.....	10
CAESAR SALAD Add - Chargrilled chicken 5 / smoked bacon 1.5 Baby gem, white anchovies, garlic baked croutes, Caesar dressing.....	7/14

SIDES

STEAMED BASMATI RICE	
SPRING GREEN SALAD, chives, spring onion, wholegrain mustard vinaigrette	
GREEN BEANS, confit shallots	
BUTTERMILK MASH	
AGRIA TRIPLE COOKED CHIPS	
LINCOLNSHIRE BROCCOLI, Isle of Wight chilli butter	5
SPINACH, creamed or steamed	5
JERSEY ROYALS, fresh mint	5
ROUDHAM FARM SPRING ASPARAGUS, garlic butter	6.5