

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 & POTATO SOURDOUGH, French salted butter.....	3/6
SPARKENHOE CHEESE TOASTIE, San Marzano tomato, sourdough.....	6

STARTERS

CHILLED SAN MARZANO TOMATO, CUCUMBER & CHILLI SOUP Devilled brown crab toast.....	8
PRESSED FRENCH CHICKEN & RARE BREED HAM HOCK Piccalilli, toasted buttered bloomer.....	8
ROAST BONE MARROW Brown onion marmalade, toasted sourdough.....	8.5
SCOTTISH OAK SMOKED SALMON Lemon gel, cucumber, dill, soda bread.....	10
ROUDHAM FARM ASPARAGUS Quinoa, roast bell peppers, parsley, organic mozzarella, lemon dressing.....	10
BLACK ANGUS STEAK TARTARE Add – Agria triple cooked chips 2.5 Horseradish, pickled shallots, smoked Applewood cheese, garlic croutes.....	11/22
KING PRAWN COCKTAIL Iceberg, Marie Rose, cayenne, soda bread.....	12
SCOTTISH CRAB ON TOAST White crab, devilled brown crab, Granny Smith apple, lemon.....	14

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

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, parsley.....	23
½ GRILLED LOBSTER, grilled lemon, hollandaise.....	22
WHOLE GRILLED LOBSTER, grilled lemon, hollandaise..... Agria triple cooked chips, John Hurds watercress salad	44

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.....	33
250G 28 DAY AGED FILLET.....	35
550G 42 DAY AGED CHATEAUBRIAND.....	75
1000G 42 DAY AGED PORTERHOUSE.....	85

SAUCES & BUTTERS.....

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

CHOP HOUSE SALADS

CHOP HOUSE TOMATO & ORGANIC MOZZARELLA San Marzano tomato, English Buffalo mozzarella, shallot dressing.....	7
SALT BAKED CHELTENHAM BEETROOTS Shallots, pumpkin seeds, homemade cheese, conference pears.....	9.5
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

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