

RESTAURANT MENU

SNACKS

COLCHESTER ROCK OYSTERS	
Shallot vinaigrette, lemon wedge.....	each 3.5/ ½ dozen 21 / dozen 42
HERITAGE RADISHES, organic hummus.....	5
ROSEMARY SOURDOUGH,	
Rosemary & potato sourdough, French salted butter.....	3/6
CHEESE ON TOAST, San Marzano tomato, sparkenhoe cheese, sourdough.....	6

STARTERS

WYKHAM PARK FARM ASPARAGUS SOUP	
Fresh cheese, sippets.....	6.5
PRESSED FRENCH CHICKEN & RARE BREED HAM	
Piccalilli, toasted buttered bloomer.....	8
ROAST BONE MARROW	
Brown onion marmalade, parsley salt, toasted sourdough.....	8.5
SCOTTISH OAK SMOKED SALMON	
Blood orange, cucumber, dill, soda bread.....	10
CHARRED WYKHAM PARK FARM ASPARAGUS	
Orange butter, toasted almond crumb.....	10
KING PRAWN COCKTAIL	
Iceberg, Marie Rose, cayenne, soda bread.....	12
SCOTTISH CRAB ON TOAST	
White crab, devilled brown crab, Granny Smith apple, lemon.....	14

CHOP HOUSE SALADS

SPRING GREEN SALAD	
Chives, spring onion, wholegrain mustard vinaigrette.....	4.5
SALT BAKED CHELTENHAM BEETROOTS	
Shallots, pumpkin seeds, homemade cheese, conference pears.....	9.5
JERSEY ROYALS POTATO SALAD	
Green beans, cherry tomatoes, quail eggs, capers, Jersey Royals.....	10
CAESAR SALAD Add - Chargrilled chicken 5 / smoked bacon 1.5	
Baby gem, white anchovies, garlic baked croutes, Caesar dressing.....	7/14

VEGETARIAN & VEGAN

THE VEGGIE BURGER vegetarian	
Chick peas, black beans, white beans, hispi cabbage, chilli, carrots, cayenne pepper, San Marzano tomato fondue, organic hummus, triple cooked chips.....	14.5
ENGLISH PEA, BROAD BEAN & ROUDHAM ASPARAGUS RISOTTO vegan	
Arborio rice, sheese, chive.....	14
COURGETTE & ROAST RED PEPPER CURRY vegan/vegetarian	
Basmati rice, raita, lemon pickle, naan bread.....	14

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

FISH

BEER BATTERED FISH AND CHIPS	
Line caught Codling, mushy peas, triple cooked chips, tartar sauce.....	18
PAN FRIED SEA TROUT	
Green beans, Jersey Royals, caper butter.....	20
ROASTED LOCH DUART SALMON ON THE BONE	
Roquette, shaved fennel, spring onion, pepper & lemon dressing.....	20
WHOLE ROASTED BABY BASS	
Fennel, John Hurds watercress.....	20
½ GRILLED LOBSTER, grilled lemon, hollandaise.....	22
Triple cooked chips, John Hurds watercress salad	
WHOLE GRILLED LOBSTER, grilled lemon, hollandaise.....	44
Triple cooked chips, John Hurds watercress salad	

MEAT

TRADITIONAL CUMBERLAND SAUSAGE	
Mashed potato, Kent onion gravy.....	14
CHARGRILLED BUTTERED CHICKEN BREAST	
Pole beans, red onions, green sauce.....	17
SMOKED RARE BREED PORK CHOP	
Clarence court duck egg, triple cooked chips.....	18
CHOP HOUSE CHEESE BURGER	
Add - Smoked bacon 1.5 / Add - Extra beef patty 5	
Applewood smoked cheddar, smoked bone marrow, triple cooked chips.....	18.5
COLNE VALLEY BARNESLEY CHOP	
Texel X Suffolk cross. John Hurds watercress.....	23

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 BUTCHERS STEAK.....	22
300G 28 DAY AGED GRAIN FED BLACK ANGUS SIRLOIN.....	32
300G 35 DAY AGED RIBEYE.....	36
250G 28 DAY AGED FILLET.....	38
550G 42 DAY AGED CHATEAUBRIAND.....	78
1000G 42 DAY AGED PORTERHOUSE.....	88

All steaks are accompanied with sauces of choice below

SAUCES & BUTTERS

RED WINE & SHALLOTS	
BÉARNAISE	
PEPPERCORN & BRANDY	
HOLLANDAISE	
CHOP HOUSE BUTTER	

SIDES.....	4.5
------------	-----

CREAMED MASH	
TRIPLE COOKED CHIPS	
JERSEY ROYALS, fresh mint	
STEAMED BASMATI RICE	
GREEN BEANS, mustard seeds	
SPINACH, creamed or steamed	
HISPI CABBAGE, Isle of Wight chilli butter	