

**START**

**ENGLISH PEA & MINT SOUP**

Goats curd

**CHOP HOUSE CAESAR SALAD**

Quails egg, parmesan, garlic baked croutons

**OAK BARREL SMOKED SCOTTISH SALMON**

Cucumber, lemon, soda bread

**PRESSED FRENCH CHICKEN**

**& OLD SPOT PORK TERRINE**

Mustard relish and sourdough

**MAIN COURSE**

**BUTCHERS STEAK**

Bearnaise, triple cooked chips

**PAN SEARED SEA BREAM**

Fried beans, cherry tomatoes, olives, quail egg

**RED PEPPER, COURGETTE & SPINACH CURRY V**

Basmati rice, lime & mango chutney, naan bread

**CHARRED GRILLED PEPPER & COURGETTE TART V**

Onion marmalade, dressed rocket

**DESSERT**

**VINTAGE SPARKENHOE**

Celery, house pickled onions, crackers

**KENTISH STRAWBERRIES**

Whipped cream

**FLOURLESS CHOCOLATE CAKE**

Hazelnuts, blood orange sorbet

**JUDES GIN & TONIC SORBET**

**2 COURSES: £20.00**

**3 COURSES: £25.00**

*Includes 125ml glass of white or red wine*

We are happy to provide information pertaining to allergies & intolerances upon request.  
Prices include VAT at 20%. A discretionary 12.5% service charge will be added to your total bill.