

RESTAURANT MENU

SNACKS

AA COLCHESTER ROCK OYSTERS	each 2.5 / ½ dozen 15 / dozen 30
Shallot vinaigrette, lemon wedge	
DEEP FRIED OLD SPOT PORK SKIN	
Apple ketchup.....	5
ROSEMARY SOURDOUGH	
Rosemary & potato sourdough, salted butter, balsamic & olive oil.....	3/6
BURFORD BROWN DEVILLED EGGS	
Seaweed, smoked salmon, sour cream, dill.....	6
SMASHED AVOCADO	
Sweet potato crisps.....	6

STARTERS

ENGLISH PEA SOUP	
Mint oil.....	6.5
CAESAR SALAD	
Soft boiled egg, cured bacon, anchovies.....	7/14
CHELTENHAM BEETROOT & GOATS CURD	
Toasted pine nuts, bitter leaves.....	7
PRESSED FREE RANGE CHICKEN & BLYTHBURGH HAM	
Pickled carrot & walnut salad, green mustard, grilled sourdough.....	8
SEVERN & WYE SMOKED SALMON	
Cucumber, dill, soda bread.....	10
ABERDEEN ANGUS STEAK TARTARE	
Herring caviar, confit egg yolk, aged parmesan, mustard cress.....	11
ROAST BONE MARROW & DORSET SNAILS	
Garlic butter, onion jam, herb crumbs.....	13
NORTH ATLANTIC TIGER PRAWNS	
Isle of Wight prawns, chilli garlic, grilled sourdough, burnt lemon.....	14
CORNISH CRAB SALAD	
Brown crab mayonnaise, toasted brioche.....	14
SCOTTISH HAND DIVED SCALLOPS	
Chorizo, coriander, Granny Smith apple.....	15

VEGETARIAN & VEGAN

SPICED AUBERGINE & PIQUILLO PEPPER TART	
Shallot marmalade, rocket, burrata.....	13
CHOP HOUSE VEGAN BURGER	
Turmeric and carrot bun, harissa yoghurt, pickles, triple cooked chips.....	15

FISH

BEER BATTERED FISH AND CHIPS	
Line caught haddock, crushed peas, tartar sauce, triple cooked chips	18
ROASTED LOCH DUART SALMON ON THE BONE	
Fennel, orange, dill & green olive salad.....	20
PAN FRIED SKATE WING	
Warm tartar, charred baby gem & Parmesan salad	23
GRILLED NATIVE LOBSTER.....	24/48
Grilled lemon, garlic & parsley butter, triple cooked chips	

MAINS

TRADITIONAL CUMBERLAND SAUSAGES	
Mash, Kent onion gravy, pickled mustard.....	12
CHOP HOUSE CHEESE BURGER	
Applewood smoked cheddar, cured bacon, triple cooked chips.....	16
ROASTED SPATCHCOCK BABY CHICKEN	
Courgette, smoked almonds, green sauce.....	18
SMOKED OLD SPOT PORK CHOP	
Chilli apple ketchup.....	20
COLNE VALLEY DOUBLE LAMB CHOP	
Texel X Suffolk cross. John Hurds watercress	22
CONFIT CHICKEN & MUSHROOM PIE	
Grain mustard & tarragon velouté	24
ROASTED WHOLE SCOTTISH GROUSE	
Game chips, red wine jus, greens.....	29

THE ROBATA GRILL

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.

300G 28 DAY AGED GRAIN FED BLACK ANGUS SIRLOIN.....	27
300G 35 DAY AGED RIBEYE.....	31
250G 28 DAY AGED FILLET	33
300G 30 DAY VEAL T-BONE.....	32
550G 42 DAY AGED CHATEAUBRIAND	65

Perfect for sharing please see the server and boards for special cuts

SAUCES & BUTTER.....	2.5
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BONE MARROW, SHALLOTS & RED WINE GRAVY

BÉARNAISE

PEPPERCORN

CHOP HOUSE STEAK SAUCE

HORSERADISH SAUCE

GARLIC BUTTER

SIDES	4.5
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TRIPLE COOKED CHIPS

CREAMED MASH, Add – black summer truffle 4

SPINACH, steamed or creamed

FIELD MUSHROOMS, garlic butter

GRILLED TENDERSTEM BROCCOLI, sweet chilli & lime

TOMATO & RED ONION SALAD, house dressing

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