

RESTAURANT MENU

STARTERS

ROSEMARY SOURDOUGH Rosemary & potato sourdough, salted butter.....	3/6
SMASHED MISO AUBERGINE Vg Rice flour crisps.....	6
CARROT & CORIANDER SOUP Vg Coriander oil.....	7
CRISPY SQUID Green mango sauce.....	8
JERSEY ROYAL SALAD Vg Green beans, tomatoes, shallot.....	8
BONE MARROW & SNAILS Shallot marmalade, garlic butter.....	12
SECRETO 07 Cured Rubia Gallega Ribeye, olive oil, toasted sourdough.....	12
SEVERN & WYE SMOKED SALMON Tonic gel, compressed cucumber, dill mayo, house soda bread.....	13
DEVILLED SUFFOLK CHICKEN LIVERS Mushrooms, potato sourdough.....	13
BBQ NORTH ATLANTIC TIGER PRAWNS Cashew nanjira.....	14
ISLE OF MULL SCALLOPS Courgette, smoked tomatoes, wild garlic.....	15

FISH

BATTERED FISH AND CHIPS Line caught haddock, crushed peas, tartar sauce, triple cooked chips.....	19
WHOLE STUFFED SEA BREAM WRAPPED IN BANANA LEAF Coconut, coriander, lime, tamarin, peanuts.....	25
PAN-FRIED LEMON SOLE WITH EZME SAUCE Grilled pepper, sundried tomatoes, double cream.....	29

MAINS

BUFFALO CHICKEN BURGER, French fries, blue cheese sauce.....	14
MUSHROOM KEDGEREE Vg Baby onions, mushrooms, spelt, red lentils, curry leaves.....	15
CHOPHOUSE CHEESE BURGER Applewood smoked cheddar, cured bacon, French fries.....	17
CHICKEN & MUSHROOM PIE Grain mustard, spring greens & tarragon velouté.....	18
STEAK & ALE PUDDING Kent onion gravy.....	20
COLNE VALLEY LAMB RUMP Peas, Broad beans, asparagus, mushroom.....	29

FROM OUR ROBATA GRILL

Selected from cattle that are rare and traditional breeds, reared & grazed in the heart of East Anglia, dry aged for the minimum of 35 to 40 days and then Butchered in house. We change our beef breeds weekly. For this week's breeds please see one of our servers.

400G SIRLOIN	31
400G RIBEYE	33
300G FILLET	33
OLD SPOT PORK CHOP Chipotle Jersey royal's salad.....	25
BROOK STREET FARM LAMB TOMAHAWKS Chophouse marinade, burnt lime, John Hurds watercress.....	27
CHOP HOUSE MIXED GRILL PLATTER FOR 2 Devilled chicken livers, sirloin, lamb tomahawk, house sausage, tomato & red onion salad, peanut & mint sauce.....	70
600G CHATEAUBRIAND	75

ADD TO CUTSeach 2
GRILLED SMOKED BACON, BURFORD BROWN FRIED EGG, SAUTEED ONION

SAUCES & BUTTER.....2.5
BONE MARROW, SHALLOT & RED WINE GRAVY
BÉARNAISE
PEPPERCORN
CHOP HOUSE STEAK SAUCE
GARLIC BUTTER

SIDES.....5
TRIPLE COOKED CHIPS
FRENCH FRIES
CREAMED MASH
JERSEY ROYALS, confit shallot, mint
SPINACH, steamed or creamed
FIELD MUSHROOMS, garlic butter
SPRING GREENS
WINTER TOMATO & RED ONION SALAD, house dressing

GALICIAN SALT BLOCK SPECIALS

Perfect for sharing. Please see the server and boards for special cuts. We use different dairy breeds every week which can all be traced back to the farm the beasts were reared on.

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

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