

RESTAURANT MENU

SNACKS & STARTERS

SMOKED ALMONDS.....	4
NOCELLARA OLIVES.....	4
ROSEMARY SOURDOUGH	
Rosemary & potato sourdough, salted butter.....	3/6
ROASTED TOMATO SOUP V	
Basil oil, parmesan, croutons.....	6.95
CAESAR SALAD	
Soft boiled egg, cured bacon, anchovies.....	8/12
CRISPY SQUID	
Sweet chilli sauce.....	8
CHOP HOUSE GARDEN SALAD Vg	
Sweetcorn hummus, baby gem, pickled red onion, radish, green beans, fried chickpeas.....	9
DEVILLED SUFFOLK CHICKEN LIVERS	
Oyster mushrooms, shallots, grilled sourdough.....	11.5
ROAST BONE MARROW & DORSET SNAILS	
Garlic butter, onion jam, herb crumbs.....	13
SEVERN & WYE SMOKED SALMON	
Crème fraiche, capers, shallots, soda bread.....	12.5

FISH

BATTERED FISH AND CHIPS	
Line caught haddock, crushed peas, tartar sauce, triple cooked chips.....	17
ROASTED FILLET OF SALMON	
Confit leeks, vanilla horseradish, brown shrimps.....	23.5
500g PAN-FRIED LEMON SOLE	
Brown butter, lemon.....	29
GRILLED NATIVE LOBSTER	
Grilled lemon, garlic & parsley butter, triple cooked chips.....	25/49

MAINS

BRAISED RED LENTILS & SPELT KITCHARI Vg	
Baby onion, piquillo peppers, coconut yogurt, mustard.....	15
AUBERGINE & BABY POTATO CURRY Vg	
Coconut yogurt, mustard seeds, coriander, chapati.....	16
CHOPHOUSE CHEESE BURGER	
Brioche bun, burger sauce, crispy shallots, maple glazed bacon, triple cooked chips.....	16
CHICKEN & MUSHROOM PIE	
Grain mustard, spring greens & tarragon velouté.....	17
300g OLD SPOT PORK CHOP	
Braised leeks, grain mustard.....	23.5
HERDWICK FARM LAMB SHANK	
Butterbeans, onions, roasted pepper, braising jus.....	25

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.

200g FLAT IRON.....	20
400g SIRLOIN.....	32
400g RIBEYE.....	34
300g FILLET.....	36
300g VEAL T-BONE.....	36
600g CHATEAUBRIAND.....	70.5

ADD TO CUTSeach 1.5

GRILLED SMOKED BACON, BURFORD BROWN FRIED EGG, SAUTEED ONION

SAUCES.....3

BÉARNAISE
PEPPERCORN
CHOP HOUSE STEAK SAUCE
GARLIC BUTTER
BONE MARROW, SHALLOTS & RED WINE GRAVY

SIDES.....5

TRIPLE COOKED CHIPS
CREAMED MASH
SPINACH, steamed or creamed
FIELD MUSHROOMS, garlic butter
TOMATO & RED ONION SALAD, house dressing

SET MENU WITH A GLASS OF FIZZ

STARTERS

ROASTED TOMATO SOUP V
Basil oil, parmesan, croutons
SUTTON HOO DEVILLED CHICKEN LIVERS
Mushrooms, shallots, grilled sourdough
ROASTED MUSHROOM TARTARE V
Garlic aioli, confit egg yolk, dill, grilled sourdough

MAINS

ROASTED PORK CHOP
White bean casserole, toasted sourdough
HOT SMOKED CORNISH MACKEREL
Braised leeks, pickled cucumber, horseradish
BRAISED RED LENTILS & SPELT KITCHARI Vg
Baby onion, piquillo peppers, coconut yogurt, mustard
200g FLAT IRON
Triple cooked chips, béarnaise sauce
(£3.50 supplement)

DESSERTS

PINEAPPLE CARPACCIO Vg
Mango sorbet
CHOCOLATE CAKE
Crème fraiche, lime
SELECTION OF ICE CREAM & SORBET

2 COURSES: £20.00

3 COURSES: £25.00

Served

Lunch time, Tuesday - Saturday 12.00 - 15.00

Dinner time, Monday - Saturday 17.30 - 19.00

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