

RESTAURANT MENU

CHEF'S COCKTAILS £10

Our cocktail list has been created by collaborating between our Head Chef and mixologist to bring to you the perfect aperitif cocktails for the start of your meal.

ELIXIR OF IMMORTAL HEALTH

Ketel One vodka, citrus, kombucha, thyme syrup

APPLE & CUCUMBER MARTINI

Hendrick's gin, apple juice, citrus, simple syrup

GIN & TONIC MARTINI

Tanqueray gin, reduced tonic water, citrus

BUCK'S FIZZ

Orange juice, prosecco

PEAR & GINGER COOLER

Talisker whisky, ginger syrup, pear juice

SNACKS & STARTERS

SMOKED ALMONDS.....	4
ROSEMARY SOURDOUGH	
Rosemary & potato sourdough, salted butter.....	3/6
COLCHESTER ROCK OYSTERS	
Shallot vinaigrette, lemon.....	each 2.5 / ½ dozen 15 / dozen 30
ROASTED TOMATO SOUP V	
Basil oil, parmesan, croutons.....	6.95
CRISPY SQUID	
Sweet chilli sauce.....	8
CHOP HOUSE GARDEN SALAD Vg	
Sweetcorn hummus, baby gem, pickled red onion, radish, green beans, fried chickpeas	8/11
DEVILLED SUFFOLK CHICKEN LIVERS	
Mushrooms, shallots, grilled sourdough.....	12
SEVERN & WYE SMOKED SALMON	
Keta caviar, crème fraiche, capers, shallots, soda bread.....	13
RETIRED DAIRY COW BEEF TARTARE	
Confit egg yolk, parmesan, pickled onion.....	13
ROAST BONE MARROW & DORSET SNAILS	
Garlic butter, onion jam, herb crumbs	14

FISH

BATTERED FISH AND CHIPS	
Line caught haddock, crushed peas, tartar sauce, triple cooked chips.....	17
GRILLED SALMON ON THE BONE	
Bois boudran, lime.....	23
NORTH ATLANTIC CHILLI & GARLIC TIGER PRAWNS	
Grilled sourdough, coriander, burnt lemon.....	12/25
GRILLED NATIVE LOBSTER	
Grilled lemon, garlic & parsley butter, triple cooked chips.....	29/49

MAINS

AUBERGINE & BABY POTATO CURRY Vg	
Coconut yogurt, mustard seeds, coriander, chapati	16
CHOP HOUSE CHEESE BURGER	
Brioche bun, burger sauce, crispy shallots, maple glazed bacon, french fries.....	16
CHICKEN & SMOKED HAMPIE	
Leeks, mushroom, grain mustard, spring greens & tarragon velouté.....	17
STEAK & ALE PUDDING	
Bone marrow & shallot gravy.....	24
CULQUOICH ESTATE VENISON	
Beetroot, rainbow chard, pink peppercorn.....	36

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.

220g BAVETTE.....	20
250g PORK CHOP.....	23
300g LAMB TOMAHAWKS.....	30
400g SIRLOIN.....	32
400g RIBEYE.....	34
300g FILLET.....	36
300g VEAL T-BONE.....	35
600g CHATEAUBRIAND.....	70.5

ADD TO CUTS

GRILLED SMOKED BACON, BURFORD BROWN FRIED EGG, SAUTEED ONION..... each 1.5

SAUCES

BÉARNAISE.....	3
PEPPERCORN	
CHOP HOUSE STEAK SAUCE	
GARLIC BUTTER	
BONE MARROW, SHALLOTS & RED WINE GRAVY	

SIDES

TRIPPLE COOKED CHIPS.....	5
CREAMED MASH	
SPINACH, steamed or creamed	
FIELD MUSHROOMS, garlic butter	
TOMATO & RED ONION SALAD, house dressing	

THE 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.

1.2KG TOMAHAWK 90

1.1KG CÔTE DE BOEUF 100

1.2KG PORTERHOUSE 110

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