

## 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

#### BUCK'S FIZZ

Orange juice, prosecco

#### PEAR & GINGER COOLER

Talisker whisky, ginger syrup, pear juice

### SNACKS & STARTERS

OLIVES.....	2
SOURDOUGH	
Potato sourdough, salted butter.....	3/6
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
HERITAGE TOMATO & STRACCIATELLA	
Parmesan crisp, fresh basil.....	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

### MAINS

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
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, triple cooked chips.....	16

### 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
600g CHATEAUBRIAND.....	70.5

### ADD TO CUTS..... each 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

TRIPPLE COOKED CHIPS

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 100

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.