

RESTAURANT MENU - TUESDAY 15TH DECEMBER

ROE & CO, COPPER DOG COCKTAILS £10

IRISH BRAMBLE

Roe & Co whiskey, Warner's sloe gin, citrus, blackberry

APPLE PIE

Copper Dog whiskey, apple & cinnamon syrup, Teichenne butterscotch, cream

HOT TODDY

Roe & Co whiskey, apple & cinnamon syrup, citrus, English breakfast tea

NY SOUR

Copper Dog whiskey, egg white, sugar, red wine

ALGONQUIN COCKTAIL

Roe & Co whiskey, Vault Vermouth blanc, pineapple juice

SCOTCH LIMONADE

Copper Dog whiskey, Cointreau, lemon

SNACKS

SMOKED ALMONDS.....	4
NOCELLARA OLIVES.....	4

STARTERS

POTATO & ROSEMARY SOURDOUGH	
Salted butter.....	3/6
COLCHESTER ROCK OYSTERS	
Shallot vinaigrette, lemon.....	each 3.5 / ½ dozen 21 / dozen 42
CIDER ONION SOUP Vg	
Vegan cheese toast.....	7
CRISPY SQUID	
Sweet chilli sauce.....	8
MARINATED WINTER TOMATOES & BURRATA V	
Old Winchester, fresh basil, bois boudran.....	11
DEVILLED SUFFOLK CHICKEN LIVERS	
Mushrooms, shallots, grilled sourdough.....	12
HAND RAISED PORK & PISTACIO PIE	
Muscat grape chutney, cider braised baby onions.....	11
SEVERN & WYE SMOKED SALMON	
Keta caviar, crème fraîche, capers, shallots, soda bread.....	13
ROAST BONE MARROW & DORSET SNAILS	
Garlic butter, onion jam, herb crumbs.....	14
CORNISH CRAB ARNOLD BENNETT [ADD TRUFFLE 5]	
Bairi caviar.....	13

MAINS

BATTERED FISH & CHIPS	
Line caught haddock, crushed peas, tartar sauce, triple cooked chips.....	17
LOCH FYNE SALMON ON THE BONE	
Devilled cod's roe and kohlrabi salad.....	21
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
MRS GOTLA'S OYSTER MUSHROOM MASALA Vg	
Black mustard seeds, curry leaves, coconut yoghurt, chapati.....	16
CHOP HOUSE CHEESE BURGER	
Brioche bun, burger sauce, crispy shallots, maple glazed bacon, triple cooked chips.....	16
CHICKEN & SMOKED HAMPIE	
Leeks, mushroom, grain mustard, spring greens & tarragon velouté.....	17
PAN-FRIED HALIBUT	
Artichoke, clams, winter truffles, parsley butter sauce.....	29
STEAK & ALE PUDDING	
Bone marrow & shallot gravy.....	24
LAMB SHANK	
Grain mustard mash, braised juice.....	22

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.

300g SALT MARSH LAMB TOMAHAWKS.....	30
400g SIRLOIN.....	32
400g RIBEYE.....	34
300g FILLET.....	36
300g VEAL T-BONE.....	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

TRIPLE COOKED CHIPS

CREAMED MASH, [ADD TRUFFLES 5]

SPINACH, steamed or creamed

ROASTED CARROTS, honey marmite glaze

CHARRED BRUSSELS TOPS, sweet chilli, crispy shallots

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

1.2KG PORTERHOUSE 110

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