

RESTAURANT MENU

HOUSE COCKTAILS

ELDERFLOWER SPRITZ 11

St. Germain elderflower, Vault Bianco, Prosecco, lemon twist

BASIL COOLER 10.50

Hendricks gin, basil syrup, cucumber water, lime juice

BY THE RIVER 10.50

Ketel One, elderflower cordial, lime juice, mint, strawberries, lemonade

SPRITZ DI VENEZIA 10.50

Aperol, Amaro Montenegro, orange bitter, Prosecco, rosemary, orange slice

RASBERRY SWISS 11.50

Ron Zacapa 23, Benedictine, vanilla syrup, lemon juice, raspberry

GREEN TROPIC 11.50

Chartreuse, Belsazar White Vermouth, pineapple juice, lemon juice, pear puree

SNACKS

SMOKED ALMONDS.....	4
NOCELLARA OLIVES.....	4
POTATO & ROSEMARY SOURDOUGH	
Salted butter	3/6
COLCHESTER ROCK OYSTERS	
Shallot vinaigrette, lemon.....	each 3.5 / ½ dozen 21 / dozen 42

STARTERS

HEIRLOOM TOMATOES AND LONDON BURRATA ✓	
Old Winchester cheese crisp, basil, Bois Boudrin.....	12
DEVILLED SUFFOLK CHICKEN LIVERS	
Mushrooms, shallots, grilled sourdough	12.5
SEVERN & WYE SMOKED SALMON	
Keta caviar, crème cruè, capers, shallots, soda bread, dill.....	13
GRILLED ENGLISH ASPARAGUS ✓g (ADD DUCK EGG £2)	
Truffles, morels, purple mustard dressing	13
DAIRY COW BEEF TARTARE	
Confit egg yolk, straw chips, mustard cress.....	16
HIGHLAND WAGYU CARPACCIO	
Truffles dressing, bone marrow crumbs, mustard cress.....	17

FISH

SALMON ON THE BONE	
Jersey Royal potatoes, English peas, Yorkshire chorizo sauce.....	22
NORTH ATLANTIC CHILLI & GARLIC TIGER PRAWNS	
Grilled sourdough, coriander, burnt lemon	14/27
GRILLED NATIVE LOBSTER	
Grilled lemon, garlic & parsley butter, triple cooked chips.....	29/49

MAINS

CHOP HOUSE CHEESE BURGER	
Brioche bun, burger sauce, crispy shallots, maple glazed bacon, triple cooked chips.....	18
CHICKEN, LEEK AND MUSHROOM PIE	
Leeks, mushrooms, grain mustard, spring greens & tarragon velouté.....	21
CHOP HOUSE MEATLESS PIE ✓g	
Purple sprouting broccoli, wild garlic velouté.....	22
CIDER BRINED PORK CHOP	
Apple & rhubarb chutney.....	24
COLNE VALLEY LAMB SHANK WELLINGTON	
Wild garlic mash, braising jus (Please allow 25 mins).....	35

FROM OUR ROBATA GRILL

Selected from dairy 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 dairy beef breeds weekly. For this week's breeds please see one of our servers.

250g BAVETTE.....	21
400g SIRLOIN.....	33
400g RIBEYE.....	35
300g FILLET.....	36
600g CHATEAUBRIAND.....	70.5

ADD TO CUTS.....each 2

GRILLED SMOKED BACON, BURFORD BROWN FRIED EGG, SAUTEED ONION, ROASTED BONE MARROW WITH HERB CRUMB

SAUCES.....3

BÉARNAISE
PEPPERCORN
CHOP HOUSE STEAK SAUCE
GARLIC BUTTER
BONE MARROW & RED WINE JUS

SIDES.....5

TRIPLE COOKED CHIPS
CREAMED MASH, [ADD TRUFFLES 6]
SPINACH, steamed or creamed
FIELD MUSHROOM, garlic butter
MAC & CHEESE [ADD CHORIZO 5, TRUFFLES 6]
PURPLE SPROUTING BROCCOLI, Sweet chilli, crispy shallots
HEIRLOOM TOMATO & RED ONION SALAD, house dressing

PERFECT FOR SHARING

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CÔTE DE BOEUF.....	100
PORTERHOUSE.....	110
TOMAHAWK.....	120

THE SALT BLOCK SPECIAL

Highland Wagyu

Highland Wagyu is breeding premium Japanese Wagyu with Aberdeen Angus, Beef Shorthorn, Highland and Dexter cattle in Perthshire, Scotland.

(Served with Chop House steak sauce, triple cooked chips & salad)

SIRLOIN (MIN 250g/ extra 100g)

88/20

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