

RESTAURANT MENU

HOUSE COCKTAILS

ELDERFLOWER SPRITZ 11

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

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

RASPBERRY 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 MIXED NUTS.....	4
NOCELLARA OLIVES.....	4
PICKLED CLAMS.....	5
POTATO & ROSEMARY SOURDOUGH	
Salted butter	3/6

STARTERS

HEIRLOOM TOMATOES & LONDON BURRATA V	
Parmesan 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
ARTICHOKE TART Vg	
Roasted artichoke puree, tomato dressing	13
ROAST BONE MARROW & DORSET SNAILS	
Garlic butter, onion jam, herb crumbs.....	15
SEAFOOD COCKTAIL CRUMPET	
Crab, crayfish, clams, smoked Marie rose sauce	16
DAIRY COW BEEF TARTARE	
Confit egg yolk, straw chips, mustard cress	16
SCOTTISH HAND DIVED SCALLOPS	
Peas, lovage, lotus root.....	16.5
HIGHLAND WAGYU CARPACCIO	
Truffle dressing, bone marrow crumbs, mustard cress.....	17

FISH

BATTERED FISH & CHIPS	
Line caught haddock, crushed peas, tartar sauce, triple cooked chips, chipshop curry sauce.....	19
SALMON FILLET	
Orange, fennel, olives.....	22
NORTH ATLANTIC CHILLI & GARLIC TIGER PRAWNS	
Grilled sourdough, coriander, burnt lemon	14/25
ROASTED HALIBUT ON THE BONE	
Girolles, pickled samphire, ponzu butter sauce.....	30
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 & MUSHROOM PIE	
Leeks, mushrooms, grain mustard, green beans & tarragon velouté.....	21
MEATLESS BBQ SKEWERS Vg	
Coconut yogurt tzatziki, chapati, slaw.....	22
GRESSINGHAM DUCK	
Crispy leg, peanut butter and sriracha, runner beans, duck broth	28
COLNE VALLEY LAMB SHANK WELLINGTON	
Black garlic mash, braising jus (Please allow 25 mins).....	35
SMOKED BBQ PORK RIBS	
Apple and ginger slaw.....	24

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
MIXED GRILL PLATTER (to share)	
Tamarind chicken, BBQ pork ribs, bavette, smoked lamb kebab	40

ADD TO CUTS.....

each 2
GRILLED SMOKED BACON, BURFORD BROWN FRIED EGG, SAUTEED ONION, ROASTED BONE MARROW WITH HERB CRUMB

SAUCES.....

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

SIDES.....

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

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

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements.