

RESTAURANT MENU

HOUSE COCKTAILS

GARDENER'S NEGRONI 11

Warner's Melissa gin, Italicus Bergamotto, Vault Bianco vermouth, rosemary

MELON BLOSSOM 11

Ketel One Peach & Orange Blossom vodka, Midori, citrus, lemonade, dried peach

TROPICAL COPPER 11

Disaronno Amaretto, Havana 7 rum, Crème de Bananes, citrus, pineapple juice

ROSE SPRITZ 10

Lillet Rose, Carpano Antica Formula, lemonade

SNACKS

SMOKED MIXED NUTS Vg	4
NOCELLARA OLIVES Vg	4
POTATO & ROSEMARY SOURDOUGH V Salted butter.....	3/6
AA COLCHESTER ROCK OYSTER Apple, cucumber, champagne vinegar dressing.....	each 4 / ½ dozen 24 / dozen 48

STARTERS

DEVILLED SUFFOLK CHICKEN LIVERS Mushrooms, shallots, grilled sourdough.....	12
ARTICHOKE TART Vg Roasted artichoke purée, tomato dressing.....	13
HEIRLOOM TOMATOES & LONDON BURRATA V Arugula dressing.....	13
SEVERN & WYE SMOKED SALMON Keta caviar, lime yogurt, saffron pickled kohlrabi, soda bread.....	14
DAIRY COW BEEF TARTARE Confit egg yolk, straw chips, mustard cress.....	16
HIGHLAND WAGYU PASTRAMI Pickles, grain mustard mayo.....	17
ROAST BONE MARROW & DORSET SNAILS Garlic butter, onion jam, herb crumbs.....	15
QUEEN SCALLOPS, APPLE & MANGO SALSA Citrus dressing, green mango, sweetcorn & hazelnut.....	16

FISH

SHETLAND MUSSELS Lemongrass, kaffir lime, Thai ginger, Basil & coconut broth, grilled sourdough.....	12/18
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

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
SMOKED BBQ PORK RIBS Apple and ginger slaw.....	26
GRESSINGHAM DUCK Crispy leg, peanut butter and sriracha, runner beans, duck broth.....	29
COLNE VALLEY LAMB SHANK WELLINGTON Black garlic mash, braising jus (Please allow 25 mins).....	37
WAGYU BURGER Brioche, burger sauce, crispy shallots, yuzu & bacon, peanut butter & sriracha, onion rings.....	28
WAGYU SIRLOIN (MIN 250g/ extra 100g) Chop House steak sauce, triple cooked chips & salad.....	88/20

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.....	22
400g SIRLOIN.....	33
400g RIBEYE.....	35
300g FILLET.....	36
600g CHATEAUBRIAND.....	70.5
CÔTE DE BOEUF.....	100
PORTERHOUSE.....	110
MIXED GRILL PLATTER (to share) Tamarind chicken, BBQ pork ribs, bavette, smoked lamb kebab.....	50

ADD TO CUTS

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

SAUCES

.....	3
BÉARNAISE	
PEPPERCORN	
CHOP HOUSE STEAK SAUCE	
GARLIC BUTTER	

SIDES

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

SUNDAY ROAST

ROASTED SUTTON HOO HALF CHICKEN.....	20
GLOUCESTERSHIRE OLD SPOT PORK BELLY.....	21
AGED ABERDEEN ANGUS SIRLOIN.....	23
BROOK STREET FARM LAMB SHOULDER SHANK.....	24

All served with duck fat roast potatoes, seasonal vegetables & gravy

SHARING ROAST

TO BE ENJOYED BY A MINIMUM OF 4 PEOPLE
28 EACH

AGED ABERDEEN ANGUS SIRLOIN
ROASTED SUTTON HOO CHICKEN BALLOTINE
BBQ PORK RIBS
BROOK STREET FARM LAMB SHOULDER SHANK
BEEF DRIPPING YORKSHIRE PUDDINGS
DUCK FAT ROAST POTATOES
SEASONAL VEGETABLES
BOTTOMLESS GRAVY

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.