

RESTAURANT MENU

HOUSE COCKTAILS

GARDENER'S NEGRONI 11

Warner's Melissa gin, Italicus Bergamoto, 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

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, chip shop curry sauce.....	19
SALMON FILLET Kohlrabi, mussels, saffron velouté.....	24
NORTH ATLANTIC CHILLI & GARLIC TIGER PRAWNS Grilled sourdough, coriander, burnt lemon.....	14/25
ROASTED COD FILLET Charred baby leeks, Jerusalem artichoke buttermilk sauce.....	28
WHOLE LOBSTER Sautéed slaw, almonds, garlic & lime butter.....	50

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, runner 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 BREAST Goose liver, endive, orange, jus gras.....	29
NORFOLK JUMBO QUAIL Offal faggot, game chips, Madeira & chocolate jus.....	30
COLNE VALLEY LAMB SHANK WELLINGTON Black garlic mash, braising jus (Please allow 25 mins).....	37

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
BARNESLEY LAMB CHOP Green mango dressing.....	25
MIXED GRILL PLATTER (to share) Tamarind chicken, BBQ pork ribs, bavette, smoked lamb kebab.....	50

ADD TO CUTS

GRILLED SMOKED BACON, FRIED EGG, SAUTEED ONION.....each 2

SAUCES

BÉARNAISE	3
PEPPERCORN	
CHOP HOUSE STEAK SAUCE	
GARLIC BUTTER	
BONE MARROW & RED WINE JUS	

SIDES

TRIPLE COOKED CHIPS Vg	5
CREAMED MASH, [ADD TRUFFLES 6] V	
FIELD MUSHROOMS, garlic butter V	
RUNNER 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	

PERFECT FOR SHARING

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

THE SALT BLOCK SPECIAL

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**

WAGYU BURGER **28**
Brioche bun, burger sauce, crispy shallots, yuzu & maple glazed bacon, peanut butter & sriracha, onion rings

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.