

# 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 <b>Vg</b> .....	4
NOCELLARA OLIVES <b>Vg</b> .....	4
POTATO & ROSEMARY SOURDOUGH <b>V</b>	
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 <b>Vg</b>	
Roasted artichoke purée, tomato 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 <b>Vg</b>	
Coconut yogurt tzatziki, chapati, slaw.....	22
GRESSINGHAM DUCK BREAST	
Goose liver, endive, orange, jus gras.....	29
NORFOLK JUMBO QUAIL	
Offal faggot, game chips, Madeira & chocolate jus.....	30

## 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
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
HALF LOBSTER, Garlic butter.....	23

## SAUCES

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

## SIDES

TRIPLE COOKED CHIPS <b>Vg</b>	
CREAMED MASH, [ADD TRUFFLES 6] <b>V</b>	
FIELD MUSHROOMS, garlic butter <b>V</b>	
RUNNER BEANS, sweet chilli, confit shallots <b>Vg</b>	
MAC & CHEESE <b>V</b> [ADD CHORIZO 5, TRUFFLES 6]	
HEIRLOOM TOMATO & RED ONION SALAD, house dressing <b>Vg</b>	
SPINACH, steamed ( <b>Vg</b> ) or creamed	

## PERFECT FOR SHARING

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TOMAHAWK.....	120
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## 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

*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.*