

RESTAURANT MENU

HOUSE COCKTAILS

GARDENER'S NEGRONI 11.50

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

MELON BLOSSOM 11.50

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

TROPICAL COPPER 11.50

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

ROSE SPRITZ 10.50

Lillet Rose, Carpano Antica Formula, lemonade

SNACKS

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

STARTERS

DEVILLED SUFFOLK CHICKEN LIVERS	
Mushrooms, shallots, grilled sourdough.....	13
ARTICHOKE TART Vg	
Roasted artichoke purée, tomato dressing.....	13.5
HEIRLOOM TOMATOES & LONDON BURRATA V	
Arugula dressing.....	13.5
SEVERN & WYE SMOKED SALMON	
Keta caviar, lime yogurt, saffron pickled kohlrabi, soda bread.....	14.5
ROAST BONE MARROW & DORSET SNAILS	
Garlic butter, onion jam, herb crumbs.....	15.5
QUEEN SCALLOPS, APPLE & MANGO SALSA	
Citrus dressing, green mango, sweetcorn & hazelnut.....	16.5
HIGHLAND WAGYU PASTRAMI	
Pickles, grain mustard mayo.....	17
HIGHLAND WAGYU BEEF TARTARE	
Confit egg yolk, straw chips, mustard cress.....	19

FISH

SHETLAND MUSSELS	
Lemongrass, kaffir lime, Thai ginger, basil & coconut broth, grilled sourdough.....	12.5/18.5
BATTERED FISH & CHIPS	
Line-caught haddock, crushed peas, tartar sauce, triple cooked chips, chip shop curry sauce.....	19.5
SALMON FILLET	
Kohlrabi, mussels, saffron velouté.....	24
NORTH ATLANTIC CHILLI & GARLIC TIGER PRAWNS	
Grilled sourdough, coriander, burnt lemon.....	14.5/25.5
ROASTED COD FILLET	
Charred baby leeks, Jerusalem artichoke buttermilk sauce.....	28
GRILLED NATIVE LOBSTER	
Chilli & garlic butter, almonds.....	25/50

MAINS

CHOP HOUSE CHEESE BURGER	
Brioche bun, burger sauce, crispy shallots, maple glazed bacon, triple cooked chips.....	18.5
CHICKEN, LEEK & MUSHROOM PIE	
Leeks, mushrooms, grain mustard, runner beans, tarragon velouté.....	21.5
MEATLESS BBQ SKEWERS Vg	
Coconut yogurt tzatziki, chapati, slaw.....	23
SMOKED BBQ PORK RIBS	
Apple and ginger slaw.....	27
GRESSINGHAM DUCK BREAST	
Goose liver, endive, orange, jus gras.....	30
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.

400g SIRLOIN.....	34
400g RIBEYE.....	36
300g FILLET.....	38
BARNESLEY LAMB CHOP	
Cucumber, yogurt salad.....	25
600g CHATEAUBRIAND.....	70.5
MIXED GRILL PLATTER (to share)	
Tamarind chicken, BBQ pork ribs, sirloin, 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	
BONE MARROW & RED WINE JUS	

SIDES.....	5
------------	---

TRIPLE COOKED CHIPS Vg	
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

Selected from dairy cattle that are rare and traditional breeds, dry aged for the minimum of 35 to 40 days. We change our dairy beef breeds weekly.

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)

250g WAGYU RUMP	38
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.