

RESTAURANT MENU

HOUSE COCKTAILS

GARDENER'S NEGRONI 12.50

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

MELON BLOSSOM 12.50

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

TROPICAL COPPER 12.50

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

ROSE SPRITZ 12.50

Lillet Rose, Carpano Antica Formula, lemonade

SNACKS

SMOKED MIXED NUTS **Vg**.....4

NOCELLARA OLIVES **Vg**.....4

POTATO & ROSEMARY SOURDOUGH **V**.....3/6

JERSEY ROCK OYSTER

Apple, cucumber, champagne vinegar dressing.....each 4 / ½ dozen 24 / dozen 48

POPCORN CAULIFLOWER **Vg**

Gochujang sauce, sesame seeds, spring onions.....12

POPCORN CHICKEN

Gochujang sauce, sesame seeds, spring onions.....13

STARTERS

CIDER ONION SOUP **Vg**

Chive oil, vegan cheese twist.....11

DEVILLED SUFFOLK CHICKEN LIVERS

Mushrooms, shallots, grilled sourdough.....13.5

ARTICHOKE TART **Vg**

Roasted artichoke purée, tomato dressing.....14

LONDON BURRATA **V**

Tomato tartare, smoked aged balsamic, basil & tomato dressing.....14.5

LONDON GIN & BEETROOT CURED SALMON

Sauce gribiche, soda bread, keta caviar, dill & chervil salad.....15

HAND-BUILT CORONATION CHICKEN PIE

Muscat grape chutney, mustard cress.....15

ROAST BONE MARROW & DORSET SNAILS

Garlic butter, onion jam, herb crumbs.....15.5

QUEEN SCALLOPS

Pickled jalapenos, coriander, Pink Lady apple, yuzu.....17.5

HIGHLAND WAGYU BEEF TARTARE

Ponzu cured egg yolk, peanut butter sriracha, parmesan, mustard cress.....18

FISH

SHETLAND MUSSELS

Lemongrass, kaffir lime, Thai ginger, basil & coconut broth, grilled sourdough.....13.5/19.5

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.....15.5/27.5

ROASTED COD FILLET

Charred baby leeks, Jerusalem artichoke, buttermilk sauce.....28

MAINS

CHOP HOUSE CHEESE BURGER

Brioche bun, burger sauce, crispy shallots, maple glazed bacon, triple cooked chips.....20

BEYOND MEAT VEGAN BURGER **Vg**

Cumin & coriander bun, burger sauce, crispy shallots, triple cooked chips.....22

CHICKEN, LEEK & MUSHROOM PIE

Leeks, mushrooms, grain mustard, green beans, tarragon velouté.....23

MRS GOTLA'S OYSTER MUSHROOM MASALA **Vg**

Black mustard seeds, curry leaves, coconut tzatziki, chapati.....23

CHOP HOUSE STEAK & ALE PUDDING

Bone marrow gravy.....27

SMOKED BBQ PORK RIBS

Apple & ginger slaw.....28

GRESSINGHAM DUCK BREAST

Goose liver, endive, orange, jus gras.....32

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.....26.5

400g SIRLOIN.....36

400g RIBEYE.....38

300g FILLET.....39

BARNESLEY LAMB CHOP

Cucumber, yogurt salad.....27

MIXED GRILL PLATTER (to share)

Tamarind chicken, BBQ pork ribs, sirloin, smoked lamb kebab.....55

600g CHATEAUBRIAND.....77

ADD TO CUTS

GRILLED SMOKED BACON, FRIED EGG, SAUTEED ONION, ROASTED BONE MARROW WITH HERB CRUMB.....each 3

SAUCES.....3.25

BÉARNAISE

PEPPERCORN

CHOP HOUSE STEAK SAUCE

GARLIC BUTTER

BONE MARROW & RED WINE JUS

SIDES

TRIPLE COOKED CHIPS **Vg**.....5

CREAMED MASH, [ADD TRUFFLES 6] **V**.....5.25

FIELD MUSHROOMS, garlic butter **V**.....5.25

SPINACH, steamed **Vg** or creamed.....5.25

GREEN BEANS, sweet chilli, confit shallots **Vg**.....5.50

HEIRLOOM TOMATO & RED ONION SALAD, house dressing **Vg**.....5.50

MAC & CHEESE **V** [ADD CHORIZO 5, TRUFFLES 6].....6

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 & Dexter cattle in Perthshire, Scotland.

(Served with Chop House steak sauce, triple cooked chips & salad)

SIRLOIN (MIN 250g/ extra 100g)

95/25

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.