

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
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
PRESSED DUCK & GOOSE LIVER TERRINE	
Plum ketchup, sauternes.....	15
ROAST BONE MARROW & DORSET SNAILS	
Garlic butter, onion jam, herb crumbs.....	15.5
QUEEN SCALLOPS	
Chorizo jam, Pink Lady apple.....	17.5

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
BBQ SPICED GIGHA HALIBUT	
Coconut curry sauce, kachumber, chapati.....	26

MAINS

CHOP HOUSE CHEESEBURGER	
Brioche bun, burger sauce, crispy shallots, maple glazed bacon, fries.....	20
BEYOND MEAT VEGAN BURGER Vg.....	
Cumin & coriander bun, burger sauce, crispy shallots, fries.....	22
CHICKEN, LEEK & MUSHROOM PIE	
Leeks, mushrooms, grain mustard, green beans, tarragon velouté.....	23
KING OYSTER MUSHROOM KEDGEREE Vg.....	
Spelt, pickled mustard seeds & chilli, baby onion, tzatziki.....	23
CHOP HOUSE STEAK & ALE PUDDING	
Bone marrow gravy.....	27
SMOKED BBQ PORK RIBS	
Apple & ginger slaw.....	28

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 USD GRADE A FILLET	42
SMOKED BBQ BARNESLEY LAMB CHOP	
Nasu miso aubergine.....	27
MIXED GRILL PLATTER (to share)	
Tamarind chicken, BBQ pork ribs, sirloin, smoked lamb sausage.....	55
600g CHATEAUBRIAND	77

ADD TO CUTS each 3

GRILLED SMOKED BACON, FRIED EGG, ROASTED BONE MARROW WITH HERB CRUMB

SAUCES 3.25

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

SIDES

TRIPLE COOKED CHIPS Vg.....	5
CREAMED MASH 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].....	6
ROCKET & PARMESAN SALAD , house dressing.....	6

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