

RESTAURANT MENU

SNACKS

NOCELLARA OLIVES Vg 326kcl.....	4.5
TRUFFLE & PECORINO MIXED NUTS 396kcl.....	4.5
POTATO & ROSEMARY SOURDOUGH BREAD V	
Butter 431kcl / 863kcl.....	3.5/6

STARTERS

POPCORN CAULIFLOWER Vg	
Gochujang sauce, sesame seeds, spring onions 728kcl.....	11
POPCORN CHICKEN	
Gochujang sauce, sesame seeds, spring onions 722kcl.....	12
DEVILLED SUFFOLK CHICKEN LIVERS	
Mushrooms, shallots, coriander, grilled sourdough 433kcl.....	13.5
WYE VALLEY ASPARAGUS V	
Duck egg, truffle, purple mustard dressing 324kcl.....	13.5
LONDON BURRATA V	
Tomato tartare, smoked aged balsamic, basil oil, tomato dressing 380kcl.....	14.5
GIN & TONIC CURED SALMON	
Baerii caviar, crème fraiche, sauce gribiche 571kcl.....	15
ROAST BONE MARROW & DORSET SNAILS	
Garlic butter, onion jam, herb crumbs 1095kcl.....	16
HIGHLAND WAGYU BEEF CARPACCIO	
Truffle yuzu ponzu, mustard cress, bone marrow crumb 362kcl.....	18

FISH

BATTERED FISH & CHIPS	
Line-caught haddock, crushed peas, tartar sauce, triple cooked chips, curry sauce 1499kcl.....	20
ROASTED SALMON	
Pea, asparagus 706kcl.....	24
NORTH ATLANTIC CHILLI & GARLIC TIGER PRAWNS	
Grilled sourdough, coriander, burnt lemon 573/1140kcl.....	15.5/27.5
ROASTED TURBOT TRANCHE	
Crab & smoked Jersey Royal tian, saffron butter sauce 601kcl.....	32

MAINS

CHOP HOUSE CHEESEBURGER	
Brioche bun, burger sauce, maple glazed bacon, crispy shallots, skinny fries 1845kcl.....	20
BEYOND MEAT VEGAN BURGER Vg	
Cumin & coriander bun, vegan cheese, burger sauce, crispy shallots, skinny fries 1587kcl.....	21
BUTTERMILK FRIED SPATCOCK CHICKEN	
Kewpie mayo, Frank's Gochujang sauce, peanut butter Sriracha, cime di rapa, apple & ginger slaw 2243kcl.....	22
CHICKEN, LEEK & MUSHROOM PIE	
Leeks, mushrooms, grain mustard, purple broccoli, tarragon velouté 1347kcl.....	23
SMOKED BBQ PORK RIBS	
Apple & ginger slaw 1213kcl.....	28
LAMB SHANK WELLINGTON	
Wild garlic mash, lamb jus 1813kcl.....	30

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 1612kcl.....	110
PORTERHOUSE 2172kcl.....	115

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.

350g SIRLOIN 953kcl.....	36
350g RIBEYE 1158kcl.....	38
300g FILLET 779cl.....	42
EZME SMOKED LAMB T-BONE 985kcl.....	30
MIXED GRILL PLATTER (to share)	
Smoked chicken skewers, BBQ pork ribs, sirloin, smoked lamb kebabs 1281kcl.....	55
600g CHATEAUBRIAND 1258kcl.....	77

ADD TO CUTSeach 3

FRIED EGG 70kcl, **MAPLE GLAZED BACON** 374kcl, **SAUTEED ONION** 188kcl, **ROASTED BONE MARROW & HERB CRUMB** 493kcl

SAUCES3.25

BÉARNAISE 568kcl
PEPPERCORN 202kcl
CHOP HOUSE STEAK SAUCE 151kcl
GARLIC BUTTER 825kcl
BONE MARROW & RED WINE JUS 92kcl
BLUE CHEESE SAUCE 316kcl

SIDES

SKINNY FRIES Vg 627kcl.....	5
TRIPLE COOKED CHIPS Vg 754kcl.....	5
CREAMED MASH 507kcl [ADD TRUFFLES 616kcl] V.....	5.25
FIELD MUSHROOMS , garlic butter V 141kcl.....	5.25
SPINACH , steamed Vg 64kcl or creamed V 526kcl.....	5.25
TENDERSTEM BROCCOLI , sweet chilli, crispy shallots Vg 185kcl.....	5.5
HEIRLOOM TOMATO & RED ONION SALAD , house dressing Vg 221kcl.....	5.5
MAC & CHEESE V 825kcl (ADD CHORIZO 5262kcl, TRUFFLES 616kcl).....	6
ROCKET & PARMESAN SALAD , house dressing 87kcl.....	6
ONION RINGS , Chop House BBQ sauce, Frank's hot sauce 784kcl.....	7

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) 303kcl/ 121kcl **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.

Adults need around 2000 kcal a day. 13.5% discretionary service charge will be added to your bill. Prices include VAT