

RESTAURANT MENU

SNACKS

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

STARTERS

POPCORN CAULIFLOWER <small>Vg</small>	
Gochujang sauce, sesame seeds, spring onions <small>728kcl</small>	11
POPCORN CHICKEN	
Gochujang sauce, sesame seeds, spring onions <small>722kcl</small>	12
DEVILLED SUFFOLK CHICKEN LIVERS	
Mushrooms, shallots, coriander, grilled sourdough <small>433kcl</small>	13.5
WYE VALLEY ASPARAGUS <small>V</small>	
Duck egg, truffle, purple mustard dressing <small>324kcl</small>	13.5
HERITAGE TOMATOES AND LONDON BURRATA <small>V</small>	
Parmesan crisp, basil, Bois Boudrin <small>786kcl</small>	14.5
GIN & TONIC CURED SALMON	
Baerii caviar, crème fraiche, sauce gribiche <small>571kcl</small>	15
ROAST BONE MARROW & DORSET SNAILS	
Garlic butter, onion jam, herb crumbs <small>1095kcl</small>	16
HIGHLAND WAGYU BEEF CARPACCIO	
Truffle yuzu ponzu, mustard cress, bone marrow crumb <small>362kcl</small>	18

FISH

MISO & ASPALL CYDER MUSSELS	
Grilled sourdough <small>334/645kcl</small>	13.5/19.5
BATTERED FISH & CHIPS	
Line-caught haddock, crushed peas, tartar sauce, triple cooked chips, curry sauce <small>1499kcl</small>	20
ROASTED TROUT	
White asparagus, ponzu butter emulsion, summer truffle <small>387kcl</small>	25
NORTH ATLANTIC CHILLI & GARLIC TIGER PRAWNS	
Grilled sourdough, coriander, burnt lemon <small>573/1140kcl</small>	15.5/27.5

MAINS

CHOP HOUSE CHEESEBURGER	
Brioche bun, burger sauce, maple glazed bacon, crispy shallots, skinny fries <small>1845kcl</small>	20
BEYOND MEAT VEGAN BURGER <small>Vg</small>	
Cumin & coriander bun, vegan cheese, burger sauce, crispy shallots, skinny fries <small>1587kcl</small>	21
BBQ SPATCHCOCK POUSSIN	
Baby gem, purple radish, pickled jalapeno salad, citrus jus <small>569kcl</small>	22
CHICKEN, LEEK & MUSHROOM PIE	
Leek, mushrooms, grain mustard, tenderstem broccoli, tarragon velouté <small>1347kcl</small> 23	
SMOKED BBQ PORK RIBS	
Apple & ginger slaw <small>1213kcl</small>	28

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.

PORTERHOUSE <small>2172kcl</small>	115
TOMAHAWK <small>3451kcl</small>	125

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 <small>721kcl</small>	26.5
350g SIRLOIN <small>953kcl</small>	36
350g RIBEYE <small>1158kcl</small>	38
300g FILLET <small>779cl</small>	42
ASPALL CYDER BRINED PORK CHOP	
Charred hispi cabbage, whisky peppercorn sauce <small>726kcl</small>	26
EZME SMOKED LAMB T-BONE <small>985kcl</small>	30
MIXED GRILL PLATTER (to share)	
Smoked chicken skewers, BBQ pork ribs, bavette, smoked lamb kebabs <small>1281kcl</small> ..	55
600g CHATEAUBRIAND <small>1258kcl</small>	77

ADD TO CUTS.....each 3

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

SAUCES..... 3.25

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

SIDES

SKINNY FRIES <small>Vg 627kcl</small>	5
TRIPLE COOKED CHIPS <small>Vg 754kcl</small>	5
CREAMED MASH <small>507kcl</small> [ADD TRUFFLES 6 <small>16kcl</small>] <small>V</small>	5.25
FIELD MUSHROOMS , garlic butter <small>V 141kcl</small>	5.25
SPINACH , steamed <small>Vg 64kcl</small> or creamed <small>V 526kcl</small>	5.25
HEIRLOOM TOMATO & RED ONION SALAD , house dressing <small>Vg 221kcl</small>	5.5
TENDERSTEM BROCCOLI , sweet chilli, crispy shallots <small>Vg 185kcl</small>	5.5
MAC & CHEESE <small>V 825kcl</small> [ADD CHORIZO 5 <small>262kcl</small> , TRUFFLES 6 <small>16kcl</small>]	6
CAESAR SALAD parmesan, croutons <small>444kcl</small>	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. Adults need around 2000 kcal a day. 13.5% discretionary service charge will be added to your bill. Prices include VAT