

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
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

MISO & ASPALL CYDER MUSSELS	
Grilled sourdough 334/645kcl.....	13.5/19.5
BATTERED FISH & CHIPS	
Line-caught haddock, crushed peas, tartar sauce, triple cooked chips, curry sauce 1373kcl.....	20
ROASTED TROUT	
White asparagus, ponzu butter emulsion, summer truffle 387kcl.....	25
NORTH ATLANTIC CHILLI & GARLIC TIGER PRAWNS	
Grilled sourdough, coriander, burnt lemon 573/1140kcl.....	15.5/27.5
GRILLED NATIVE LOBSTER	
Grilled lemon, garlic & parsley butter, skinny fries 1354/1991kcl.....	30/55

MAINS

CHOP HOUSE CHEESEBURGER	
Brioche bun, burger sauce, maple glazed bacon, crispy shallots, skinny fries 1858kcl.....	20
BEYOND MEAT VEGAN BURGER Vg	
Cumin & coriander bun, vegan cheese, burger sauce, crispy shallots, skinny fries 1628kcl.....	21
BBQ SPATCHCOCK POUSSIN	
Baby gem, purple radish, pickled jalapeno salad, citrus jus 569kcl.....	22
CHICKEN, LEEK & MUSHROOM PIE	
Leek, mushrooms, grain mustard, tenderstem broccoli, tarragon velouté 1347kcl.....	23

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
TOMAHAWK 3451kcl.....	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 721kcl.....	26.5
350g SIRLOIN 953kcl.....	36
350g RIBEYE 1158kcl.....	38
300g FILLET 779cl.....	42
ASPALL CYDER BRINED PORK CHOP	
Charred hispi cabbage, whisky peppercorn sauce 726kcl.....	26
EZME SMOKED LAMB T-BONE 919kcl.....	30
600g CHATEAUBRIAND 1258kcl.....	77

ADD TO CUTS.....each 3

FRIED EGG 153kcl, MAPLE GLAZED BACON 374kcl, SAUTEED ONION 188kcl, ROASTED BONE MARROW & HERB CRUMB 493kcl

SAUCES..... 3.25

BÉARNAISE 568kcl	
PEPPERCORN 202kcl	
CHOP HOUSE STEAK SAUCE 145kcl	
GARLIC BUTTER 825kcl	
BONE MARROW & RED WINE JUS 92kcl	

SIDES

SKINNY FRIES Vg 627kcl.....	5
TRIPLE COOKED CHIPS Vg 754kcl.....	5
CREAMED MASH 507kcl [ADD TRUFFLES 6 16kcl] V.....	5.25
SPINACH, steamed Vg 64kcl or creamed V 526kcl.....	5.25
HEIRLOOM TOMATO & RED ONION SALAD, house dressing Vg 221kcl.....	5.5
TENDERSTEM BROCCOLI, sweet chilli, crispy shallots Vg 185kcl.....	5.5
MAC & CHEESE V 825kcl [ADD CHORIZO 5 262kcl, TRUFFLES 6 16kcl].....	6
CAESAR SALAD parmesan, croutons 444kcl.....	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