

# RESTAURANT MENU

## SNACKS

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

## STARTERS

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

## FISH

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

## MAINS

<b>CHOP HOUSE CHEESEBURGER</b>	
Brioche bun, burger sauce, maple glazed bacon, crispy shallots, skinny fries 1858kcl.....	<b>20</b>
<b>BEYOND MEAT VEGAN BURGER</b> Vg	
Cumin & coriander bun, vegan cheese, burger sauce, crispy shallots, skinny fries 1628kcl.....	<b>21</b>
<b>BBQ SPATCHCOCK POUSSIN</b>	
Baby gem, purple radish, pickled jalapeno salad, citrus jus 569kcl.....	<b>22</b>
<b>CHICKEN, LEEK &amp; MUSHROOM PIE</b>	
Leek, mushrooms, grain mustard, tenderstem broccoli, tarragon velouté 1347kcl.....	<b>23</b>
<b>FABLE MEAT, LEEK &amp; MUSHROOM PIE</b> Vg	
Leek, mushrooms, tenderstem broccoli, coconut velouté 564kcl.....	<b>27</b>

## PERFECT FOR SHARING

Selected from VacO Vecchia Padana breed and reared in Parlia, Italy. Dry aged for 30-45 days. We change our breeds weekly.

<b>PORTERHOUSE</b> 2333kcl.....	<b>125</b>
<b>TOMAHAWK</b> 2894kcl.....	<b>135</b>

## 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.

<b>250g BAVETTE</b> 721kcl.....	<b>26.5</b>
<b>350g SIRLOIN</b> 953kcl.....	<b>36</b>
<b>350g RIBEYE</b> 1158kcl.....	<b>38</b>
<b>300g FILLET</b> 779kcl.....	<b>42</b>
<b>ASPALL CYDER BRINED PORK CHOP</b>	
Charred Hispi cabbage, whisky peppercorn sauce 708kcl.....	<b>26</b>

## 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  
**GARLIC BUTTER** 825kcl  
**BONE MARROW & RED WINE JUS** 92kcl  
**BLUE CHEESE SAUCE** 316kcl

## SIDES

<b>SKINNY FRIES</b> Vg 627kcl.....	<b>5</b>
<b>TRIPLE COOKED CHIPS</b> Vg 754kcl.....	<b>5</b>
<b>CREAMED MASH</b> 507kcl [ADD TRUFFLES 616kcl] V.....	<b>5.25</b>
<b>SPINACH</b> , steamed Vg 64kcl or creamed V 526kcl.....	<b>5.25</b>
<b>FIELD MUSHROOMS</b> , garlic butter V 141kcl.....	<b>5.25</b>
<b>HEIRLOOM TOMATO &amp; RED ONION SALAD</b> , house dressing Vg 221kcl.....	<b>5.5</b>
<b>TENDERSTEM BROCCOLI</b> , sweet chilli, crispy shallots Vg 185kcl.....	<b>5.5</b>
<b>MAC &amp; CHEESE</b> V 825kcl [ADD CHORIZO 5262kcl, TRUFFLES 616kcl].....	<b>6</b>
<b>CAESAR SALAD</b> parmesan, croutons 444kcl.....	<b>6</b>

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