

## GROUP & EVENTS MENUS

### STARTER

NEW SEASON GARDEN SALAD, TOMATO, JERSEY NEW POTATOES, NOCELARA OLIVES, CUCUMBER, GEM HEARTS (V/VE ON REQUEST)

LONGHORN BEEF TARTARE, SMOKED EGG YOLK, DRIPPING TOAST

MUSHROOMS ON TOAST; SMOKED EGG YOLK, MUSHROOM POWDER, GRILLED SOURDOUGH (V/VE ON REQUEST)

LONDON CURED SALMON, RYE BREAD, CAPERS, LEMON

### MAIN

CORNFED CHICKEN BREAST, PEAS, HERITAGE CARROTS, MASHED POTATOES

PAN FRIED SEA BREAM, FENNEL, DILL, SAUCE VIERGE

STEAMED ROOT VEGETABLE AND SPINACH PIE, CREAMED MUSHROOM SAUCE (VE)

200G FILLET STEAK, THICK CUT CHIPS, BÉARNAISE SAUCE (£10 SUPPLEMENT) PINK OR WELL DONE

### DESSERT

PINEAPPLE CARPACCIO, MANGO SORBET

LEMON MERINGUE PIE, HONEYCOMB ICE CREAM

MOLASSES AND DATE STICKY TOFFEE PUDDING, CLOTTED CREAM ICE CREAM

STRAWBERRY AND BASIL ETON MESS, STRAWBERRY SORBET (VE)

**£55 PER PERSON**

**CHOPHOUSE** 

PARTIES OF UP TO 50 GUESTS SHOULD PRE-ORDER FROM ONE OF THE GROUP MENUS WITH A TABLE PLAN

PARTIES OF 51 AND ABOVE SHOULD SELECT ONE STARTER, ONE MAIN COURSE AND ONE DESSERT FOR THE ENTIRE PARTY

ALL DIETARY REQUIREMENTS ARE CATERED FOR SEPARATELY

PRE-ORDERS ARE DUE 1 WEEK PRIOR TO THE EVENT DATE

WE RECOMMEND 2-3 CANAPÉS PER PERSON AHEAD OF A DINNER OR 6-8 FOR A STANDING RECEPTION

## **CANAPÉS & BOWL FOOD**

### **CANAPÉS**

**£4 EACH**

STEAK TARTARE, SMOKED EGG YOLK, GRILLED SOURDOUGH

BEEF BURGER SLIDER, HOUSE RELISH

MAPLE GLAZED CHORIZO, BBQ CHICKEN OR BBQ BEEF SKEWER

SMOKED SALMON TARTARE, CRÈME FRAICHE, SHALLOTS, CAPERS

CRISPY TIGER PRAWN, CHILLI & GARLIC DRESSING

SAFFRON ARANCINI, SAFFRON MAYO (V)

MUSHROOMS ON TOAST, SMOKED EGG YOLK (V/VE ON REQUEST)

TOMATO AND BASIL BRUSCHETTA (VE)

PLANT BASED CHICKEN BALLS, CHILLI & GARLIC PONZU (VE)

CHOCOLATE BROWNIE, CARAMEL SAUCE

MINI LEMON MERINGUE PIE

### **BOWL FOOD**

**£7 EACH**

STEAK & CHIMICHURRI

CHORIZO MAC & CHEESE

CHILLI CON CARNE, AVOCADO MOUSSE, CREME FRAICHE

FISH FINGERS, CHIPS, TARTARE SAUCE

TOMATO & BURRATA SALAD

MAC & CHEESE (V)

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MOLASSES AND DATE STICKY TOFFEE PUDDING, CLOTTED CREAM ICE CREAM

STRAWBERRY AND BASIL ETON MESS, STRAWBERRY SORBET (VE)

## **FOR THE TABLE**

### **SNACKS & SAVOURIES**

NOCELLARA OLIVES (VE) £5.50

ROASTED & SALTED MIXED NUTS (V) £5.50

BOROUGH BROWN SOURDOUGH, NETHEREND FARM BUTTER (V) £7

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SALT BEEF, WALLY PICKLE & HORSERADISH CROQUETTES X3 £4.50

PORK BELLY SAUSAGE ROLL, BRAMLEY KETCHUP X2 £6

MONTGOMERY RAREBIT SOLDIERS, SOURDOUGH, TOMATOES (V) X4 £6

OLD SPOT PORK BELLY SCOTCH EGG £10

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HALF DOZEN JERSEY ROCK OYSTERS, SHALLOT VINEGAR, LEMON, TABASCO £22

DOZEN JERSEY ROCK OYSTERS, SHALLOT VINEGAR, LEMON, TABASCO £42

### **SIDE DISHES**

ENGLISH LEAVES SALAD, MUSTARD DRESSING (VE) £4

TENDERSTEM BROCCOLI, CHILLI & GARLIC BUTTER (V) £5

FIELD MUSHROOMS, GARLIC BUTTER (V) £5

CREAMED MASH (V) £5

SKINNY FRIES (VE) £6

THICK CUT CHIPS (VE) £6

STEAMED SPINACH (VE) / CREAMED SPINACH (V) £6

TOMATO & RED ONION SALAD (VE) £6

## EVENTS WINE LIST

### WHITE WINES

2022 COLOMBARD/UGNI BLANC,  
LA PREMIÈRE BALLERINE, GASCOGNE £28

2022 CHENIN BLANC, KLEINE ORANGERIE,  
WILDEBERG, FRANSCHHOEK £30

2022 VIOGNIER, ECO BALANCE, EMILIANA,  
CASABLANCA VALLEY, ACONCAGUA £32

2022 PINOT GRIGIO, TRENTO DOC,  
VERNACOLI, CAVIT £32

2022 LOUREIRO, VINHO VERDE, VILA NOVA,  
CASTELÕES PENAFIEL £34

2020 CHARDONNAY, SHADOW POINT, SAN  
BERNABE, CENTRAL COAST, CALIFORNIA £48

2022 SAUVIGNON BLANC, SATYR, SILENI ESTATE,  
MARLBOROUGH £44

2022 ALBARIÑO, ORBALLO, RÍAS BAIXAS, GALICIA £48

2022 SANCERRE, DOMAINE DU PRÉ SEMELE,  
JULIEN ET CLEMENT RAIMBAULT, LOIRE £67

2021 BACCHUS/CHARDONNAY, GARDNER  
STREET, HENNERS, HERSTMONCEUX, EAST SUSSEX £55

### RED WINES

2022 GRENACHE/SYRAH, LA PREMIÈRE  
BALLERINE, VAUCLUSE, £28

2021 SHIRAZ/MATARO, SIXTY CLICKS,  
CARRAMAR ESTATE, VICTORIA, £32

2021 CABERNET SAUVIGNON, MAN WITH THE AX,  
SHOWDOWN, £38

2020 TEMPRANILLO/GARNACHA CRIANZA,  
MEDIEL, RIOJA £40

2020 NEGROAMARO RISERVA,  
SALICE SALENTINO, VALLONE, PUGLIA £44

2020 CABERNET FRANC/MALBEC, COTERIE,  
WILDEBERG, FRANSCHHOEK £45

2018 CHÂTEAU DALLAU, BORDEAUX SUPÉRIEUR,  
BORDEAUX £49

2021 PINOT NOIR, CATALINA SOUNDS,  
MARLBOROUGH £54

2019 ALICANTE BOUSCHET/TOURIGA NACIONAL/CAB SAUV,  
TERROIR TINTO, FREIXO, ALENTEJANO £56

2020 PINOT NOIR, ILLUMINÉ, GENETIE, SAINT-VÉLAN,

### CHAMPAGNE & SPARKLING WINES

NV PROSECCO SPUMANTE BRUT, LE DOLCI  
COLLINE, VENETO £45

NV CHANOINE RÉSERVE PRIVÉE BRUT,  
CHAMPAGNE £71

NV LANSON BRUT, CHAMPAGNE £85

NV LAURENT PERRIER BRUT, LA CUVÉE,  
CHAMPAGNE £95

NV NYETIMBER BRUT, WEST SUSSEX £88

NV NYETIMBER ROSE BRUT, WEST SUSSEX

NV LAURENT PERRIER ROSE, CHAMPAGNE