

SUNDAY MENU

2 Courses £28

3 Courses £34



A MODERN CHOPHOUSE

CHOPHOUSES DATE BACK TO THE LATE 1600'S WHEN INDIVIDUAL SERVINGS OF MEAT WERE KNOWN AS CHOPS. COOKED OVER CHARCOAL AND WOOD, OUR MENU COMBINES THE TRADITIONAL CHARM OF THE CHOPHOUSE WITH A FRESH, MODERN, MAKEOVER

BRUNCH (10AM-12PM)

- Hops Breakfast** Bacon Chop, Sausages, Confit Tomato, Black Pudding, Mushrooms, Fried Egg & Hops Beans £14.50
Steak Frites 8oz Flank Steak Served Pink, Beef Fat Chimichurri & Skin On Fries £14
Smoked Haddock & Chorizo Rarebit with Sour Dough £10.50
Smashed Avocado & Poached Eggs with Confit Tomato & Sour Dough £9
Smoked Salmon & Scrambled Egg with Wilted Spinach & Confit Tomato £10.50

STARTERS

- Korean Barbecue Pork Belly** Kimchi & Kewpie Mayonnaise
Burrata Charred Asparagus & Crispy Chilli (v)
Spiced Whitebait Burnt Lemon & Tartare Sauce
Duck Liver Parfait Cherry Cola Jam, Smoked Almonds & Crisp Bread
Charred Baby Gem Caesar Bone Marrow Croutons, Anchovies & Hops Caesar Dressing
- For 2 to share
- Bread & Olives** Artisan Breads, Olive Oil, Balsamic & Nocerella Olives (v)
Antipasti Plate Selection of Cured Meats, Feta Stuffed Peppers & Artisan Breads

ROASTS

- Roast Beef Sirloin** Beef Dripping Yorkshire Pudding & Creamed Horseradish
Slow Roasted Pork Belly Caramelised Apple & Crackling
Garlic & Thyme Roast Chicken Bread Sauce & Nduja Stuffing
Pan Roasted Chump of Lamb Mint Chimichurri, Peas & Black Pudding
- All Roasts Served with Beef Dripping Roast Potatoes, Gravy, Seasonal Root Vegetables & Buttered Greens**
- Or Try One of Our Prime Cuts Served with All The Roast Trimmings
- 8oz Fillet** £10 supplement
12oz Ribeye £9 supplement
Cote De Bœuf £22 supplement

SIDES

- Charred Asparagus with Crispy Chilli Oil (v) £7
Baby Gem Caesar with Bone Marrow Croutons £6
Three Cheese Macaroni £8
Skin on Fries (v) £5
Green Chilli Slaw (v) £5
Purple Broccoli, Wild Garlic & Smoked Almonds (v) £5.50
Bone Marrow Cauliflower Cheese £7

CLASSICS

- Hops Cheese Burger** Cheddar, Smoked Bacon, Soused Onions, Burger Sauce & House Pickles & Fries
Hops Black & Blue Burger Grilled Mushroom, Blue Cheese, Red Onion Marmalade & Fries
Beer Battered Market Fish Crushed Peas, Charred Lemon, Tartare Sauce & Chips
Chargrilled Vegetable Skewer Red Pepper Coulis, Roquette Salad & Flat Bread (v)

DESSERTS

- Apple & Rhubarb Crumble** Crème Anglaise
Sticky Toffee Pudding Clotted Cream Ice Cream
White Chocolate Cheesecake Raspberry & Almond
Double Chocolate Brownie Torched Marshmallow & Naked Dairy Ice Cream
Tonka Bean Crème Brûlée Strawberry & Rose Jam
Treacle Tart Caramel Honeycomb Ice Cream

CHEESE

- 3 Cheese Selection Served with Artisan Biscuits & Preserves

Please inform your server of any allergies or intolerances