



## **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**

## STARTERS

- Korean Barbecue Pork Belly** Kimchi & Kewpie Mayonnaise £9.50  
**Burrata** Charred Asparagus & Crispy Chilli (v) £10  
**Garlic Gambas & Half Shell Mussels** White Wine Emulsion & Toasted Sour Dough £12  
**Beef Carpaccio** Burnt Onions, Dressed Roquette & Mushroom Ketchup £12.50  
**Spiced Whitebait** Burnt Lemon & Tartare Sauce £8.50  
**Duck Liver Parfait** Cherry Cola Jam, Smoked Almonds & Crisp Bread £10  
**Charred Baby Gem Caesar** Bone Marrow Croutons, Anchovies & Hops Caesar Dressing £8.50

## SHARERS

- Rosemary & Garlic Studded Baked Camembert** Focaccia Bread & Red Onion Marmalade (v) £18  
**Bread & Olives** Artisan Breads, Olive Oil, Balsamic & Nocerella Olives (v) £8  
**Antipasti Plate** Selection of Cured Meats, Feta Stuffed Peppers & Artisan Breads £22

## CLASSICS

- Hops Cheese Burger** Cheddar, Smoked Bacon, Soused Onions, Burger Sauce & House Pickles £18  
**Hops Black & Blue Burger** Grilled Mushroom, Blue Cheese & Red Onion Marmalade £18.50  
**Chargrilled Swordfish** Garlic Gambas & Half Shell Mussels £30  
**Beer Battered Market Fish** Crushed Peas, Charred Lemon & Tartare Sauce £18  
**Tandoori Spiced Haloumi** Fragrant Couscous & Cucumber Relish (v) £20  
**Chargrilled Vegetable Skewer** Red Pepper Coulis, Roquette Salad & Flat Bread (v) £20

## PRIME CUTS & CHOPS

Served with Tobacco Onions & Dressed Roquette

- 8oz Fillet** £33.50  
**10z Sirloin** £27  
**12oz Ribeye** £32  
**10oz Flank** £23.50  
**18oz Rump** £33  
**24oz Picanha** £42  
**Cote De Bœuf** £64.50  
**Barnsley Lamb Chop** £28  
**Pork Belly** £25

## MINOR SIDES

- Skin on Fries (v) £5  
Steak Cut Chips (v) £5  
Green Chilli Slaw (v) £5  
Roquette Salad (v) £4.50  
Purple Broccoli, Wild Garlic & Smoked Almonds (v) £5.50  
Chargrilled Corn Cob with Nduja Butter £5

## SAUCES

- Green Peppercorn £3  
Stilton & Roast Garlic £3  
Bone Marrow & Red Wine £3

## BUTTERS

- Nduja Butter £3  
Crab, Chilli & Lime Butter £3.50

## TOPPERS

- Garlic Roasted Field Mushroom £3.50  
Fried Hens Eggs £3  
Garlic Gambas & Half Shell Mussels £7.50

## MAJOR SIDES

- Charred Asparagus with Crispy Chilli Oil (v) £7  
Baby Gem Caesar with Bone Marrow Croutons £6  
Three Cheese Macaroni £8  
Beer Battered Onion Rings (v) £7  
Truffle & Parmesan Potato Terrine £7  
Chorizo & Tomato Potato Hash £6.50

**All Main Courses are served with a Minor Side of your choice**

## DESSERTS

- Apple & Rhubarb Crumble** Crème Anglaise £9  
**Sticky Toffee Pudding** Clotted Cream Ice Cream £9  
**White Chocolate Cheesecake** Raspberry & Almond £9  
**Double Chocolate Brownie** Torched Marshmallow & Naked Dairy Ice Cream £9  
**Tonka Bean Crème Brulée** Strawberry & Rose Jam £9  
**Treacle Tart** Caramel Honeycomb Ice Cream £9

## CHEESE

- Selection of 3 Cheeses Served with Artisan Biscuits & Chutneys £9

Please inform your server of any allergies or intolerances