



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 £10.25
Burrata Hot Honey, Crushed Pistachios & Toasted Sour Dough (v) £10.50
Garlic Gambas & Half Shell Mussels White Wine Emulsion & Toasted Sour Dough £12.50
Black Pudding Bon Bon's Pickled Apple Sauce, Crispy Pork Rind & Lambs Leaf £9.25
Salt & Pepper Calamari Garlic & Lime Alioli £10
Goats Cheese & Chorizo Bruschetta Black Olive Tapenade £10
Spiced Haloumi Fries House Sweet Chilli £9.50
Garlic Studded Baked Camembert Mini Petit Pain, Tomato Relish & Fresh Herbs (v) £18
Nibbles Charred Breads, Chicken Butter, Nocellara Olives & Saucisson £12.50

CLASSICS

- Roasted Half Cornfed Chicken** Nduja Mayonnaise & Jus £19.50
Chargrilled Swordfish Garlic Gambas & Half Shell Mussels £30
Beer Battered Market Fish Mushy Peas, Chip Shop Curry Sauce, Charred Lemon & Tartare £18
Ham 'n' Eggs Maple Glazed Ham Hock with Fried Eggs £19.25
Sausage & Mash Cumberland Ring, Buttery Mash, Crispy Onions & Onion Gravy £17.50
Chicken Caesar Salad Corn Fed Chicken, Crispy Romaine, Dripping Croutons, Cesar Dressing, Anchovies & Parmesan £17

CHOP HOUSE BURGERS

- Bacon Cheeseburger** Cheddar, Smoked Bacon, White Onion, Burger Sauce & House Pickles £18
Black & Blue Burger Cajun Spiced Beef Patty, Grilled Mushroom, Blue Cheese, Smoked Mayonnaise & Kettle Chips £18.50
French Dip Burger Gruyere, Crispy Onions, Horseradish & Parmesan Crème Fraiche & Jus to Dip £19.50
Korean Chicken Burger Buttermilk Fried Chicken Thighs, Korean Barbecue Sauce, Kimchi & Kewpie Mayonnaise £18.50
Vegan Burger Moving Mountains Burger, Tomato Relish, Lambs Leaf & Vegan Applewood Cheese £18.50

All Classics & Burgers are served with a Minor Side of your choice

PRIME CUTS & CHOPS

Served with Tobacco Onions,
Lambs Leaf & House Butter

- 8oz Fillet** £37
10oz Hanger £29.50
10oz Sirloin £30.50
12oz Ribeye £34.50
18oz Rump £35.50
Barnsley Lamb Chops £28

See the display fridge for
Today's Big Steaks

All Prime Cuts & Chops are served
with a Minor Side of your choice

SAUCES

- Green Peppercorn £3
Stilton & Roast Garlic £3
Bone Marrow & Red Wine £3
Wild Mushroom & Port £3
Mint Pesto £3

TOPPERS

- Roquefort Wedge £4.50
Garlic Roasted Field Mushroom £3.50
Garlic, Chilli & Lime Gambas £7.50
Roasted Bone Marrow £4.50
Rock Lobster Mornay £14.50

MAJOR SIDES

- Three Cheese Macaroni £8
Beer Battered Onion Rings (v) £7.50
Truffle & Parmesan Tater Tots £7.50
Buttery Mashed Potato with Gravy £7
Beef Dripping Chips with Gravynaise £7

MINOR SIDES

- Skin on Fries (v) £5
Green Chilli Slaw (v) £5
Caesar Salad, Dripping Croutons & Anchovy £6
Purple Broccoli, Confit Garlic Butter (v) £5.75
Chargrilled Corn Ribs, Bacon Butter £6

BIG PLATES & SHARERS

- The Chop Lot...** Picanha Steak, Pork Chop, Pork Belly & Barnsley Lamb Chop on Flatbreads with Gravy £65.50
Beef & Reef 32oz Cote de Bœuf, Rock Lobster Mornay, Garlic Gambas & Gratinated Green Lip Mussels £97.50
Steak Flight Hanger, Picanha & Ribeye Steak with Tobacco Onions, Lambs Leaf & House Butter £68.75
Butchers Block Cumberland Ring, Pork Chop, Barnsley Lamb Chop, Rump Steak, Ham Hock, Roasted Marrowbone & Black Pudding with Fried Eggs, Onion Rings & Mushrooms £73.50

All Big Plates & Sharers served with 2 Minor Sides of your choice

DESSERTS

- Banoffee Pannacotta** Vanilla Pannacotta, Toffee Sauce, Banana Crumble £10
Sticky Toffee Pudding Clotted Cream Ice Cream £10
Pistachio Brûlée Baklava & Dubai Chocolate £10
Toffee Crunch Blondie Cherry Syrup, Almonds & Cherry Swirl Ice Cream £10
Chocolate Peanut Butter Stack Chocolate Sauce & Naked Dairy Ice Cream £10
Skillet Baked Milk Chocolate Cookie Caramel Honeycomb Ice Cream £10

Please inform your server of any allergies or intolerances