

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 Tomato Salad & Tapenade (v) £10

Garlic Gambas & Half Shell Mussels White Wine Emulsion & Toasted Sour Dough £12

Roasted Bone Marrow Parsley, Capers, Pickled Onion & Bread £9.50

Hops & Chops Prawn Cocktail Baby Gem & Charred Bread £10

Duck Liver Parfait Cherry Cola Jam, Smoked Almonds & Crisp Bread £10

Spiced Haloumi Fries House Sweet Chilli £9.50

 $\textbf{Rosemary \& Garlic Studded Baked Camembert } \ \text{Mini Petit Pain \& Red Onion Marmalade (v) } \ \textbf{£} 18$

Nibbles Charred Breads, Chicken Butter, Nocellara Olives & Saucisson £12.50

CLASSICS

Hops Cheese Burger Cheddar, Smoked Bacon, White Onion, Burger Sauce & House Pickles £18

Chops Black & Blue Burger Grilled Mushroom, Blue Cheese & Red Onion Marmalade £18.50

Grilled Spatchcock Poussin Aioli, Garlic Butter & Gravy £22

Chargrilled Swordfish Garlic Gambas & Half Shell Mussels £30

Italian Beef Sandwich Giardiniera & French Dip £19.50

Beer Battered Market Fish Mushy Peas, Chip Shop Curry Sauce, Charred Lemon & Tartare £18

Chargrilled Cauliflower Chop Bombay Sauce & Crispy Rice (v) £18

Chargrilled Vegetable Skewer Red Pepper Coulis, Roquette Salad & Flat Bread (v) £18

PRIME CUTS & CHOPS

Served with Tobacco Onions & Dressed Roquette

& House Butter

8oz Fillet £33.50

10z Sirloin £27

12oz Ribeye £32

10oz Flank £23.50

18oz Rump £33

Skinny Lamb Chops £28

Pork Belly £25

THE CHOP LOT ...

Selection of Mini Bite Starters
Followed by a Mix of
Beef, Pork & Lamb Skinny Chops
Piled up on Flatbreads with Gravy
And a Minor Side Dish Each
£29.50 per person (min 2 people)

MAJOR SIDES

Three Cheese Macaroni £8
Beer Battered Onion Rings (v) £7
Truffle & Parmesan Tater Tots £7
Buttery Mashed Potato with Gravy £7

MINOR SIDES

Skin on Fries (v) £5
Beef Fat Steak Cut Chips (v) £5.50
Green Chilli Slaw (v) £5
Charred Baby Gem & Ranch £5
Purple Broccoli, Confit Garlic Butter (v) £5.50
Chargrilled Corn Ribs, Bacon Butter £5

SAUCES & TOPPERS

Green Peppercorn £3
Stilton & Roast Garlic £3
Bone Marrow & Red Wine £3
Roquefort Wedge £4.50
Garlic Roasted Field Mushroom £3.50
Garlic, Chiili & Lime Gambas £7.50
Roasted Bone Marrow £4.50

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

DESSERTS

Banoffee Crumble Custard £9

Sticky Toffee Pudding Clotted Cream Ice Cream £9

Brûléed Cheesecake Raspberry & White Chocolate £9

Toffee Crunch Blondie Cherry Syrup, Almonds & Cherry Swirl Ice Cream £9

Chocolate Peanut Butter Stack Chocolate Sauce & Naked Dairy Ice Cream £9

Skillet Baked Milk Chocolate Cookie Caramel Honeycomb Ice Cream £9

CHEESE

Selection of Cheese Served with Artisan Biscuits & Chutneys £12