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

STARTERS

Korean Barbecue Pork Belly Kimchi & Kewpie Mayonnaise
Burrata Hot Honey, Crushed Pistachios & Toasted Sour Dough (v)
Charred Romaine Caesar Bone Marrow Croutons, Anchovies & Hops Caesar Dressing
Spiced Haloumi Fries House Sweet Chilli
Salt & Pepper Calamari Garlic & Lime Alioli
Goats Cheese & Chorizo Bruschetta Black Olive Tapenade

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 Roast Leg 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

THE BIG ROAST

Sirloin of Beef, Pork Belly, Leg of Lamb & Chicken as Above Served Family Style with Beef Dripping Roast Potatoes, Gravy, Seasonal Root Vegetables & Buttered Greens £28 per person (minimum of 2 people) Add Any Starter or Dessert for £6 each

CLASSICS

Hops Cheeseburger Cheddar, Smoked Bacon, White Onions, Burger Sauce & House Pickles & Fries Hops Black & Blue Burger Grilled Mushroom, Blue Cheese, Smoked Mayonnaise, Kettle Chips & Fries Beer Battered Market Fish Mushy Peas, Chip Shop Curry Sauce, Lemon, Tartare Sauce & Chips Chargrilled Swordfish Garlic Gambas & Half Shell Mussels Vegan Burger Moving Mountains Burger, Tomato Relish, Lambs Leaf, Vegan Cheese & Fries

SIDES

Chargrilled Corn Ribs, Bacon Butter £5
Charred Romaine & Ranch £5
Three Cheese Macaroni £8
Skin on Fries (v) £5
Green Chilli Slaw (v) £5
Purple Broccoli, Confit Garlic Butter (v) £5.50
Bone Marrow Cauliflower Cheese £7
Pigs in Blankets £7.50

DESSERTS

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