

RESTAURANT MENU

SNACKS & BITES

BREAKFAST RADISHES, whipped goats curd, chives.....	5
WHITEBAIT, cayenne pepper, chilli & tartar sauce.....	5.5
POTATO & ROSEMARY SOURDOUGH, salted butter.....	3.5

STARTERS

CHILLED SPICED TOMATO SOUP	
Sippets, rape seed oil, chives.....	6
MERSEA SAMPHIRE & WILD MUSHROOMS	
Burford duck egg, bloomer.....	9
HERITAGE BEETROOT, WATERCRESS & DANDELION	
Crumbled Lancashire Bomb cheese, mustard dressing.....	7
LONDON CURE SMOKED SALMON	
Horseradish cream, lemon, soda bread.....	10
POTTED HAM HOCK, CIDER & PARSLEY	
Piccalilli, toast.....	7
BUTTER LETTUCE SALAD	
English salad cream, soft herbs.....	7
ROAST BONE MARROW	
Shallot, parsley & Lilliput caper salad.....	8

BRITISH SHELLS & CRUSTACEANS

COLCHESTER ROCK OYSTERS	
Shallot vinaigrette, lemon.....	each 3
BRIXHAM CRAB ON TOAST	
Handpicked white meat, devilled brown meat, cucumber, mayo.....	13
DIVER CAUGHT SCALLOP & BACON SKEWERS	
Roast pepper sauce.....	12/24
MORECAMBE BAY SHRIMPS	
Potted shrimps, mace & nutmeg butter, toast.....	12

MAINS

STEAK & KIDNEY PUDDING	
Buttered seasonal greens, gravy.....	18
WEST INDIAN VEGETABLE CURRY	
Rice, mango relish.....	15
GOATS CURD & PEARL BARLEY "RAGOUT"	
Charred courgette, peas & spring onion.....	14
TRUMAN'S BEER BATTERED COD	
Triple cooked chips, minted peas, tartar sauce.....	16
CHALK STREAM TROUT	
Peas, lettuce & baby onions.....	18
OLD SPOT PORK 'SCHNITZEL' CHOP	
Potato salad, fried Burford brown egg.....	18
CHOPHOUSE CHEESEBURGER	
Applewood smoked cheddar, chilli relish, triple cooked chips.....	17
Add - Dry cure bacon or Young Buck Blue	

LARGER CUTS...PERFECT FOR SHARING

550gr - 42 Day aged CHATEAUBRIAND
£72.50

1000gr - 42 Day aged PORTERHOUSE
£80.50

1100gr - 42 Day aged TOMAHAWK
£85.00

CHARCOAL GRILL

FISH

300g SCOTTISH SALMON TAIL.....	18
220g WHOLE SEA BREAM, fennel & courgette stuffing.....	23
200g LINE CAUGHT HALIBUT STEAK.....	28
NATIVE LOBSTER, garlic butter, half/whole.....	21/42

MEAT

300g BARNESLEY DOUBLE LAMB CHOP.....	22
300g ROSE VEAL CHOP.....	32
DEVILLED CORN FED CHICKEN, spiced mustard crumb.....	18

ABERDEEN ANGUS CROSS BEEF

Selected from cattle that are reared and graze in the Cairngorm National Park, in the heart of the Scottish Highlands, dry aged on the bone, to ensure flavour tenderness and succulence.

250g RUMP CAP 62 DAY DRY AGED.....	24
250g SIRLOIN 42 DAY DRY AGED.....	27
300g RIB EYE 42 DAY DRY AGED.....	31
250g FILLET 28 DAY DRY AGED.....	35

SAUCES & BUTTERS

RED WINE & BONE MARROW.....	2.5
PEPPERCORN	
BÉARNAISE	
STILTON BUTTER	
CHOP HOUSE BUTTER	

SIDES

STEAK CHIPS.....	4.5
CORNISH MIDS	
CREAMED POTATOES	
MAC & CHEESE, Montgomery & Lancashire cheese	
GREEN BEANS, tarragon butter	
SPINACH GRATIN	
CAULIFLOWER CHEESE, mornay sauce	
PORTOBELLO MUSHROOMS, garlic butter	
BUTTERHEAD LETTUCE, radish, soft herbs, salad cream	

DESSERTS

STICKY TOFFEE PUDDING, clotted cream.....	6.5
ETON MESS, strawberries, meringue, cream & raspberry sauce	
RHUBARB & SUMMER BERRIES CRUMBLE, vanilla ice cream	
MELTING CHOCOLATE PUDDING, vanilla ice cream - 10 minutes	
LEMON POSSET, shortbread	

SELECTION OF BRITISH ARTISAN CHEESES

Served with celery, house pickled onions, leaf chutney & crackers.....6/12
Please see your server for today's selection