

TO WET YOUR WHISTLE.....

Speculoos Old Fashion, bourbon blitz, brown sugar, Sinatra Bitters..	10.5
Apple Mezcal Pie, San Cosme Mezcal, apple juice, Monin apple pie....	11
Santa's G&T, Williams Chase gin, ruby tonic.....	12

SNACKS

House baked bread, salted butter	3
Clarence Court black pudding Scotch egg, piccalilli	7
Pork scratchings, Bramley apple sauce	4
Jersey rock oysters, red wine & shallot vinegar	3.5ea

STARTERS

White onion & Ribblesdale valley goats' cheese soup.....	7
Beetroot, radish, pear, puffed barley, fresh cheese.....	8
Hay baked celeriac, apple, walnut, maple syrup.....	8
Roast bone marrow, red wine snails, shallots, parsley.....	9
Hand raised game pie, grape chutney.....	11
Severn & Wye smoked salmon, shallots, capers.....	12
Steak tartare, violet mustard, confit egg yolk.....	14
Colchester crab, fennel, orange, toast	14
Half grilled Native lobster	20

MEAT

Chop House burger, brioche bun, cheese, bacon, pickle, onion ring.....	18
Turkey & honey glazed gammon pie, sprout leaves	21
Free range chicken Kiev, smoked cauliflower	23
Roast Goosnargh duck breast, leg, heart, blackberry & gin	25

FISH

Beer battered haddock, chips, mushy peas, tartar sauce	18
Roast Cornish cod, curried mussels, potatoes, leeks,	24
Newlyn plaice, burnt butter, capers, lemon, parsley	26

VEGETARIAN

Herb dumplings, mushroom ketchup, roast onion, fresh cheese.....	19
Pumpkin & potato cake, grilled leek, salsify, onion flan & truffle.....	22

DESSERTS

Sticky toffee pudding, vanilla ice cream	7
Cambridge burnt cream	7
Chocolate fondant, raspberry, vanilla ice cream	7
Apple & blackberry crumble tart, apple & brandy ice cream.....	8
Mulled autumn fruits, cinnamon ice cream, spiced bread.....	8
Selection of English cheeses, chutney, oat cakes.....	15
Chocolate truffles	5
Sorbets & ice creams	2each
Mince pie, raw cream	2each

COOKED OVER CHARCOAL

Our grass-fed beef cuts are from rare breeds that require a much longer time to mature; it is this slow growing nature that gives the meat its flavour. Aged for a minimum of 42 days and butchered in house to maximise time on the bone. We have full traceability back to the farm the beast was reared on.

250gr Flat Iron, 42 day aged.....	22
250gr Rump Cap, 42 day aged	25
300gr Rib Eye, 42 Day aged.....	33
350gr Sirloin, 42 Day aged.....	35
275gr Fillet, 42 Day aged	36
250gr Gloucester Old Spot pork chop, Bramley apple sauce	20
300gr Lamb double chop, mint sauce	23
500gr Whole wild black bream.....	24

MAKING THE CUT ...PERFECT FOR SHARING

Please see the blackboard or ask your server for further details

SAUCES & BUTTERS - 2.5

Chophouse butter / Green peppercorn / Red wine gravy
Béarnaise / Garlic butter / Horseradish

SIDES - 4.5

Triple cooked chips / Sprout tops, smoked pancetta / Creamed potatoes
Garlic field mushrooms / Spinach- buttered or steamed / Red cabbage
Roast onion squash & mature Cheddar (to share) 8 || Half grilled Native lobster | 20 |

SALADS - 5/9

Heritage tomato, basil
Gem hearts, anchovy dressing
Garden leaves
Chicory, orange, walnut & Stilton
Steak tartare, violet mustard, confit egg yolk, chips or salad 22 |

SET MENU

WHITE ONION & RIBBLESDALE VALLEY GOATS' CHEESE SOUP
BEETROOT & ORANGE CURED SALMON, oyster emulsion
HAY BAKED CELERIAC, apple, walnut, maple syrup
HAND RAISED GAME PIE, grape chutney

RED LEG PARTRIDGE, parsnip, kale
LINE CAUGHT COD, curried mussels, potatoes, leeks, sea vegetables
BRAISED BEEF SHORT RIB, mature Cheddar croquette, shallot & watercress
HERB DUMPLINGS, mushroom ketchup, roast onion, fresh cheese

WILD DAMSON FOOL, pistachio tuile
CROPWELL BISHOP STILTON, chutney, oatcakes
PEAR & ALMOND TART, chantilly cream
SELECTION OF ICE CREAMS & SORBETS

2 COURSES: 30

3 COURSES: 35

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS AND UNPASTEURISED CHEESE MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. GAME DISHES MAY CONTAIN SHOTS.