

VALENTINE'S COCKTAILS.....

- Mary Pickford, rum, pineapple, lemon juice, Maraschino liqueur10.5
Sean Connery, Scotch infused with peanut butter, lemon, egg white .10.5

SNACKS

- House baked bread, salted butter3
Clarence Court black pudding Scotch egg, piccalilli7
Pork scratchings, smoked cod's roe4
Jersey rock oysters, red wine & shallot vinegar3.5ea

STARTERS

- Cream of mushroom soup, chopped duck egg on toast7
Beetroot, radish, pear, puffed barley, fresh cheese8
Hay baked celeriac, apple, walnut, maple syrup8
Hand-raised game pie, grape chutney11
Severn & Wye smoked salmon, shallots, capers..... 12
Steak tartare, violet mustard, confit egg yolk..... 12
Colchester crab, fennel, blood orange, dill 14

MEAT

- Chop House burger, brioche bun, cheese, bacon, pickle, onion ring..... 18
Dexter beef & ale steamed suet pudding, creamed potatoes..... 21
Free range chicken Kiev, young carrots.....23
Roast Highland venison haunch, red cabbage, turnip25

FISH

- Beer battered cod, chips, mushy peas, tartar sauce 18
Smoked haddock, champ, mustard sauce, rarebit.....22
Newlyn plaice, burnt butter, capers, lemon, parsley26

VEGAN & VEGETARIAN

- Grilled Calcot onions, Jerusalem artichokes, puy lentils, garlic..... 18
Herb dumplings, mushroom ketchup, roast onion, fresh cheese..... 20

DESSERTS

- Sticky toffee pudding, vanilla ice cream7
Tonka bean Cambridge burnt cream, pistachio biscuit7
Chocolate fondant, blood orange7
Set vanilla cream, Yorkshire rhubarb, ginger nut.....8
English cheese selection, oat cakes, grape chutney 15
Chocolate truffles.....5
Sorbets & ice creams 2ea

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 / Creamed potatoes (add Tunworth cheese for 3)/
Grilled Hispi cabbage, anchovy dressing, smoked bacon /
Garlic field mushrooms / Spinach- buttered or steamed / Red cabbage

SALADS - 5/9

Winter tomato, basil
Gem hearts, anchovy dressing, rosemary sippits(add smoked chicken3/5)
Garden leaves
Chicory, orange, walnut & stilton
Steak tartare, violet mustard, confit egg yolk, chips or salad22

SET MENU

OLD SPOT PORK PIE, piccalilli
CREAM OF MUSHROOM SOUP, chopped duck egg on toast
GIN & TONIC CURED SALMON, preserved lemon, soda bread
GRILLED HERITAGE BEETROOT, Crassan pear, goats' curd, mustard leaf

BLACK BREAM, butter beans, orange, fennel
BLYTHBURGH PORK BELLY, roast apple, wild oregano, chard
GRILLED CALCOT ONIONS, Jerusalem artichokes, puy lentils, garlic dressing
BRAISED BEEF SHORT RIB, yellow split pea, shallot & watercress

SET VANILLA CREAM, Yorkshire rhubarb, ginger nut
MRS KIRKHAM'S LANCASHIRE CHEESE, chutney, oatcakes
WARM FRANGIPANE TART, pear sorbet
SELECTION OF ICE CREAMS & SORBETS

2 COURSES: 25

3 COURSES: 30