

THE 'NAKED' INSPIRATION...

Laird of Paternoster, Naked Grouse, Calvados, Vermouth	10.5
Grouse Meadows, Naked Grouse, cream, honey, egg white, mint.....	11
Naked Ginger, Naked Grouse, ginger & honey syrup, mint, lime.....	12
Loch Mojito, Naked Grouse, lime, mint, sugar, soda.....	11
The 'Scottish' Buccaneer, Naked Grouse, rum, pineapple, grapefruit ...	11

SNACKS

House baked bread, salted butter	3
Puffed pork skin, smoked cod's roe.....	4
Clarence Court black pudding Scotch egg, piccalilli	7
Jersey rock oysters, red wine & shallot vinegar	3.5ea

STARTERS

Pea & smoked ham hock soup.....	7
Beetroot, radish, pear, puffed barley, fresh cheese.....	8
Hay baked celeriac, apple, walnut, maple syrup	8
Hand-raised pork pie, piccalilli.....	11
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
Rump of new season lamb, broad beans, asparagus, sweetbreads	25

FISH

Beer battered cod, chips, mushy peas, tartar sauce	18
Smoked haddock, champ, mustard sauce, rarebit	22
Newlyn plaice, roast chicken butter, capers, lemon, brown shrimp	26

VEGAN & VEGETARIAN

Grilled Calcot onions, Jerusalem artichokes, puy lentils, garlic	18
Herb dumplings, peas, violet artichokes, fresh cheese	20

DESSERTS

Sticky toffee pudding, vanilla ice cream	7
Tonka bean Cambridge burnt cream, pistachio biscuit.....	7
Chocolate fondant, blood orange	7
Set vanilla cream, Yorkshire rhubarb, gingernut	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
Beef fat 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
Buttered leeks, garden peas

SALADS - 5/9

Winter tomato, basil
Gem hearts, anchovy dressing, rosemary sippits (add smoked chicken 3/5)
Garden leaves
Chicory, orange, walnut & stilton
Steak tartare, violet mustard, confit egg yolk, chips or salad.....22

SET MENU

PEA & SMOKED HAM HOCK SOUP
GIN & TONIC CURED SALMON, preserved lemon, soda bread
PRESSED GUINEA FOWL & HAM HOCK TERRINE, pickled mushrooms
GRILLED HERITAGE BEETROOT, Crassan pear, goats' curd, mustard leaf

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
SOUTH COAST FISHCAKE, buttered spinach, seaweed butter,
soft boiled Bantam egg

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

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.