

LAMB TASTING MENU

Our Head Chef has decided to put together a 5-course lamb tasting menu to explore the fresh flavours of Spring. Offered with a drink pairing, please ask your server to see the menu.

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
Hand-raised pork pie, piccalilli.....	11
Charentais melon, Oxsprings ham, citrus dressing.....	12
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
Warm herb poached sea trout salad, asparagus, Jersey Royals.....	23
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
Carrot cake, cream cheese, candied pecans.....	8
Isle of Wight Blue, honey cake, pickled walnuts.....	8
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

Spring 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

RABBIT TERRINE, pickled carrots
PEA & SMOKED HAM HOCK SOUP
SOUSED HERRING, potato & beetroot salad, horseradish
GRILLED HERITAGE BEETROOT, Crassan pear, goats' curd, mustard leaf

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

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

2 COURSES: 25
3 COURSES: 30