## TO WET YOUR WHISTLE.....

Summer lovin', lychee liqueur, lychee juice, Prosecco, soda.....9.5
The reason why I lost my date, rum, strawberries, double cream .....11
Paternoster G&T, Williams Chase gin, ruby tonic ..... 12

## SNACKS

House baked bread, salted butter .....3
Puffed pork skin, smoked cod's roe .....4
Clarence Court black pudding Scotch egg, piccalilli.....8
Jersey rock oysters, red wine & shallot vinegar .....3.5ea

## STARTERS

Chilled broad bean soup, black olive, fresh cheese .....7
Beetroot, radish, pear, puffed barley, fresh cheese.....8
New season asparagus, hazelnut dressing, rapeseed emulsion.....9
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, white radish, apple .....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

Roast hasselback carrots, cashew nut "yoghurt", lentils, smoked chilli 18
Herb dumplings, peas, violet artichokes, fresh cheese ..... 20

## DESSERTS

Sticky toffee pudding, vanilla ice cream.....7
Tonka bean Cambridge burnt cream, shortbread.....7
Custard tart, rhubarb .....7
Chocolate fondant, raspberry, chocolate & almond crumb.....7
Strawberry & vanilla pavlova .....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 chicken3/5)
Garden leaves
Chicory, orange, walnut & stilton
Steak tartare, violet mustard, confit egg yolk, chips or salad ..... 22

## SET MENU

RABBIT TERRINE, pickled carrots
CHILLED BROAD BEAN SOUP, black olive, fresh cheese
MINT CURED WILD BASS, yoghurt, peas
GRILLED HERITAGE BEETROOT, Crassan pear, goats' curd, mustard leaf

BLYTHBURGH PORK BELLY, roast apple, wild oregano, chard
GOOSNARGH DUCK LEG, chicory & apricots
BLACK BREAM FILLET, butter bean hummus, blood orange & fennel salad
ROAST HASSELBACK CARROTS, cashew nut "yoghurt", lentils, smoked chilli

CUSTARD TART, rhubarb
SET VANILLA CREAM, apricot, meringue
MRS KIRKHAM'S LANCASHIRE CHEESE, chutney, oatcakes
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.