

TO WET YOUR WHISTLE.....

Jura sunset, Aperol, Jura 10, Prosecco..... 12
Sherry bomb, Jura 12, oloroso sherry, Dom Benedictine, chilli liqueur.. 12
BBQ thyme, peppercorn & thyme infused Campari, Jura 10, lemon.... 12

SNACKS

House baked bread, salted butter3
Puffed pork skin, smoked cod's roe.....4
Clarence Court black pudding Scotch egg, piccalilli8
Jersey rock oysters, red wine & shallot vinegar3.5ea

STARTERS

Chilled Isle of Wight tomato soup, croutons7
Baked beetroot, fig jam, Rosary Ash goat's cheese, almond dressing.....8
Wiltshire burrata, pickled grapes, celery, yellow peach, hazelnut9
Hand-raised game pie, date purée 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, peach, cobnuts..... 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 salt marsh lamb, broad beans, courgette, sweetbreads25

FISH

Beer battered cod, chips, mushy peas, tartar sauce 18
Warm herb poached sea trout salad, courgette, Jersey Royals23
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

Custard tart, gooseberry.....7
Sticky toffee pudding, vanilla ice cream7
Tonka bean Cambridge burnt cream, shortbread.....7
Chocolate fondant, raspberry, chocolate & almond crumb7
Strawberry & vanilla pavlova8
Carrot cake, cream cheese, candied pecans8
Isle of Wight Blue, honey cake, pickled walnuts8
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 aged22
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
Leeks, garden peas, butter sauce, gem lettuce

SALADS - 5/9

Isle of Wight 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

RABBIT TERRINE, pickled carrots
SEAWEED CURED SALMON, fennel & pink grapefruit
CHILLED ISLE OF WIGHT TOMATO SOUP, croutons
BAKED BEETROOT, fig jam, Rosary Ash goat's cheese, almond dressing

BRAISED OX CHEEK, spiced squash, green sauce
GOOSNARGH DUCK LEG, chicory, apricots, almond granola
BLACK BREAM FILLET, butter bean hummus, blood orange & fennel salad
ROAST HASSELBACK CARROTS, cashew nut "yoghurt", lentils, smoked chilli

CUSTARD TART, gooseberry
SET VANILLA CREAM, apricot, meringue
MRS KIRKHAM'S LANCASHIRE CHEESE, chutney, oatcakes
SELECTION OF ICE CREAMS & SORBETS

2 COURSES: 25

3 COURSES: 30