

BEST OF BRITISH MENU

£37.50 per person with a glass of house wine (white, red or sparkling)

£42.50 with an additional cheese course

Starters

Pea & Ham Hock Soup

Pea Shoots

Yellow Beetroot & Fresh Blackberry

Goats' Cheese Cream, Beetroot Crisps

Chicken & Spinach Terrine

Spicy Emulsion, Toasted Hazelnuts

Oxspring Ham

Gin Infused Melon, Lemon & Honey Emulsion, Toast

Puddings

Strawberry Set Cream

Strawberry & Mint Salsa, Crumble

Salted Caramel Brownie

Vanilla Ice Cream

Vegan Ginger & Pear Cake

Caramelised Pear, Walnut Cream

Stilton

Grapes, Apple Chutney, Cracker, Pickled Walnut

Mains

Roasted Hake

Grilled Leek, Tarragon Dressing, Hazelnuts

Welsh Elwy Valley Lamb Rump

Lamb Faggots, Norfolk Courgette

Grilled Chicken Supreme

Sautéed Summer Vegetables, Butter Beans

Vegan Courgette & Buckwheat Fritter

Cashew Nut Cream, Pomegranate

Chophouse Charcoal Grill

Steaks and Chops Are Cooked Pink or Well Done

Aberdeen Angus Cross 60 Day Aged Rump

Triple Cooked Chips, 250g £8 Supplement

Aberdeen Angus Cross 42 Days Aged Rib Eye

Triple Cooked Chips, 300g £10 Supplement

Sides - £4.50

Triple Cooked Chips

Garlic Field Mushrooms

Buttered Greens

Green Bean Medley

Salads - £5.00

Summer Tomato Salad

Pickled Shallots

Super Salad

Spinach, Rocket, Tomatoes, Cheese,
Sunflower Seeds

Sauces & Butters - £2.50

Truffle Butter

Green Peppercorn

Red Wine Gravy

Béarnaise

Garlic Butter

Horseradish

