



SNACKS

House baked bread, salted butter	3
Colchester rock oysters, red wine & shallot vinegar.....	3.5
Cheesy truffle bites, garlic mayonnaise	4
Oxtail doughnuts, mushroom ketchup.....	4
Smoked haddock croquette, broad beans, confit lemon.....	4

STARTERS

Pumpkin soup, Tunworth & rosemary croquette, pumpkin seeds ...	7
Baked beetroot, walnut dressing, fig jam, goats' cheese.....	8
Prawn & langoustine cocktail, radish & cucumber.....	12
Severn & Wye smoked salmon, shallots, capers.....	12
Steak tartare, violet mustard, confit egg yolk	12
Scallops, basil & sunflower seeds, pickled nectarine, black olives	15

MEAT

Chop House burger, cheese, bacon, pickle, onion ring.....	17
Steak tartare, violet mustard, confit egg yolk, chips or salad.....	22
Cornfed chicken, potato & carrot terrine, truffle purée	24
Black pudding stuffed pork fillet, cabbage, crushed potatoes	25
Welsh Elwy Valley lamb rack, parsnip purée, grilled artichokes ...	26

FISH

Beer battered cod, chips, mushy peas, tartar sauce.....	17
Mussels, braised leeks, cider sauce, house baked bread.....	20
Smoked haddock, purple sprouting broccoli, poached egg.....	24

VEGAN

Chill-charred cauliflower steak, pistachio, pomegranate.....	19
Heritage carrots, cashew nut yoghurt, smoked lentils.....	19

DESSERTS

Spiced apple set cream, cinnamon ice cream.....	7
Sticky toffee pudding, vanilla ice cream.....	7
Mrs Kirkham cheddar, grapes, chutney, sea salt crackers	7
Bitter chocolate & roasted banana tart, honey yoghurt	8
Vegan ginger cake, caramelised pear, walnut cream	8
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.....	20.5
300gr Free range pork chop, Bramley apple sauce	21
400gr Sirloin, 42 Day aged.....	30
400gr Rib Eye, 42 Day aged.....	34
300gr Fillet, 42 Day aged.....	35

MAKING THE CUT

Please see the blackboard or ask your server for further details

SAUCES & BUTTERS - 2.5

Truffle butter / Green peppercorn / Red wine gravy
Béarnaise / Garlic butter / Horseradish

SIDES - 4.5

Triple cooked chips / Cauliflower cheese
Creamed potatoes (add Tunworth cheese for 3)
Garlic field mushrooms/ Buttered Autumn greens

SALADS - 5

Super salad, spinach, rocket, tomatoes, cheese, sunflower seeds
Squash, fig, feta salad (add duck for 9)

COVID MEASURES

CASHLESS!

We are currently not accepting cash payments, card only!

STAY SAFE!

In need of hand sanitiser (no shots)/ forgot your face mask?

We got you, please ask your server.

IGNORED?

We are terribly sorry that your table visits are so limited, we do this to keep contact to a minimum. This is why we don't pour your wine/water or check in with you on a regular basis. If you do need us, please wave!

FEELING SALTY?

As a safety precaution we removed salt & pepper from your table, please do let us know if you would like to spice things up!

WALK THIS WAY...

Please use the doors on the far left of the restaurant, in the bar, to exit, if lost the reception team will point you in the right direction.

Thanks for coming, we have missed you & really appreciate you coming back!

