



SNACKS

House baked bread, salted butter	3
West Mersea rock oysters, red wine & shallot vinegar	each 3.5
Rarebreed pork sausage roll, mustard relish	5
Warm brisket, crumpet, mustard, fresh horseradish	7
Haggis Scotch egg, piccalilli	8
Tankard of king prawns, garlic mayo	12

special's

Poached Scottish langoustines, mayonnaise, lemon	18
Twice baked goat's cheese soufflé, cheddar cheese sauce, leaf salad..	14
Lobster Mac & cheese	18/25

STARTERS

Spiced butternut squash soup, coconut, sippets/ vg	7
Chicory, watercress, radicchio & beetroot salad, sticky walnuts/vg	9
Caesar, romaine, anchovy, sippets, Mrs Kirkham's cheddar.....	10
Sipsmith gin, beetroot & dill cured salmon, cucumber, sour cream.....	11
Prawn cocktail, Atlantic prawns, crisp lettuce, Marie Rose	12
Fillet steak tartare, violet mustard relish, sourdough.....	12
Seared diver caught scallops, celeriac, sage & bacon	15

Mains

Chop House cheeseburger, bacon, wally, grilled onion, relish.....	17
Day boat cod & chips, minted peas, tartar sauce.....	17
Aunt Ellie's vegetable curry, basmati pilaf, naan, mango chutney/ vg	19
Oxbridge pork sausages & mash, onion gravy	19
Wild mushrooms, shallots, parsley & garlic, grilled sourdough/vg	22
Deville grilled half free-range chicken, béarnaise	23
Steak, Ale & mushroom pie, buttered cabbage	24
Gressingham duck breast, Savoy cabbage, blackberries & Port	24
Pan-fried Cornish hake, wilted spinach, saffron & mussel velouté	25
King prawns, garlic & chilli butter basmati pilaf	26

DESSERTS

Bramley apple & blackberry crumble, English custard.....	7
Sticky toffee pudding, caramel sauce, clotted cream	7
Cambridge burnt cream, Brandy snap	7
Poached pear, rum & chestnut ice cream, chocolate sauce/ vg.....	7
Warm chocolate fondant, vanilla ice cream	8
House ice creams & Sorbet	2/scoop
Mrs Kirkham cheddar, grapes, chutney, sea salt crackers.....	7
To share - Baked Baron Bigod cheese "in the box", crusty bread.....	18

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. Each cut is carefully aged so succulent and tender. We have full traceability back to the farm the beast was reared on.

250gr Flat Iron, 14 Day aged	20.5
300gr Gloucester Old Spot pork chop, Bramley apple sauce	21
400gr Sirloin, 35 Day dry aged	32
400gr Rib Eye, 38 Day dry aged.....	34
300gr Fillet, 21 Day dry aged	35

Perfect for sharing...

"Turner & George x Chop House collaboration"

1000g 12-day aged Gloucester Old Spot pork "Tomahawk", baked apples, roast gravy.....	40
Whole grilled turbot 900g, vermouth & saffron	60
Beef Wellington, red wine & bone marrow gravy	70

MAKING THE CUT

Please see the blackboard or ask your server for further details

SAUCES & BUTTERS - 3

Truffle butter / Green peppercorn / Béarnaise
Red wine & bone marrow gravy
Garlic butter / Horseradish

SIDES - 4.5

Triple cooked chips / Cauliflower cheese
Creamed potatoes (add fresh Somerset truffle + 5)
Garlic field mushrooms / Steamed Autumn greens
Sprouting broccoli / Crisp green salad, mustard dressing

