



## SNACKS

House baked bread, salted butter .....	3
West Mersea rock oysters, red wine & shallot vinegar .....	each 3.5
Rare breed pork sausage roll, mustard relish .....	5
MacSween's Haggis Scotch egg, piccalilli .....	8

## STARTERS

Spiced butternut squash soup, coconut & chives/ vg .....	7
Chicory, watercress, radicchio & beetroot salad, sticky walnuts/vg .....	9
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, samphire & crisp bacon .....	15

## MAINS

Chop House cheeseburger, bacon, grilled onion, relish, wally.....	17
Day boat cod & chips, minted peas, tartar sauce .....	18
Aunt Ellie's vegetable curry, basmati pilaf, paratha, mango chutney/vg .....	19
Oxbridge pork sausages & mash, crispy shallots, onion gravy.....	19
Cornish mussels, shallots, cream & cider sauce, triple cooked chips.....	21
Wild mushroom & chestnut barley, winter truffle/vg.....	22
Deville, grilled half free-range chicken, béarnaise .....	23
Steak, Ale & mushroom pie, buttered cabbage.....	24
Roast Bronze turkey, stuffing, Brussel sprouts & chestnuts, swede mash, gravy .....	24
Pan-fried Cornish hake, wilted spinach, saffron & mussel velouté .....	25
Slow roast half a Creedy Carver duck, Savoy cabbage, poached pear, Bramble & Port sauce .....	29

## SIDES

Triple cooked chips 4.75/ Cauliflower cheese 5.5
Creamed potatoes 4.5 / add a shaving of Winter truffle + 5
Garlic field mushrooms 4.5/ Buttered sprout tops 4.5
Crisp winter salad, mustard dressing 5

## DESSERTS

Bramley apple & blackberry crumble, English custard .....	7
Sticky toffee pudding, caramel sauce, clotted cream .....	7
Cambridge burnt cream, Brandy snap .....	7
Poached pear, salted caramel ice cream, chocolate sauce/ vg.....	7
Warm chocolate fondant, vanilla ice cream.....	8
House ice creams & Sorbet .....	2/scoop
Selection of English cheeses, grapes, chutney, sea salt crackers .....	15

## 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, White Park Beef.....	21.5
300gr Gloucester Old Spot pork chop, Bramley apple sauce .....	21
350gr Sirloin, 35 Day dry aged, White Park Beef .....	34
350gr Rib Eye, 38 Day dry aged, White Park Beef.....	35
300gr Fillet, 21 Day dry aged, Hereford.....	36

## PERFECT FOR SHARING...

"Turner & George x Chop House Collaboration"	
1000gr 12-day aged Gloucester Old Spot pork "Belly" apple sauce, roast gravy .....	per person 20
Whole 1.2kg baked seabass, saffron pilau.....	per person 22
Beef Wellington, red wine gravy.....	per person 35

## MAKING THE CUT

Please see the blackboard or ask your server for further details

## SAUCES & BUTTERS - 3

Green peppercorn / Béarnaise / Blue cheese
Red wine & bone marrow gravy
Garlic & parsley butter / Horseradish

## COVID MEASURES

### CASHLESS!

We are currently not accepting any cash payments, card only.

### STAY SAFE!

In need of hand sanitiser? 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 at us!

### FEELING SALTY?

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

Thank you for your support & patience in these difficult times.

