



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
Haggis Scotch egg, piccalilli	8

STARTERS

New season's pea & mint soup, caraway puff/vg	8.5
Heritage beetroot salad, goats' cheese, kale, candied walnuts	9
Ham hock terrine, piccalilli, sourdough toast.....	10
Severn Wye smoked salmon, shallot, capers, horseradish cream	11
Fillet steak tartare, violet mustard relish, sourdough.....	12
English new season's asparagus, hollandaise/v truffle herb dressing/vg	13
Shellfish cocktail, Atlantic prawns, large crevettes, Marie Rose	13
Seared diver caught scallops, wild garlic, English pea & bacon	15

MAINS

Chop House cheeseburger, bacon, wally, grilled onion, relish.....	18
Aunt Ellie's cauliflower curry, basmati rice, mango chutney, naan/vg	19
English grilled asparagus, duck egg, wild mushrooms	22
Day boat cod & chips, minted peas, tartar sauce.....	22
Smoked grilled half free-range chicken, béarnaise	23
Welsh Elwy Valley lamb shank, spring vegetables, braising juices	24
Turbot Steak on the bone, hollandaise sauce	32
Grilled Native lobster & chips, garlic & parsley butter (whole/half)	28/52

DESSERTS

Sticky toffee pudding, toffee sauce, clotted cream	7
Rhubarb panna cotta, poached rhubarb & stem ginger.....	7
Eton Mess, British strawberries, soft meringue, Chantilly cream.....	8
Warm chocolate fondant, cherry compote, vanilla ice cream.....	8
House ice creams & Sorbet	2/scoop
Mrs Kirkham cheddar, grapes, chutney, sea salt crackers	7

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.

300gr Gloucester Old Spot pork chop, Bramley apple sauce	22
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

MAKING THE CUT

Please see the blackboard or ask your server for further details

SAUCES & BUTTERS - 3

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

SIDES

Triple cooked chips - 4.50
Garlic butter sauteed mushrooms - 4.50
Seasonal greens buttered or steamed - 4.50
Spring leaf salad, mustard dressing - £5
Mrs Kirkham's Mac'n' cheese - 5.50 (add bacon - 2)
English new season's asparagus, hollandaise - 11

