



SNACKS

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|---|----------|
| House baked bread, salted butter..... | 3.5 |
| West Mersea rock oysters, red wine & shallot vinegar..... | each 3.5 |
| Rarebreed pork sausage roll, mustard relish..... | 5 |
| Haggis Scotch egg, piccalilli..... | 8 |

STARTERS

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|---|----|
| Heritage beetroot salad, goats' cheese, kale, candied walnuts..... | 10 |
| Ham hock terrine, piccalilli, sourdough toast..... | 10 |
| Wiltshire burrata, heritage tomatoes, black olive crumb..... | 13 |
| Severn Wye smoked salmon, shallot, capers, horseradish cream..... | 13 |
| English new season asparagus, truffle herb dressing/vg..... | 13 |
| Shellfish cocktail, large crevette, Bloody Mary sauce..... | 13 |
| Fillet steak tartare, violet mustard relish, sourdough..... | 14 |
| Seared diver caught scallops, wild garlic, English pea & bacon..... | 16 |

MAINS

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|---|----|
| Chop House cheeseburger, bacon, grilled onion, relish..... | 19 |
| Aunt Ellie's vegetable 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 |
| Charcoal grilled half free-range chicken, béarnaise..... | 23 |
| Steak, ale & mushroom pie, purple sprouting broccoli..... | 24 |
| Welsh Elwy Valley lamb shank, spring vegetables, braising juices..... | 24 |
| Wild seabass fillet, broccoli, fennel, lemon mash, butter sauce..... | 28 |
| King prawns, chilli & garlic butter, charcoal grilled broccoli..... | 28 |
| Lemon sole, roast chicken butter, capers, lemon, brown shrimp..... | 32 |

DESSERTS

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|---|---------|
| Sticky toffee pudding, toffee sauce, clotted cream..... | 7 |
| Rhubarb panna cotta, poached rhubarb & stem ginger/vg..... | 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, Camembert, grapes, chutney, sea salt crackers..... | 9 |

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.

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|---|----|
| 300gr Gloucester Old Spot pork chop, Bramley apple sauce..... | 24 |
| 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 Tomahawk, apple sauce, roast gravy..... | 42 |

MAKING THE CUT

Please ask your server for further details

SAUCES & BUTTERS - 3.5

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

SIDES

| | |
|---------------------------------------|----------------------|
| Triple cooked chips - | 4.50 |
| Garlic sautéed mushrooms - | 4.50 |
| Purple sprouting broccoli | 4.50 |
| Spring leaf salad, mustard dressing - | £5 |
| Mrs Kirkham's Mac 'n' cheese - | 5.50 (add bacon - 2) |

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.

