



SNACKS

- House baked bread, salted butter 3.5
- West Mersea rock oysters, red wine & shallot vinegareach 3.5
- Rarebreed pork sausage roll, mustard relish 5

STARTERS

- Heritage beetroot salad, goats' cheese, kale, candied walnuts 10
- Wiltshire burrata, heritage tomatoes, black olive crumb 13
- Severn Wye smoked salmon, shallot, capers, horseradish cream 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

- Welsh Elwy Valley lamb rump & shoulder, crushed Jersey Royals, broad beans, courgette purée, braising juices 27
- Chargrilled corn fed chicken, baby gem, butter poached potato 23
- Wild seabass fillet, broccoli, fennel, lemon mash, butter sauce 28
- Tiger prawns, chilli & garlic butter, charcoal grilled broccoli 28
- Aunt Ellie's vegetable curry, basmati rice, mango chutney, naan/vg 19

SIDES

- Triple cooked chips - 5
- Garlic sautéed mushrooms - 4.5
- Tenderstem broccoli - 4.5
- New season Jersey Royals - 4.5
- Spring leaf salad, mustard dressing - 5
- Minted peas - 4.5
- Chargrilled Asparagus - 8.5
- Mrs Kirkham's Mac 'n' cheese - 5.5 (add bacon - 2, truffle - 5)

DESSERTS

- Sticky toffee pudding, toffee sauce, clotted cream 7
- Lemon posset, summer berries, citrus shortbread 8
- Vanilla and English strawberry cheesecake 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.

- 350gr Rib Eye, 38 Day dry aged, White Park beef 35
- 300gr Fillet, 21 Day dry aged, Hereford 36
- 300gr Wagyu Rump, 60 Day dry aged 39
- 350gr Sirloin, 35 Day dry aged, USDA 40

FOR SURF 'N' TURF ADD 3 TIGER PRAWNS 12

PERFECT FOR SHARING...

- "Txulexta x Chop House Collaboration"
- 1000gr 12-day aged Mangalitza pork Tomahawk, apple sauce, roast gravy 50
- Wagyu beef Tomahawk 1200gr 240

MAKING THE CUT

Please ask your server for further details

SAUCES & BUTTERS - 3.5

- Blue cheese/ Green peppercorn / Béarnaise
- 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!

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

