



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

2 courses £32

3 courses £39.5

STARTERS

Heritage beetroot salad, goats' cheese, kale, candied walnuts
Wiltshire burrata, heritage tomatoes, black olive crumb
Severn Wye smoked salmon, shallot, capers, horseradish cream
Shellfish cocktail, large crevette, Bloody Mary sauce
Fillet steak tartare, violet mustard relish, sourdough suppl. 3
Seared diver caught scallops, wild garlic, English pea & bacon

MAINS

Chop House cheeseburger, bacon, grilled onion, relish & chips
Aunt Ellie's vegetable curry, basmati rice, mango chutney, naan/vg
Day boat cod & chips, minted peas, tartar sauce
Wild seabass fillet, broccoli, fennel, lemon mash, butter sauce
Chargrilled corn-fed chicken, baby gem, butter poached potato
Welsh Elwy Valley lamp rump, crushed Jersey royals, broad beans, courgette puree, braising juices

DESSERTS

Sticky toffee pudding, toffee sauce, clotted cream
Lemon posset, summer berries, citrus shortbread
White chocolate and English strawberry cheesecake
Warm chocolate fondant, cherry compote, vanilla ice cream
House ice creams & Sorbet
Mrs Kirkham cheddar, Camembert, grapes, chutney, sea salt crackers

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 beefsuppl. 13
300gr Fillet, 21 Day dry aged, Hereford suppl. 14
300gr Wagyu Rump, 60 Day dry aged suppl. 16
350gr Sirloin, 35 Day dry aged, USDA suppl. 17

PERFECT FOR SHARING...

"Txulexta x Chop House Collaboration"
1000gr 12-day aged Mangalitza pork Tomahawk,
apple sauce, roast gravy suppl. 10
Wagyu beef Tomahawk 1200gr suppl. 200

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

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)

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!

