



SNACKS

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

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
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, herb sauce, cucumber, radish	16

MAINS

New Season Heritage carrots, cashew yoghurt, braised lentils	19
Corn fed chicken, Heritage carrots & herb dumpling	23
Welsh Elwy Valley lamb rump, crushed Jersey Royals, broad beans, courgette purée, braising juices.....	27
Wild seabass fillet, Romanesco, Heritage tomato, grapefruit herb dressing.....	28
Tiger prawns, mango salsa, charcoal grilled broccoli.....	28

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.

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 Mangalitzka 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

SIDES

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

DESSERTS

Sticky toffee pudding, toffee sauce, clotted cream	7
Coconut mousse, tropical fruit, meringue/vg.....	8
White chocolate 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

