



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, goats' cheese, chicory, candied walnuts
Wiltshire burrata, heritage tomatoes, black olive crumb
Severn Wye smoked salmon, shallot, capers, crème fraîche
Shellfish cocktail, large crevette, Bloody Mary sauce
Fillet steak tartare, violet mustard relish, sourdough suppl. 3

MAINS

Chop House cheeseburger, bacon, grilled onion, relish & chips
Corn-fed chicken, Heritage carrots & herb dumpling
Day boat cod & chips, minted peas, tartar sauce
New Season Heritage carrots, cashew yoghurt, braised lentils/vg
Wagyu truffle burger, tripled cooked chips..... suppl.14

ROASTS (until sold out)

Roast free range Blythburgh pork loin, bramley apple sauce
Norfolk Horn leg of lamb, mint sauce
60-day aged Hereford beef rump, horseradish sauce

Served with Yorkshire pudding, roast vegetables, roasties & gravy

DESSERTS

Sticky toffee pudding, toffee sauce, clotted cream
Coconut mousse, tropical fruit, meringue/vg
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.

300gr Mangalitza pork chop, Bramley apple sauce, Summer slaw
350gr Rib Eye, 38 Day dry aged, White Park beef suppl. 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

MAKING THE CUT

Please ask your server for further details. Supplement will apply.

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

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.

