



SNACKS

House baked bread, salted butter	3.5
Native oysters, red wine & shallot vinegar	each 3.5
Rarebreed pork sausage roll, mustard relish	5
Truffle roasted mix nuts	5

STARTERS

Chargrilled courgette soup, rosemary sippets (vg)	8
Heritage beetroot salad, goats' cheese, fig, candied walnuts (v)	10
Smoked mackerel pâté, capers, pickled shallot, toasted sourdough	10
Severn Wye smoked salmon, shallot, capers, crème fraîche	13
Fillet steak tartare, violet mustard relish, sourdough.....	14
Seared diver caught scallops, grilled tarvido, balsamic, raspberry ..	16

MAINS

New season wild mushrooms, cauliflower steak, capers, raisins, marinated feta (vg)	22
Red leg partridge, braised red cabbage, shallot & caper sauce.....	22
Beetroot & squash Wellington, spinach, mushroom gravy (vg).....	24
Corn-fed Sutton Hoo chicken breast, potato dumpling, chargrilled black cabbage, sweetcorn, chicken jus	24
Monkfish tail, braised leeks, wild mushrooms, capers, brown butter sauce.....	32
Welsh Elwy Valley lamb shank, herb creamed potatoes, braising juices.....	27
Wagyu truffle burger, triple cooked chips	38
Whole Native Lobster, garlic butter, triple cooked chips	56

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.....	40
350gr Sirloin, 35 Day dry aged, USDA	40

FOR SURF 'N' TURF ADD HALF LOBSTER

PERFECT FOR SHARING...

"Txulexta x Chop House Collaboration" 1000gr 12-day aged Mangalitzta pork Tomahawk, apple sauce, roast gravy	50
600gr Fillet beef Wellington, spinach, triple cooked chips, red wine jus.....	60

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
Creamed potatoes - 4.5
Garlic sautéed mushrooms - 4.5
Honey roasted squash, red onion, pumpkin seeds - 5
Wilted spinach - 5
Minted peas - 4.5
Baby gem, 40-month aged parmesan - 5
Mrs Kirkham's Mac 'n' cheese - 5.5 (add bacon - 2, truffle - 5)

DESSERTS

Sticky toffee pudding, toffee sauce, clotted cream	7
Citrus Cambridge burnt cream, lemon shortbread.....	8
Vanilla cheesecake, Scottish raspberry.....	8
Warm chocolate & caramel fondant, milk ice cream	8
Fresh fruits, jersey cream	8
House ice creams & Sorbet.....	2/scoop
Mrs Kirkham cheddar, Camembert, grapes, chutney, sea salt crackers.....	9
Pear Tarte Tatin, vanilla ice cream (to share, 20min)	16

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.

