



## SNACKS

House baked bread, salted butter .....	4
Native oysters, red wine & shallot vinegar .....	each 3.5
Rarebreed pork sausage roll, mustard relish .....	5.5
Truffle roasted mix nuts .....	5

## STARTERS

New season mushroom soup, truffle brioche, truffle oil (v) .....	8.5
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 fraiche .....	14
Fillet steak tartare, violet mustard relish, sourdough.....	14
Seared diver caught scallops, roasted red pepper & almond sauce, crispy bacon .....	16

## MAINS

Cauliflower steak, new season wild mushrooms, capers, raisins, marinated feta (vg) .....	22
Beetroot & squash Wellington, spinach, mushroom gravy (vg).....	24
Corn-fed Sutton Hoo chicken breast, potato dumpling, wilted savoy cabbage, chargrilled sweetcorn, chicken jus .....	24
Welsh Elwy Valley lamb shank, herb creamed potatoes, braising juices.....	27
Rose veal chop, sauteed wild mushrooms, apple & cider sauce .....	28
Southcoast wild bass fillet, wilted fennel & leeks, lobster sauce, Avrug a caviar.....	28
Wild tiger prawns, saffron rice, chilli butter sauce .....	29
Wagyu truffle burger, triple cooked chips .....	38

## 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
350gr Sirloin, 35 Day dry aged, USDA .....	40
300gr Wagyu Rump, 60 Day dry aged.....	41

FOR SURF 'N' TURF ADD 3 TIGER PRAWNS .....

## PERFECT FOR SHARING...

"Txulexta x Chop House Collaboration"  
1000gr 12-day aged Mangalitzta pork Tomahawk, apple sauce, roast gravy .....

600gr Fillet beef Wellington, spinach, triple cooked chips, red wine jus.....

## 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 sauteéd 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 .....

Citrus Cambridge burnt cream, lemon shortbread.....

Vanilla cheesecake, Scottish raspberry.....

Warm chocolate & caramel fondant, milk ice cream .....

Fresh fruits, jersey cream .....

House ice creams & Sorbet..... 2/scoop

Mrs Kirkham cheddar, Camembert, grapes, chutney, sea salt crackers.....

Pear Tarte Tatin, vanilla ice cream (to share, 20min) .....

### 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.

