



SNACKS

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

STARTERS

Mushroom soup, truffle brioche, truffle oil (v).....	9
Heritage beetroot salad, goats' cheese, fig, candied walnuts (v)	11
Smoked mackerel pâté, capers, pickled shallot, toasted sourdough	11
Seyn Wye smoked salmon, shallot, capers, crème fraiche	14.5
Fillet steak tartare, violet mustard relish, sourdough.....	15.5
Seared diver caught scallops, roasted red pepper & almond sauce, crispy bacon	17.5

MAINS

Cauliflower steak, new season wild mushrooms, capers, raisins, marinated feta (vg)	22
Beetroot & squash Wellington, spinach, mushroom gravy (vg).....	26.5
Corn-fed Sutton Hoo chicken breast, potato dumpling, wilted Savoy cabbage, chargrilled sweetcorn, chicken jus	25.5
Duck breast, butter poached potato, Savoy cabbage, blackberry sauce.....	27.5
Welsh Elwy Valley lamb shank, herb creamed potatoes, braising juices.....	28.5
Rose veal chop, sauteéd wild mushrooms, apple & cider sauce	30
Southcoast wild bass fillet, wilted fennel & leeks, lobster sauce, Avrugá caviar	32
Wild tiger prawns, saffron rice, chilli butter sauce.....	31
Wagyu truffle burger, triple cooked chips.....	41.5

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.....	38.5
300gr Fillet, 21 Day dry aged, Hereford	40
350gr Sirloin, 35 Day dry aged, USDA	43
300gr Wagyu Rump, 60 Day dry aged.....	44
FOR SURF 'N' TURF ADD 3 TIGER PRAWNS	13

PERFECT FOR SHARING...

"Txulexta x Chop House Collaboration" 1000gr 12-day aged Mangalitzta pork Tomahawk, apple sauce, roast gravy	55
600gr Fillet beef Wellington, spinach, triple cooked chips, red wine jus.....	60

MAKING THE CUT

Please ask your server for further details

SAUCES & BUTTERS – 4

Blue cheese/ Green peppercorn / Béarnaise
Red wine & bone marrow gravy
Garlic & parsley butter / Horseradish

SIDES – 5

Triple cooked chips
Creamed potatoes
Garlic sauteéd mushrooms
Honey roasted squash, red onion, pumpkin seeds
Wilted spinach
Minted peas
Baby gem, 40-month aged parmesan

Mrs Kirkham's Mac 'n' cheese – 6 (add bacon – 2.5, truffle – 5.5)

DESSERTS

Sticky toffee pudding, toffee sauce, clotted cream	8
Citrus Cambridge burnt cream, lemon shortbread.....	8
Vanilla cheesecake, Scottish raspberry.....	8.5
Warm chocolate & caramel fondant, milk ice cream	9
Fresh fruits, jersey cream	9
House ice creams & Sorbet.....	2.5/scoop
Mrs Kirkham cheddar, Camembert, grapes, chutney, sea salt crackers.....	10
Pear Tarte Tatin, vanilla ice cream (to share, 20min)	18

COVID MEASURES

CASHLESS!

We are currently not accepting
any cash payments,
card only.

