



SNACKS

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

STARTERS

Leek & potato soup, rosemary sippets(v).....	9
Heritage beetroot salad, goats' cheese, candied walnuts (vg)	11
Severn Wye smoked salmon, shallot, capers, crème fraiche	14.5
Fillet steak tartare, violet mustard relish, sourdough.....	15.5
Seared diver caught scallops, crispy bacon, roasted celeriac	17.5

MAINS

Roasted cauliflower steak, spinach hummus, rocket & parmesan salad (v)	22
Corn-fed Sutton Hoo chicken breast, potato dumpling, baby carrot, chicken jus	25.5
Paternoster steak & mushroom pie , creamed potatoes.....	24
Cornish cod loin , wilted spinach , mussels , butter herb sauce.....	29
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.

400gr Colne Valley Lamb double chop, creamed potatoes	28
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 sautéed mushrooms
Roasted root vegetables
Minted peas
Wilted spinach
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
Blood orange cheesecake, honeycomb	8.5
Warm chocolate & caramel fondant, milk ice cream	9
Sauternes poached pear, rum & chestnut ice cream, almond biscuit/v	9
House ice creams & Sorbet.....	2.5/scoop
Mrs Kirkham cheddar, Camembert, grapes, chutney, sea salt crackers.....	9

COVID MEASURES

CASHLESS!

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

A 13.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

