



## 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

**2 courses £32**

**3 courses £39.5**

## STARTERS

Leek & potato soup, rosemary sippets(v)	
Heritage beetroot, goats' cheese, chicory, candied walnuts	
Severn Wye smoked salmon, shallot, capers, crème fraîche	
Ham hock terrine, piccalilli, toasted sourdough	
Fillet steak tartare, violet mustard relish, sourdough.....	suppl. 3

## MAINS

Roasted cauliflower steak, spinach hummus, rocket & parmesan salad(v)	
Day boat cod & chips, minted peas, tartar sauce	
Corn-fed Sutton Hoo chicken breast, potato dumpling, baby carrot, chicken jus	
Paternoster steak & mushroom pie, creamed potatoes	
Chop House cheeseburger, bacon, grilled onion, relish & chips	
Cornish cod loin, wilted spinach, mussels & butter herb sauce	

## DESSERTS

Sticky toffee pudding, toffee sauce, clotted cream	
Citrus Cambridge burnt cream, lemon shortbread	
Sauternes poached pear, rum & chestnut ice cream, almond biscuit/v	
Orange & mince pie cheesecake	
Warm chocolate & caramel fondant, milk 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.

400gr Colne Valley Lamb double chop, creamed potatoes	
300gr Mangalitza pork chop, grilled hispi cabbage, bacon crumb	
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

## PERFECT FOR SHARING...

"Txuletxa x Chop House Collaboration"	
1000gr 12-day aged Mangalitza 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	
Wilted spinach	
Minted peas	
Baby gem, 40-month aged parmesan	

Mrs Kirkham's Mac 'n' cheese - 5.5 (add bacon - 2, truffle - 5)

## 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.

