



SNACKS

- Bread & Butter** 633kcal **4 (v)**
House baked bread, salted butter
- Nocellara Olives** 163kcal **4 (vg)**
- Jersey Rock oyster's** 16 kcal **4.5 each**
Lemon & shallot vinaigrette
- Pork sausage roll** 561kcal **5.5**
Rarebreed pork sausage roll, mustard relish
- Truffle roasted mix nuts** 396kcal **5.5 (v)**

STARTERS

- Chilled Pea Soup** 158 kcal **9 (v/vg)**
Sour cream & mint, cheese straw
- Beetroot Tartare** 193kcal **10 (v/vg)**
Heritage beetroot salad, goat's cheese, roasted hazelnuts
- Smoked Salmon** 358kcal **13.5**
Severn & Wye smoked salmon, shallot, capers, crème fraiche
- London Burrata** 15 153 kcal
Heirloom tomatoes, baby basil
- Wagyu Steak Tartare** 384kcal **15.5**
Violet mustard relish, puff pastry
- Grilled Queen Scallops** 109kcal **17.5**
Jalepenõs, chilli & garlic pangrattato

SEAFOOD SHARING PLATTER

for 2 to share / per person **28** 1178 kcal

Jersey Rock oysters, dressed crab w/ brown crab mayo, large
crevettes, grilled queen scallops w/ jalapeño dressing, salmon
tartare, seabream ceviche, pickled Shetland mussels

MAINS

- Day Boat Haddock & Chips** 1214kcal **19.5**
Minted peas, tartar sauce
- Roasted Chicken Supreme** 674 kcal **25.5**
Pickled shimeji, baby onions, carrots, crushed Cornish Earlys', chicken gravy
- Paternoster Steak & Portobello Mushroom Pie** 1012 kcal **24**
Sautéed spring greens, confit shallots
- Roasted Isle of Wight Cod** 406kcal **27**
Jerusalem artichoke, bronze fennel, white wine sauce
- Wild Tiger Prawns** 814kcal **25**
Saffron rice, chilli butter sauce
- Chop House Cheeseburger** 752kcal **17**
Maple glazed bacon, red onion, house relish, dill pickle
- Add triple cooked chips **5** 552kcal
- Slow cooked Colne Valley Lamb Shank** 1017 kcal **26**
Young summer vegetable ragout, braising juices

ROBATA GRILL

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** 1141kcal **38.5**
- 300gr Fillet, 21 Day dry aged, Hereford** 865kcal **39**
- 350gr Sirloin, 35 Day dry aged,** 1103kcal **35**

SURF 'N' TURF

Add 3 Grilled Tiger Prawns 440kcal **13**

PERFECT FOR SHARING...

- 600gr Chateaubriand** 1423kcal **80**
Confit shallot, roasted garlic
- 600gr Rib Eye** 1784kcal **72**
Confit shallot, roast garlic
- 1kg Porterhouse** 1895 kcal **110**
Confit shallot, roasted garlic
- 1.2kg Tomahawk** 2632kcal **130**
Confit shallot, roasted garlic

Add

Roasted Bone Marrow 509 kcal **9**

Parsley & shallot crumb

SAUCES & BUTTERS - 3

Blue cheese 178kcal / Green peppercorn 239kcal / Béarnaise 266kcal / Red wine & bone marrow gravy 138kcal /
Garlic & parsley butter 317kcal / Horseradish 81kcal

SIDES

Roasted bone marrow, parsley & shallot crumb 509 kcal **9**

- Triple cooked chips 552kcal **5 (vg)**
- Cornish Early new potatoes, butter, mint 388 kcal **5 (v/vg)**
- Minted new season peas 69kcal **5 (v)**
- English asparagus, truffle dressing 181 kcal **6 (v/vg)**
- Garlic roasted mushrooms 259kcal **5.25 (v)**
- Steamed spinach 58kcal **(vg) /**
- Creamed spinach 488kcal **5.5 (v)**
- Caesar salad 277kcal **5.5**
- Heirloom tomato & red onion salad 41 kcal **5 (vg)**

WE ARE NOW CASHLESS

We are currently not accepting any cash

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. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 13.5% discretionary service charge will be added to your bill. Prices include VAT.

