



SNACKS

- Bread & Butter** 633kcal **4 (v)**
House baked bread, salted butter
- Nocellara Olives** 163kcal **4 (vg)**
- Jersey Rock oyster's** 43kcal **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

- TiNDLE Spiced BBQ salad** 228kcal **10 (vg)**
Pickled slaw, herb oil
- TiNDLE Chilli & garlic ponzu balls** 476kcal **11 (vg)**
Crispy shallots, coriander cress
- Chilled Pea Soup** 159kcal **9 (v/vg)**
Minted crème fraîche, cheese straw
- Beetroot & Ragstone** 193kcal **10 (v/vg)**
Pickled baby beetroot, Ragstone goats' cheese, roasted hazelnuts
- Smoked Salmon** 358kcal **13.5**
Severn & Wye smoked salmon, shallot, capers, crème fraiche
- London Burrata** 15 419kcal
Heirloom tomatoes, baby basil
- Wagyu Steak Tartare** 521kcal **15.5**
Violet mustard relish, puff pastry
- Grilled Queen Scallops** 109kcal **17.5**
Charred sweetcorn, Jalapeños & garlic dressing

SEAFOOD SHARING PLATTER

for 2 to share **68** 1348kcal

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

- TiNDLE Crispy burger** 575kcal **16 (vg)**
Carrot, turmeric bun and sriracha relish
- 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** 1012kcal **24**
Sautéed spring greens, confit shallots
- Roasted Isle of Wight Cod** 415kcal **27**
Jerusalem artichoke, spinach, bronze fennel, white wine sauce
- Wild Tiger Prawns** 559kcal **25**
Saffron rice, chilli butter sauce
- Chop House Cheeseburger** 941kcal **17**
Maple glazed bacon, red onion, house relish, dill pickle
Add triple cooked chips **5** 694kcal
- 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 2 Grilled Tiger Prawns** 440kcal **13**

PERFECT FOR SHARING...

- TiNDLE Wellington** 635kcal **40 (vg)**
Smoked tomato sauce and pickled mushroom salad
- 600gr Chateaubriand** 1614kcal **80**
Confit shallot, roasted garlic
- 600gr Rib Eye** 2067kcal **72**
Confit shallot, roast garlic
- 1kg Porterhouse** 2085kcal **110**
Confit shallot, roasted garlic
- 1.2kg Tomahawk** 2823kcal **130**
Confit shallot, roasted garlic
- Add**
- Roasted Bone Marrow** 509kcal **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 509kcal **9**
- Triple cooked chips 694kcal **5 (vg)**
- Cornish Early new potatoes, butter 388kcal **5 (v/vg)**
- Minted new season peas 69kcal **5 (v)**
- English asparagus, truffle dressing 181kcal **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 41kcal **5 (vg)**

WE ARE NOW CASHLESS

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

