

## TO WET YOUR WHISTLE.....

Sevilla Spritz, orange gin, Aperol, rhubarb & rosehip, Prosecco .....	12
Earl Grey sour, sloe gin, Grand Marnier, Earl Grey, apricot brandy.....	12
Chocolate Figaro, Mozart dark chocolate liqueur, Amaro, rum.....	12

## SNACKS

House baked bread, salted butter.....	3
Pigs in blankets, honey & wholegrain mustard sauce.....	6
Clarence Court black pudding Scotch egg, piccalilli.....	8
Colchester rock oysters, red wine & shallot vinegar.....	3.5ea

## STARTERS

Parsnip soup, curried parsnip croquette.....	7
Baked beetroot, fig purée, Rosary Ash goats' cheese, almond dressing.....	8
Wiltshire burrata, tomato jam, pickled onion, black olive crumb, basil .....	9
Duck rilette, caramelised hazelnut, quince chutney .....	9
Hand-raised pork pie, piccalilli .....	10
North Atlantic prawns, confit chilli, spring onion .....	11
Severn & Wye smoked salmon, shallots, capers .....	12
Steak tartare, violet mustard, confit egg yolk .....	12
Roasted Orkney Bay scallops, red pepper & almond sauce, crispy kale .....	13

## MEAT

Chop House burger, brioche bun, cheese, bacon, pickle, onion ring .....	18
Steak tartare, violet mustard, confit egg yolk, chips or salad.....	22
Aberdeen Angus beef & bone marrow pie, buttered greens.....	22
Salt Marsh lamb shank, parsnip mash, buttered greens .....	28
Goosnargh duck breast, butter poached sweet potato, chicory & orange .....	28
New Forest venison loin, beetroot jam, hazelnut & hay baked celeriac.....	28

## FISH

Beer battered cod, chips, mushy peas, tartar sauce.....	18
Hot smoked salmon salad, new potatoes, wholegrain mustard dressing .....	22
Lemon sole, roast chicken butter, capers, lemon, brown shrimp .....	28
Monkfish, Charlotte potatoes, samphire, wild mushrooms .....	28

## VEGAN & VEGETARIAN

Heritage carrot, lentils & onions, butterbean hummus, almond dressing.....	18
Herb dumplings, spiced squash, wild mushroom, fresh cheese .....	20

## DESSERTS

Salted caramel brownie, vanilla ice cream .....	7
Sticky toffee pudding, clotted cream.....	7
Yorkshire rhubarb & apple, nut crumble tart, vanilla custard.....	8
70% dark chocolate fondant, caramel ice cream .....	8
Vegan chocolate mousse, oat crumb, clementine sorbet .....	8
Selection of English cheeses, truffle honey, chutney.....	10
Chocolate truffles.....	5
Sorbets & ice creams.....	2ea

## 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. Aged for a minimum of 42 days and butchered in house to maximise time on the bone. We have full traceability back to the farm the beast was reared on.

250gr Flat Iron, 42 Day aged.....	22
250gr Rump Cap, 42 Day aged .....	26
400gr Sirloin, 42 Day aged.....	31
400gr Rib Eye, 42 Day aged .....	33
300gr Fillet, 42 Day aged.....	36
300gr Free range pork chop, Bramley apple sauce.....	21
500gr Whole seabass.....	25

## PERFECT FOR SHARING....

Rack of lamb (serves 2).....	28 per person
Fillet of beef Wellington (serves 2) .....	35 per person

## MAKING THE CUT

Please see the blackboard or ask your server for further details

## SAUCES & BUTTERS - 2.5

Truffle butter / Green peppercorn / Red wine gravy  
Beef fat Béarnaise / Garlic butter / Horseradish

## SIDES - 4.5

Triple cooked chips / Creamed potatoes (add Tunworth cheese for 3)  
Garlic field mushrooms / Spinach- buttered or steamed  
Buttered greens / Cauliflower cheese / House salad, radish, cucumber  
Chicory, orange, walnut & stilton

## SET MENU

DILL CURED MACKEREL, charred cucumber, herb emulsion  
HAM HOCK & SPICED SAUSAGE TERRINE, pea & mint salsa  
BAKED BEETROOT, date purée, Rosary Ash goat's cheese,  
almond dressing  
PARSNIP SOUP, curried parsnip croquette

SEA BREAM FILLET, creamed potatoes, purple broccoli, butter sauce  
BLACK PUDDING STUFFED CHICKEN, truffle mash  
NEW FOREST VENISON FAGGOT, pease pudding & caramelised onion  
HERITAGE CARROT, LENTILS & ONIONS, butterbean hummus,  
smoked almond dressing

BLOOD ORANGE FRANGIPANE, honey cream  
CAMBRIDGE BURNT CREAM, orange shortbread  
VEGAN CHOCOLATE MOUSSE, oat crumb, clementine sorbet  
SELECTION OF ICE CREAMS & SORBETS

2 COURSES: 25 / 3 COURSES: 30

WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO ALLERGIES & INTOLERANCES UPON REQUEST.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS AND UNPASTEURISED CHEESE MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS. GAME DISHES MAY CONTAIN SHOTS.