

Mr Thomas's Chop House

EST. 1867

Appetisers

Norcellara Olives w/ rosemary garlic & lemon (ve/gf)	Warm Sourdough w/ our whipped garlic & herb butter (v)	Homemade Flatbread w/ Hummus and Chimichurri (ve)
4.50	5.00	5.00

Starters

Creamed Wild Mushrooms on Toast	7.00
w/ mushroom puree and truffle oil (v- can be vegan upon request).	
Seasonal Soup	7.00
Daily soup selection served with warm sourdough and whipped herb butter.	
Braised Ox Cheek Scotch Egg	10.00
w/ smoked chilli mayo.	
Spiced Crab Cake	9.00
w/ chilli jam and avocado crème.	

Lunch Menu

Served 12pm - 5pm

Chop House Burger	14.00
served on a brioche bun, w/ Emmental cheese, relish and triple cooked chips. Add Bacon for an extra +2.00	
Steak & Onion Ciabatta	14.00
4oz Flat Iron Steak, caramelised onions and blue cheese mayo, w/ skinny fries.	
Buttermilk Chicken Ciabatta	12.00
Grilled buttermilk chicken w/ chilli jam, w/ skinny fries. Add Bacon for an extra +2.00	
Sausage & Mash	14.00
Grandma's sausage and creamy mash potato, served w/ crispy onions.	
Panko Chicken	13.00
w/ chimichurri, slaw and skinny fries.	
Braised Ox Cheek Rigatoni	14.00
w/ pangritata, braised in a rich tomato and red wine sauce.	
Fish Ciabatta	12.00
Beer battered haddock, mushy peas and homemade tartare sauce, w/ skinny fries.	
Spiced Chickpea Flatbread	12.00
w/ hummus and chimichurri (ve).	

Sides

Triple Cooked Chips (ve/gf)	5.00
Creamed Calvo Nero (v/gf)	6.00
Creamy Mash Potato (v/gf)	5.00
Truffle & Parmesan Fries (v/gf)	6.00
Seasonal Buttered Greens (v/gf)	5.00

Mains

Chicken Supreme	21.00
in a rich wild mushroom and tarragon sauce. Served w/ creamy mash potato and prosciutto crisps (gf).	
Pork Loin Chop	21.00
served w/ crispy garlic parmesan potatoes, creamed calvo nero and red wine jus (gf).	
Herb Crusted Cod Loin	23.00
w/ crushed new potatoes, garlic butter, salsa verde and roasted vine tomatoes.	
Half Roasted Aubergine	16.00
w/ creamy hummus, spiced chickpeas and chimichurri (ve/gf).	
Guinness Braised Beef	19.00
w/ herb and cheese suet dumplings, roasted root vegetables.	
Daily Pie	18.00
(Ask server for today's offerings) - always served with seasonal greens and a choice of creamy mash or triple cooked chips.	
Fish & Chips	17.50
Haddock served in our signature beer batter, w/ mushy peas and homemade tartare sauce (gf).	
Our Famous Corned Beef Hash	19.50
10 days in the making to our own secret recipe- topped w/ a soft poached egg & crispy bacon (can be made gluten free upon request).	

From the Grill

all served w/ triple cooked chips & fresh watercress (gf).

8oz Sirloin -26.00

12oz Barnsley Lamb Chop -25.00

10oz Ribeye - 30.00

Add a sauce: Peppercorn +2.00, Red Wine Gravy +2.00, Bourguignon +4.00

— DAILY SPECIALS —

Inquire with your server for today's featured specials. Crafted with seasonal, local ingredients.

Before ordering, please speak to our staff if you have any allergies or intolerances and a staff member will come over to discuss your options. Although extreme care is taken, we cannot guarantee that any allergen ingredients will not be found in our food. Please note a discretionary service charge may be added to your bill, if you are unhappy with this it can be removed.