

CHOP HOUSE FAVOURITES

APPETISERS

Harissa-Marinated Olives. (gluten-free & vegan)	£5.00
Sourdough Boule with beef dripping gravy.	£6.00
Bacon-wrapped Chipolatas with a sticky Cranberry Glaze.	£6.50
Chop House Pickle Jar. (gluten-free & vegan)	£4.00

STARTERS

Seasonal Scotch Egg Trioof indulgent, handcrafted quail egg scotch eggs - perfect for sharing (or not!).

- Braised Beef with smoked chilli mayonnaise.
- Pork & Bury Black Pudding with spiced apple chutney.
- Lamb with Dijon mustard crème.

Soup of the Day £7.50

made fresh each day *with* seasonal ingredients, crusty bread & butter. Please ask your server for today's option. *(gluten-free & vegan options available)*.

Chicken Liver Parfait £7.50

with toasted sourdough \mathcal{O} spiced apple chutney.

Smoked Haddock Fishcake £8.50

our haddock fish cake is a proper British classic with a little twist. Served with spiced curried mayonnaise & wedge of lemon.

Roasted Heirloom Beetroot & Blue Cheese £8.00 with winter leaves, crumbled Stilton, toasted walnuts & a drizzle of honey & aged balsamic. (gluten-free & vegetarian - can be made vegan on request).

CHOPS & HOPS

12oz Barnsley Lamb Chop £34.00 with creamed mash potato & a mint & redcurrant glaze. (gluten-free).

(Timothy Taylor's Landlord - the perfect companion, +£6.00).

8oz Rump£29.50

with grilled portobello mushroom, vine tomatoes, triple cooked chips

& peppercorn sauce. (gluten-free).

(Timothy Taylor's Boltmaker - made for steak & chips, +£6.00).

10oz Ribeye

£36.50

with grilled portobello mushroom, vine tomatoes, triple cooked chips, with bone marrow & shallot gravy (gluten-free).

(Best enjoyed with Beavertown Neck Oil, +£6.60).

MAINS

Chicken Supreme £21.50

pan-roasted *with* creamy horseradish mash, a classic Bourguignon sauce of red wine, smoked Chorlton pancetta, pearl onions, & chestnut mushrooms. (gluten-free).

Chop House Burger £17.50

with smoked applewood Cheddar, truffle mayo, crisp pancetta, house-made pickles, with caramelised onions, heritage tomato & little gem lettuce. Chop House triple cooked chips.

Root Vegetable & Lancashire Cheese Tart

roasted heirloom root vegetables, caramelised shallots, toasted hazelnuts, *served with* wilted winter greens. (*vegetarian*).

Pan-roasted Sea Bass *with* **Winter Greens** £18.50

crispy-skinned fillet, *with* braised fennel, cavolo nero & a sharp lemon-caper butter. *(gluten-free)*.

THE CLASSICS

Steak & Kidney Pudding

f23.00

chunks of steak & kidney, slow cooked in rich gravy & wrapped in a traditional suet pastry. *Served with* creamy mash, pea purée & a jug of honest gravy.

Our Famous Corned Beef Hash

£19.50

10-days in the making *-topped with* a soft-poached egg, *house-made* brown sauce & crispy bacon. (can be made gluten-free upon request).

~ a timeless family favourite, passed down & perfected.

Lamb Lancashire Hotpot

£24.00

slow-cooked lamb shoulder, layered *with* root vegetables, with a layer of crisp potatoes, *with* a good helping of *house-made* pickled red cabbage. *(gluten-free)*.

Chop House Daily Pie

€21.00

seasonal greens & creamy mash or Chop House triple cooked chips.

~ no fuss, just seriously good pies – British Pie Week Finalist 2025.

Chop House Fish & Chips

£17.00

£18.00

in our signature beer batter, with mushy peas & house-made tartare sauce. (gluten-free).

Wild Mushroom Lancashire Hotpot

£20.00

slow-cooked *with* pearl barley & rich gravy, *with* a layer of crisp potatoes, *house-made* pickled red cabbage. (vegan).

A BIT ON THE SIDE

Wilted Winter Greens (gluten-free & vegetarian)	£5.00
House-made Braised Red Cabbage (gluten-free & vegan)	£4.50
Creamed Mashed Potato (gluten-free & vegetarian)	£5.00
Triple Cooked Chips (gluten-free & vegan)	£5.00
Rustic Bread Wedge & Butter (vegetarian)	£3.00 🕅

Great British Food

Nostalgic | Proper | Made in the North

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.