
Appetisers

Norcellara Olives w/ rosemary
garlic & lemon (ve/gf)

£4.50

Warm Sourdough w/ our whipped
garlic & herb butter (v)

£5.00

Pardón peppers w/ smoked sea
salt (ve/gf)

£6.00

Starters

Garstang Blue & Spinach Croquettes. £8

served w/ a chicory salad (v)

Chorizo & Pork Scotch Egg. £9

served w/ a chorizo mayonnaise.

Chicken Liver Parfait. £11

served w/ an apple & fig chutney & toasted brioche.

Rich Cider & Onion Soup. £8

served w/ a Mrs Kirkham's cheddar crostini (Always veggie, can be made vegan on request).

Gin & Tonic Cured Trout. £11

served w/ dill mayonnaise, compressed cucumber, fresh dill & a herb crumb.

Lunch Menu

Served 12-4pm

Chicken Club. £13

chicken, bacon, lettuce & tomatoes served on a toasted ciabatta w/ garlic mayo. Skinny fries.

Fish Finger. £12

served on a toasted ciabatta w/ mushy peas & homemade tartare sauce. Skinny fries.

Steak & Onion. £14

4oz Rump steak, served on ciabatta, w/ caramelised onions & blue cheese mayo. Skinny fries.

Salt Beef & Emmental. £13

our secret recipe salt beef, on toasted ciabatta, w/ mustard & pickles. Skinny fries.

The Manchester Plate. £22

6 sliders: Chop House Burger w/ Emmental cheese, Fish finger w/ mushy pea & Chicken mayo.

Steak & Eggs. £15

4oz Rump steak served w/ 2 fried eggs, fries & house made chilli oil (gf).

Chicken, Chorizo & Chickpea salad. £14

Grilled chicken tossed w/ spiced chickpeas & chorizo on a baby gem salad w/ balsamic dressing (gf).

Tom's Mac & Cheese. £14

Macaroni in a rich Emmental cheese sauce, topped w/ mozzarella & a herb crumb. Served w/ a chicory salad (v).

Main Courses

Braised Blade of Beef. £26

served in a rich red wine sauce w/ truffle & parmesan confit potatoes, beetroot ketchup & sauteed Calvo Nero (gf).

Crispy Pork Belly. £21

served w/ a bubble & squeak Rosti, grilled hispi cabbage & mustard jus.

Mushroom Risotto. £19

wild mushroom & truffle risotto, topped with parmesan (v/ve).

Chicken Supreme. £21

served w/ a rich mushroom, pancetta, crispy shallot red wine sauce & creamy mash potato (gf).

Crispy Polenta. £16

served w/ curried chickpeas & a spiced tomato sauce (gf).

The Classics

Our Famous Corned Beef Hash. £19

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).

Steak & Ale Pie. £18

Beef braised in ale, with baby silver skin onions, served w/ seasonal greens, & a choice between triple cooked chips or creamy mash.

Cheese & Onion Pie. £16

w/ creamy mash, seasonal greens & veggie gravy (v).

Cottage Pie. £17

slow cooked British minced beef in a rich gravy topped with creamy mashed potatoes. Served w/ hispi cabbage (gf).

Fish & Chips. £17.50

Haddock served in our signature beer batter, w/ mushy peas & homemade tartare sauce (gf).

Chop House Burger. £17

served on a brioche bun, w/ Emmental cheese, relish & triple cooked chips. Add bacon for an extra +£1.

From the Grill

All served with Chop House triple cooked chips & fresh watercress (gf).

8oz Sirloin. £26

12oz Barnsley Chop. £25

10oz Ribeye. £30

Add a side of sauce: Peppercorn +£2, Red Wine Gravy +£2, Mushroom & Pancetta Red Wine Jus +£4

Side Dishes

Triple Cooked Chips (ve/gf). £5

Creamy Mash Potato (v/gf). £5

Seasonal Buttered Greens (v/gf). £5

Chicory Salad w/ maple & mustard dressing (ve/gf). £6

Mac & Cheese (v). £6

Truffle & Parmesan Fries (v/gf). £6

Desserts

Sticky Toffee Pudding, w/ butterscotch sauce & honeycomb ice cream. £7.50

Baileys Parfait, w/ a walnut cake crumb. £7.50

Chocolate Fondant, w/ honeycomb & salted caramel ice cream. £7.50

Apple & Blackberry crumble, w/ vanilla ice cream (ve). £7.50

Cheeseboard, 3 British cheeses, celery, grapes & quince jelly. £10.50

Sorbet Selection. £6.50

Ice Cream Selection. £6.50