

MR THOMAS'S CHOP HOUSE

← EST 1867 →

WHILE YOU WAIT

Baked artisan granary, served with warm beef dripping & gravy	3.50
Nocellara Olives & cornichons (vg)	4.00
Flavoured pork crackling	2.50
Spicy chilli pork chipolatas in garlic butter	4.50

MAINS

Fish finger barm <i>Breaded fish fingers, mushy peas, tartare sauce</i>	12.95
Roast chicken & bacon barm <i>Shredded chicken & mayonnaise, crispy bacon, stuffing</i>	8.50
10oz short horn beef burger <i>Served on a brioche bun, with salad & Bois Boudran sauce</i>	15.95
Steak & kidney pudding <i>Served with creamy mash & mushy peas</i>	15.95
Our famous corned beef hash (gf) <i>10 days in the making to our own secret recipe – served with sauteed potatoes & creamed onions, topped with a soft-poached egg & crispy dry-cured bacon</i>	16.50

FROM THE GRILL

Served with watercress, a grilled flat mushroom & chop house chips

10oz North Yorkshire, bone-in bacon chop	14.50
12oz North Lancashire Barnsley lamb chop	19.95
12 oz Mill Close Farm Pork T-Bone	15.00
10oz Grass fed rump	16.00
16oz Bone-in Ribeye	29.95

SAUCES

Manchester Mustard	1.50
Peppercorn	1.50
Bois Boudran	1.50
Mint & apple jelly	1.50
Beef gravy	1.50

The Manchester Plate

*Two tiers of chop house sandwiches.
Roast beef, chicken & stuffing and fish fingers & mushy peas with chop house chips, a jug of gravy & curry mayo*

19.95

STARTERS

Seasonal soup	5.50
Black pea hummus, pickled chillies, feta & flatbread (v)	5.95
Smoked ham hock & Lancashire cheese croquettes	6.00
Moules mariniere & garlic focaccia	7.00

MAINS

Lancashire hot pot <i>Served with pickled red cabbage & gravy</i>	14.95
Fish & chips <i>Served with mushy peas & tartare sauce</i>	13.50
Sweet potato gnocchi (vg) <i>Roast pumpkin, sage & tomato</i>	13.50
Mushroom Wellington (v) <i>Sautéed wild mushrooms, garlic & spinach baked in a puff pastry crust with a Pomery mustard sauce & tenderstem broccoli</i>	13.50
Chicken Caesar salad <i>Grilled chicken breast, salad of gem lettuce, tossed with a garlic dressing</i>	13.50
Confit duck & Toulouse Cassoulet <i>Slow cooked duck leg, butter bean & Toulouse sausage</i>	15.00
Moules marinière & garlic focaccia <i>Mussels in a garlic, parsley, cream & white wine sauce</i>	17.00

SIDES

Massey potato triple cooked chips	3.50
Mixed leaf salad	3.50

Tenderstem broccoli, Romanesco sauce & smoked almonds	5.50
Creamed potato	3.50

Before ordering, please speak to our staff if you have any allergies or intolerances and an allergen menu will be provided. Although extreme care is taken, we cannot guarantee that any allergen ingredients will not be found in our food due to produce in the kitchen. Please note a discretionary service charge may be added to your bill, if you are unhappy with this please speak to your server & they will remove this option for you.