

CHOP HOUSE FAVOURITES

APPETISERS

Sourdough Boule <i>with</i> beef dripping gravy.	£6.00
Pork Belly Bites <i>with</i> Bramley apple ketchup.	£6.50
<i>Chop House</i> Pickle Jar. (<i>gluten-free & vegan</i>).	£4.00

STARTERS

Trio of Sausage Rolls	£10.50
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perfect for sharing (*or not!*).

- Pork & Bury Black Pudding *with* bacon jam.
- Braised Beef *with* mustard mayonnaise.
- Pork & Apple *with* spiced Bramley apple ketchup.

Pan-Seared Scallops	£11.50
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with crisp Bury black pudding & a chunky Bramley apple slaw.

Seasonal Scotch Egg	£10.00
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house-made Scotch Egg *with* accompanying sauce.

Wild Mushroom on Toast	£8.50
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toasted sourdough *with* creamed wild mushrooms.
(*vegetarian- can be made vegan upon request*).

Tomato & Basil Soup	£7.50
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with Welsh rarebit (*vegetarian*).

ROASTS

Roast Beef	£23.00
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with beef-dripping roast potatoes, honey-glazed heritage carrots, purple sprouting broccoli, carrot & swede mash, pork & sage stuffing, a Yorkshire pudding, & rich beef jus (*can be made gluten-free upon request*).

Roast Chicken	£21.50
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with beef-dripping roast potatoes, honey-glazed heritage carrots, purple sprouting broccoli, carrot & swede mash, pork & sage stuffing, a Yorkshire pudding, & roasted garlic chicken gravy (*can be made gluten-free upon request*).

Roast Pork Belly	£22.00
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with beef-dripping roast potatoes, honey-glazed heritage carrots, purple sprouting broccoli, carrot & swede mash, pork & sage stuffing, a Yorkshire pudding, & apple & cider gravy (*can be made gluten-free upon request*).

Cauliflower Steak Roast	£16.00
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with vegan roast potatoes, honey-roasted heritage carrots, purple sprouting broccoli, carrot & swede mash. *Finished with* a rich vegetable gravy (*vegan - can be made gluten-free upon request*).

Three Cheese & Onion Pie	£18.00
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served as a vegetarian roast *with* roast potatoes, honey-glazed heritage carrots, purple sprouting broccoli, carrot & swede mash, *finished with* rich vegetarian gravy (*vegetarian*).

CHOP HOUSE CLASSICS

Steak & Kidney Pudding	£22.00
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chunks of steak & kidney, slow cooked in rich gravy & wrapped in a traditional suet pastry *with* creamy mash, pea purée & a jug of honest gravy.

Our Famous Corned Beef Hash	£21.00
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topped with a soft-poached egg, *house-made* brown sauce & crispy bacon (*can be made gluten-free upon request*).

Chop House Fish & Chips	£19.50
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in our signature beer batter, *with* mushy peas & *house-made* tartare sauce (*can be made gluten-free upon request*).

ON THE SIDE

House Mash Board - Creamed Mash, Horseradish Mash		Honey-glazed Heritage Carrots.	£5.00
& Smoked Mash <i>topped with</i> Glazed Pork Belly Bites.	£10.00	Creamed Mash Potato.	£5.00
Cauliflower Cheese.	£6.00	<i>Chop House</i> Triple Cooked Chips.	£5.00
Bacon-Wrapped Sausage.	£2.50	Pickled Red Cabbage.	£4.50

Before ordering, please speak to our staff if you have any allergies or intolerances. 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.