



Menu

Slow-cooked Rump of Beef

28-day-aged, grass fed Limousin beef from North Yorkshire supplied by fresh butchers, served with Yorkshire pudding, carrot & swede mash, mixed buttered vegetables, dripping roasted Lincolnshire maris piper potatoes and home-made gravy

The gravy is where the magic happens. We make our own beef stock and add red wine, a root vegetable mirepoix (a flavour base made from very slow-cooked, diced vegetables, with butter and oil on a low heat without coloring or browning) bay leaf, thyme and garlic.

Mushroom Wellington (v)

Sautéed wild mushrooms, garlic & spinach baked in puff pastry, served with Yorkshire pudding, carrot & swede mash, mixed buttered vegetables, roasted Lincolnshire maris piper potatoes and home-made red wine, vegetarian gravy

Sticky Toffee Pudding

Sam's home-made sticky toffee pudding
with sticky toffee sauce

Sides

Sam's own fresh horseradish cream £1.50
Mash of the week £2.00 pp
Chop House gravy £2.00
Extra Yorkshire Puddings £1.50 each
Double cream £2.00

Children's portions available

Contains celery, gluten, egg, milk, mustard, sulphites
Subject to availability or change of specification