

◆ 150 YEARS ◆

The Quality Chop House

◆ 1869 — 2019 ◆

DINNER Wednesday 15th May

SNACKS

Sopressa £4

Lamb croquettes, parsley mayonnaise £4

Chicken skewers, smoked chilli £5

Smoked cod's roe, cured egg yolk £8.50

Buffalo mozzarella, wild fennel, seeds & oats £9.50

Isle of Mull scallop, lardo, dripping, breadcrumbs £10

Turbot spine, preserved lemon £16

Turbot head & collar £18

STARTERS

Evesham asparagus, duck egg, wet garlic, Berkswell £12

River Teign mussels, ham hock, tomato, parsley £10

Curried crab, garlic, coriander, peanut £14

Middle White pork & pistachio terrine, cornichons £9.50

MAIN COURSES

Wild garlic gnocchi, onion, fennel, ricotta, chives £18

Brixham turbot, burnt apple, sea vegetables, scallop roe £28.50

Aylesbury duck, parsley, morels, sea purslane, Parmesan £26

Cotswold Gold chicken, onion, asparagus, wild garlic, green almond £28

CHOPS

Swaledale Barnsley 375g £32

Tamworth 375g £30

STEAKS

Shorthorn sirloin 400g £48

Shorthorn rump 400g | 850g £40 | £85

Belted Galloway bone-in ribeye

750g | 950g £75 | £95

SIDES

Courgettes, nettle pesto £5.50

Cornish mixed leaves, preserved lemon, croutons £5

Confit potatoes £5.50

If you have any allergies or intolerances please ask a member of our team for help with the menu