

◆ 150 YEARS ◆

The Quality Chop House

◆ 1869 — 2019 ◆

LUNCH

Wednesday 15th May

2 COURSES £22 | 3 COURSES £26

SNACKS

Sopressa £4

Lamb croquettes, parsley mayonnaise £4

Chicken offal skewers, smoked chilli £6

Smoked cod's roe, cured egg yolk £8.50

Buffalo mozzarella, almonds, seeds & oats £9.50

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

Turbot spine, preserved lemon £16

Turbot head & collar £18

STARTERS

Asparagus soup, Gubbeen crouton

Cornish pollack, smoked eel, burnt apple, monk's beard

River Teign mussels, ham hock, tomato, parsley

Middle White pork & pistachio terrine, cornichons

MAIN COURSES

Wild garlic gnocchi, fennel, onion, ricotta, chives

Cornish Thornback ray, rainbow chard, saffron aioli, scallop roe

Middle White chop

Belted Galloway onglet 150g

Belted Galloway mince on dripping toast

Swaledale Barnsley chop 375g (£15 supplement)

SIDES

Cornish mixed leaves, croutons, preserved lemon £5

Courgettes, nettle pesto £5.50

Confit potatoes £5.50

DESSERTS

Walnut ice cream, husk custard

Treacle tart, clotted cream

Banoffee Eton mess, candied hazelnuts

Oglesfield, crackers, pickled Tropea