

◆ 150 YEARS ◆

The Quality Chop House

◆ 1869 — 2019 ◆

Sunday 9th June

3 COURSES £35

SNACKS

Sopressa £4

Duck croquettes, parsley mayonnaise £4

Smoked cod's roe, cured egg yolk £8.50

Mozzarella, seeds & oats £10

Diver-caught scallop, pea, Alsace bacon £10

Duck liver parfait, Australian black truffle £14

STARTERS

Vesuvio tomato, strawberry, Gorgonzola, chervil

Fish soup, Gubbeen crouton, black olive

Smoked eel, Mangalitza belly, radish, burnt apple

Middle White pork & pistachio terrine, cornichons

MAIN COURSES & ROASTS

Basil gnocchi, tomato, watercress, onion, fromage blanc, chives

Cornish thornback ray, brown butter, lemon, capers, fermented ramson

Herb-roasted celeriac

Tamworth rump, apple sauce

Belted Galloway rump & brisket

Swaledale shoulder, mint sauce (for 2 to share)

Served with...

Yorkshire pudding | Roast potatoes | Evesham asparagus

Chicory, herbs, lemon | Broccoli, Parmesan

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Confit potatoes £5.50

DESSERTS

Vanilla ice cream, raspberries, white chocolate, elderflower

Madagascan chocolate, orange, pistachio, olive oil

Lemon tart, burnt meringue, clotted cream

Berkswell, crackers, fig & walnut

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