

◆ 150 YEARS ◆

The Quality Chop House

◆ 1869 — 2019 ◆

DINNER

Wednesday 12th June

SNACKS

Sopressa £4

Swaledale croquettes, parsley mayonnaise £4

Chicken offal skewers, brown butter £6

Smoked cod's roe, cured egg yolk £8.50

Duck liver parfait, croissant, Australian black truffle £14

Brixham turbot head & collar, preserved lemon £16

STARTERS

Vesuvio tomato, strawberry, mozzarella, black olive £10

Evesham asparagus, chervil, warm tartare sauce £12

Devon crab, ricotta salata, yellow beans, lemon £14

Guinea fowl terrine, duck liver, elderflower, cherry £12

MAIN COURSES

Basil gnocchi, tomato, onion, watercress, fromage blanc, chives £18

Cornish thornback ray, brown butter, lemon, capers, fermented ramson £24

Cornish pollack, smoked eel bisque £26

Guinea fowl, onion, gem lettuce, peas, bacon £28

CHOPS

Tamworth 375g £30

Swaledale Barnsley 375g £32

STEAKS

Angus sirloin 400g | £48

Belted Galloway bone-in ribeye

900g | 1kg | 1.1kg £90 | £100 | £110

SIDES

Broccoli, parmesan £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