

◆ 150 YEARS ◆

# The Quality Chop House

◆ 1869 — 2019 ◆

## LUNCH

Wednesday 12th June

2 COURSES £22 | 3 COURSES £26

## SNACKS

Sopressa £4

Swaledale croquettes, parsley mayonnaise £4

Smoked cod's roe, cured egg yolk £8.50

Mozzarella, olive oil, seeds & oats £10

Duck liver parfait, Australian black truffle £14

Brixham turbot head & collar £14

## STARTERS

Vesuvio tomato, strawberry, onion, chervil, mint

Evesham asparagus, warm tartare sauce

Fish soup, Gubbeen crouton, black olive

Guinea fowl terrine, duck liver, elderflower, cherry

## MAIN COURSES

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

Cornish pollack, brown butter, lemon, capers, fermented ramson

Middle White chop

Belted Galloway mince on dripping toast

Belted Galloway onglet 150g

Swaledale Barnsley 375g (£15 supplement)

## SIDES

Cornish mixed leaves, croutons, preserved lemon £5

Broccoli, Parmesan £5.50

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 chutney