

Green Apple Collins
Gin, lemon,
green apple & soda £11



Grape Lemonade
Grape, lemon & soda £5

Sunday 13th September
2 COURSES £29 | 3 COURSES £35

SNACKS

Salsiccia £6
Sourdough, Jersey butter £2.5
Pig head croquette, pickled walnut mayonnaise £4
Peterhead cod collar, malt vinegar mayonnaise £8
Parmesan hash, smoked cod's roe, egg yolk £8
Mangalitza black pudding, peach ketchup £8
Brixham turbot head & collar 650g £21

STARTERS

Fish soup, cockles & rouille
Purple sprouting broccoli, onion, grape
Chicken, ham hock & foie gras terrine, green tomato & mustard
Norfolk mushrooms, bacon, tarragon, egg yolk

MAINS & ROASTS

Cauliflower cheese ravioli, grape, brown butter, pine nuts, fine herbs
Cornish pollack, preserved lemon, brown butter, capers

White park hindquarter, horseradish creme fraiche
Middle white rump, apple sauce
Swaledale shoulder, mint sauce (for 2 to share)
Yorkshire grouse, damson jam (£15 supplement)
Herb & butter roasted celeriac

-Served with-

Roast potatoes | Yorkshire pudding | Broccoli, Parmesan sauce, dried onion
Beetroot, green sauce | Sweetcorn, marmite butter

SIDES

Confit potatoes £6

DESSERTS

Cappezana olive oil ice cream
Fig & almond tart, creme fraiche
Blueberry, meringue, Earl Grey, pistachio
Dorstone, fennel chutney, crackers

Signed copy of the Quality Chop House cookbook £15

We currently do not accept cash. A discretionary 12.5% surcharge will be added to your bill.
Please inform your server if you have any allergies or dietary requirements.