

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



Grape Lemonade
Grape, lemon & soda £5

Sunday 4th October
2 COURSES £29 | 3 COURSES £35

SNACKS

Game tea £5
Chorizo £6
Sourdough, Jersey butter £2.5
Mangalitza croquette, pickled walnut mayonnaise £4
Smoked cod's roe, cured egg yolk £8
Mangalitza black pudding, peach ketchup £8
Deville sprats, malt vinegar mayonnaise £8
Brixham Brill
Head 480g £16 | Spine 250g £13

STARTERS

Fish soup, crouton, rouille
Black fig, stilton, walnut, celery, watercress
Yorkshire game & pistachio terrine, pickles & mustard
Scottish girolles, barley, orange, radicchio

MAINS & ROASTS

Cauliflower cheese ravioli, grape, brown butter, pine nuts, fine herbs
Cornish pollack, aioli, sea aster
Rose veal, tarragon mayonnaise
Blue Grey rump, horseradish creme fraiche
Mangalitza rump & collar, 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 | Delica pumpkin, parmesan sauce
Sand carrots, honey | Savoy cabbage

SIDES

Confit potatoes £6

DESSERTS

Capezzana olive oil ice cream
Treacle tart, creme fraiche
Blueberry mess, earl grey
Dorstone, honey, fig, 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.