

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



**Mimosa**  
Cremant, orange £9

**Sunday 1st November**  
**2 COURSES £29 | 3 COURSES £35**

**SNACKS**

Game tea £5  
Chorizo £6  
Sourdough, Jersey butter £2.5  
Mangalitza croquettes, fermented chilli mayonnaise £4  
Mackerel tails & preserved lemon £4  
Smoked cod's roe, cured egg yolk £8  
Mangalitza black pudding, peach ketchup £8  
"Big Mac" steak tartare, pickled seaweed, confit potato £8

**STARTERS**

Buffalo mozzarella, confit orange, sea purslane  
Venison cavatelli, parmesan, fontodi olive oil (with black truffle £7 supplement)  
Cornish mackerel, Norfolk mushrooms, sea aster, dashi  
Yorkshire game terrine, pickles & mustard

**MAINS & ROASTS**

Black pepper gnocchi, Delica pumpkin, miso, grape, pine nut  
Cornish cod, potatoes, red pepper, sea vegetables  
Blue Grey rump, horseradish creme fraiche  
Middle white rump, apple sauce  
Swaledale lamb shoulder, mint sauce (for two to share)  
Herb & butter roasted celeriac  
Yorkshire teal, plum jam

Jersey bone-in ribeye, for 3 to share (£10 supplement per person)

*-Served with-*

Roast potatoes | Yorkshire pudding | Sand carrots, almond, black pepper  
Savoy cabbage, bacon | Jerusalem artichokes, brown butter, onion

**SIDES**

Confit potatoes £6

**Desserts**

Vanilla ice cream, malted chocolate, husk custard  
Treacle tart, clotted cream  
Rice pudding, plum jam, hazelnut  
Harbourne Blue, crab apple, 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.