



Sunday 5th September

2 COURSES £35 | 3 COURSES £39

SNACKS

Chorizo £6

Sourdough, Jersey butter £4

Mangalitza croquettes, harissa mayonnaise £5

Smoked cod's roe, cured egg yolk, radish £8

Mangalitza bacon, burnt apple puree £10

Clams, datterini tomatoes, basil £12

Chicken liver & foie gras parfait, Coscia pear, hazelnut, brioche £16

Brixham turbot, lime & chilli - head & collar £27

STARTERS

Cotswold Gold chicken, girolles & corn terrine, celeriac remoulade

Aged gorgonzola, leeks, beets, pecans, red grape

Pineapple tomatoes, dragon cucumber, caper, melon

Chalk Stream trout, beef fat, sea vegetables, dashi

MAINS & ROASTS

Brixham turbot, confit fennel, basil, bone sauce, black olive

Highland beef rump, horseradish creme fraiche

Mangalitza rump, apple sauce

Swaledale lamb shoulder, mint sauce (for two to share)

Herb & butter roasted celeriac

Sussex bone-in ribeye for two (£20 supplement per person)

-Served with-

Roast potatoes | Yorkshire pudding | Honey glazed carrots

Swiss chard, green sauce | Cauliflower cheese, beef fat crumb

Confit potatoes £6

DESSERTS

Poached peach, Westcombe ricotta, thyme, shortbread

Blueberry & almond tart, cream cheese, brandy almonds

Capezzana olive oil ice cream

Baron Bigod, crab apple jelly, crackers

Signed copy of the Quality Chop House cookbook £15