



Sunday 10th October

2 COURSES £35 | 3 COURSES £39

SNACKS

Game tea £5

Sourdough, Jersey butter £4

Mangalitza shoulder croquettes, fermented chilli mayonnaise £5

Smoked cod's roe, radish, egg yolk £8

Mangalitza black pudding, burnt apple puree £10

Brixham brill, lime & jalapeno - head & collar £19 | spine £13

STARTERS

Cavatelli, Norfolk mushrooms, creamed leek, orange, Madeira

Mangalitza brawn terrine, peach ketchup

Chalk Stream trout tartare, tomato, horseradish, egg yolk

Cornish mackerel escabeche, saffron aioli, chives

MAINS & ROASTS

Brixham brill, smoked butter sauce

Highland beef rump, horseradish creme fraiche

Mangalitza collar, apple sauce

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

Herb & butter roasted celeriac

Hereford bone in rib for two (£20 supplement per person)

-Served with-

Roast potatoes | Yorkshire pudding | bashed roots, black pepper

Roast cauliflower, Parmesan, dripping crumb | cavolo nero, chilli, garlic

Confit potatoes £6.50

DESSERTS

Bourbon custard, fig, hazelnuts

Madagascan chocolate tart, marmalade ice cream

Capezzana olive oil ice cream

Gubbeen, crab apple jelly, 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.