



## **Sunday 21st November**

**2 COURSES £35 | 3 COURSES £39**

### **SNACKS**

Salami £5

Game tea £5

Sourdough, Jersey butter £5

Swaledale lamb shoulder croquettes, pickled walnut mayonnaise £5

Smoked cod's roe, cured egg yolk £8

Mangalitza black pudding, burnt apple puree £11

Burrata, Wiltshire truffle £16

Brixham brill, preserved lemon - head & collar £22 | spine £17

### **STARTERS**

Celeriac risotto, vanilla brown butter

Middle White pork, walnut and apricot terrine, peach ketchup

Delica pumpkin, sage, ragstone, golden raisins, trompette

Cornish sea bass crudo, Tokyo turnip, pickled carrot, dashi

### **MAINS & ROASTS**

Aberdeen angus beef rump, horseradish creme fraiche

Mangalitza collar, apple sauce

Swaledale lamb shoulder (for two)

Brixham brill, chervil root, shrimp, caper, hazelnut

Herb and butter roasted celeriac

Pheasant (£6 supplement)

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

*-Served with-*

Roast potatoes | Yorkshire pudding | Honey roast carrots | Cavolo nero, green sauce

Cauliflower cheese, dripping breadcrumbs

Confit potatoes £6.50

### **DESSERTS**

Cambridge burnt cream

Madagascan chocolate ganache, malt crumble, vanilla ice cream

Capezzana olive oil ice cream

Colston Bassett stilton, 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.