



## **Sunday 5th December**

**2 COURSES £35 | 3 COURSES £39**

### **SNACKS**

Sourdough, Jersey butter £5

Middle White pork shoulder croquettes, pickled walnut mayonnaise £5

Smoked cod's roe, cured egg yolk £8

Mangalitza black pudding, burnt apple puree £11

Isle of Mull scallop, Jerusalem artichoke, nori £12

White truffle, burrata £35

Brixham turbot - head and collar £22 | spine £17

### **STARTERS**

Delica pumpkin soup, seeds and oats, creme fraiche

Mangalitza brawn, Kernel mustard, cornichons

Smoked mackerel, creme fraiche, sourdough, fine herbs

Salmon belly tartare, Iberiko tomato, ginger, soy

### **MAINS & ROASTS**

Aberdeen Angus rump, horseradish creme fraiche

Middle White loin, apple sauce

Swaledale lamb shoulder, mint sauce (for two)

Brixham turbot, smoked butter sauce

Herb and butter roasted celeriac

Yorkshire pheasant (£6 supplement)

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

*-Served with-*

Roast potatoes | Yorkshire pudding | Honey roast sand carrots | Savoy cabbage

Cauliflower cheese, dripping breadcrumbs

Confit potatoes £6.50

### **DESSERTS**

Drunken pecan tart, clementine ice cream

Black Forest Gateau

New season Capezzana olive oil ice cream

Sinodun Hill, 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.