



Sunday 12th December

2 COURSES £35 | 3 COURSES £39

SNACKS

Game tea £5

Sourdough, Jersey butter £5

Middle White pork shoulder croquettes, pickled walnut mayonnaise £5

Smoked cod's roe, chicory, walnuts £8

Mangalitza bacon, burnt apple puree £11

Chicken liver and foie gras parfait, winter truffle £15

Buttermilk fried quail, fermented chilli, turnip tops £15

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

Mackerel tails, preserved lemon £4

STARTERS

Delica pumpkin soup, seeds and oats, creme fraiche

Mangalitza, prune and pistachio terrine, peach ketchup

Cornish mackerel, winter tomatoes, turnips

Norfolk mushroom risotto

MAINS & ROASTS

Aberdeen Angus rump, horseradish creme fraiche

Middle White loin, apple sauce

Cheviot mutton shoulder, mint sauce (for two)

Brixham turbot, smoked butter sauce

Herb and butter roasted celeriac

Partridge (£6 supplement)

-Served with-

Roast potatoes | Yorkshire pudding | Honey roast parsnips | Savoy cabbage

Cauliflower cheese, dripping breadcrumbs

Confit potatoes £6.50

DESSERTS

Mont blanc

Black forest gateau

New season Capezzana olive oil ice cream

Lincolnshire poacher, 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.