



Sunday 19th June

2 COURSES £35 | 3 COURSES £39

SNACKS

- Sourdough, Jersey butter £5
- Mangalitza shoulder croquette, Espelette mayonnaise £6
- Smoked cod's roe, mustard cress, cured egg yolk £8
- Mangalitza black pudding, burnt apple £12
- Chicken liver parfait, Australian truffle £18
- Cornish turbot, preserved lemon - Head & Collar £22

STARTERS

- Mangalitza, chicken, and oyster mushroom terrine, Jersey Royal potato salad
- Vesuvio tomatoes, English strawberries, gorgonzola dolce, caper, chilli
- Lyonnais onion tart, artichoke, caper, olive, Sinodun Hill
- Brown crab rarebit, green salad, chive

MAINS & ROASTS

- Aberdeen Angus rump, horseradish creme fraiche
- Saddleback loin and shoulder, apple sauce
- Suffolk lamb shoulder for two, mint sauce
- Aberdeen Angus bone-in ribeye for two (£20pp supplement)
- Brixham turbot, smoked butter sauce
- Herb and butter roasted celeriac

-Served with-

- Roast potatoes | Yorkshire pudding | Roast courgette, mint
- Buttered carrots, lovage | Sweetheart cabbage, romesco

Confit potatoes £7

DESSERTS

- Eton Mess
- Capezzana olive oil ice cream
- Chocolate and sesame tart, creme fraiche ice cream
- Beenleigh Blue, carrot and caraway chutney, crackers

Signed copy of the Quality Chop House cookbook £15

During June we are adding an optional £1 to every bill to support Prostate Cancer UK. We currently do not accept cash. A discretionary 12.5% service charge will be added to your bill. Please inform your server if you have any allergies or dietary requirements.