



Sunday 31st July

2 COURSES £35 | 3 COURSES £39

SNACKS

Molinari salame £5

Sourdough, Jersey butter £5

Mangalitza shoulder croquettes, Red eye mayonnaise £6

Smoked cod's roe, gem, cured egg yolk £8

Mangalitza black pudding, burnt apple £12

Chicken liver parfait, Australian black truffle £18

Cornish turbot Head and Collar £24

STARTERS

Lamb sweetbreads, sweetcorn humita, chicken sauce

Heirloom tomatoes, agretti, marjoram, Brightwell Ash, Fontodi

Torbay prawns, Marie Rose sauce

Mangalitza brawn, English mustard, house pickle

MAINS & ROASTS

Aberdeen Angus rump, horseradish creme fraiche

Mangalitza collar, apple sauce

Swaledale lamb shoulder for two

Brixham turbot, butter sauce

John Dory for two

Herb and butter roasted celeriac

-Served with-

Roast potatoes | Yorkshire pudding | Buttered carrots | Roasted broccoli, green sauce

Cauliflower cheese, dripping breadcrumbs

Confit potatoes £7

DESSERTS

Fig leaf ice cream

Madagascan chocolate ganache, chocolate ice cream

Raspberry and almond tart, creme fraiche

Corra Linn, carrot and caraway chutney, crackers

Signed copy of the Quality Chop House cookbook £15

During July 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.