



Sunday 18th September

2 COURSES £35 | 3 COURSES £39

SNACKS

Chorizo £5

Sourdough, Jersey butter £5

Mangalitza shoulder croquettes, English mustard mayonnaise £6

Smoked cod's roe, Friggiteli peppers, cured egg yolk £8

Mangalitza black pudding, burnt apple £12

STARTERS

Cornish mackerel, rillettes, pickled cucumber, sourdough toast

Cornish lobster, Parmesan hash, coriander, Sriracha, turnip *(£5 supplement)*

Mangalitza brawn, English mustard, pickle

Burrata, fig, hazelnut, mint

MAINS & ROASTS

Aberdeen Angus rump, horseradish creme fraiche

Middle White loin, apple sauce

Suffolk lamb shoulder for two, mint sauce

Brixham turbot, kombu butter sauce

Yorkshire grouse, damson jam *(£15 supplement)*

Herb and butter roasted celeriac

-Served with-

Roast potatoes | Yorkshire pudding | Broccoli, green sauce

Runner beans, buttermilk | Honey roast carrots

Confit potatoes £7

DESSERTS

Fig leaf ice cream, red wine, poppy seeds

Raspberry posset, brown butter shortbread

Mirabelle plum and almond tart, chantilly

Walnut meringue, malted chocolate ganache, coffee custard

Holbrook, carrot and caraway chutney, crackers

Signed copy of the Quality Chop House cookbook £15

During September we are adding an optional £1 to every bill to support Action Against Hunger. 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.