



## **Sunday 22nd January**

**3 COURSES £45**

### **SNACKS**

Molinari salame £5

Sourdough, Jersey butter £5

Mangalitza shoulder croquettes, fermented chilli mayonnaise £6

Salt cod brandade, chicory, black pepper £10

Mangalitza brawn, English mustard, pickle £16

Chicken liver and foie gras parfait, black truffle, brioche £18

### **STARTERS**

Cornish sardine, walnut pesto, toast

Crab and broccoli quiche, apple and fine herb salad

Duck rilette, apricot, radish, pickled mustard, cornichons

Cavatelli, leeks, Durrus, black garlic

### **MAINS & ROASTS**

Aberdeen Angus rump, horseradish creme fraiche

Mangalitza collar, apple sauce

Suffolk lamb shoulder for two, mint sauce

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

Cornish pollock, chive butter sauce

Herb and butter roasted celeriac

*-Served with-*

Roast potatoes | Yorkshire pudding | Cauliflower cheese, buckwheat

Caraway roasted carrots | Swiss chard, preserved lemon

Confit potatoes £7

### **DESSERTS**

Capezzana olive oil ice cream

Forced Yorkshire rhubarb, buttermilk panna cotta

Treacle tart, clotted cream

Baron Bigod, crab apple jelly, caraway crackers

***Signed Quality Chop House cookbook £15 | Quality Chop House Tote Bag £15***

During January we are adding an optional £1 to every bill to support Alzheimer's Society. 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.