



Sunday 5th February

3 COURSES £45

SNACKS

Sourdough, Jersey butter £5

Mackerel tails, preserved lemon £5

Mangalitza shoulder croquettes, fermented chilli mayonnaise £6

Beetroot, almond, jalapeno £7

Smoked cod's roe, radish, cured egg yolk £10

Chicken liver and foie gras parfait, black truffle £18

Brixham turbot head and collar, Szechuan £18

STARTERS

Mangalitza brawn, English mustard, pickle

Comte, Pancetta and chive quiche

Winter tomato, monks beard, caper, olive oil

Monkfish, Bouillabaisse, Rouille, fennel

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 supplement)

Brixham turbot, smoked butter sauce, trout roe

Herb and butter roasted celeriac

-Served with-

Roast potatoes | Yorkshire pudding | Bashed roots, black pepper

Roasted Jerusalem artichoke | Broccoli, green sauce

Confit potatoes £7

DESSERTS

Capezzana olive oil ice cream

Forced Yorkshire rhubarb and almond tart, clotted cream

Buttermilk panna cotta, blood orange

Kirkhams Lancashire, crab apple jelly, caraway crackers

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

During February 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.