



Sunday 5th March

3 COURSES £45

SNACKS

Molinari salame £5

Sourdough, Jersey butter £5

Violet artichoke, salsa rossa £8

Mangalitza shoulder croquettes, pickled walnut mayonnaise £6

Smoked cod's roe, Padron, salt and vinegar £10

Chicken liver and foie gras parfait, pickled rhubarb, pecan £15

Brixham brill, Szechwan - Head and collar £15 | Spine £16

STARTERS

Winter tomato, blood orange, caper, monks beard, olive oil

Spiced butternut squash soup

Mangalitza brawn, Kernel mustard, pickle

Chalk Stream trout, Pomelo, wild garlic, Radicchio

MAINS & ROASTS

British shorthorn rump, horseradish creme fraiche

Saddleback belly and collar, apple sauce

Swaledale lamb shoulder for two, mint sauce

British shorthorn chateaubriand for two (*£20 supp pp*)

Brixham turbot, smoked butter sauce

Herb and butter roasted celeriac

-Served with-

Roast potatoes | Yorkshire pudding | Brown butter turnips, mustard, thyme

Cavolo nero, confit garlic | Carrots, pumpkin seed, rocket

Confit potatoes £7

DESSERTS

Capezzana olive oil ice cream

Cambridge burnt cream

Yorkshire forced rhubarb and almond tart, clotted cream

Linclonshire Poacher, carrot and orange chutney, caraway crackers

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

We are currently adding an optional donation of £1 to every bill to support the DEC Turkey-Syria Earthquake Appeal.
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.