

# SAM'S CHOP HOUSE

EST 1868

## WHILE YOU WAIT

Nocellara olives and pickled cornichons (ve) .....	4.50
Sourdough boule served warm w/ caramelised onion butter .....	5.00
Mini Yorkshire puddings and dipping gravy .....	5.00



## SMALL PLATES

<b>Our famous corned beef hash cake</b> .....	7.50
w/ soft quail's egg and homemade brown sauce	
<b>Crispy chicken thigh broth</b> .....	8.00
w/ confit turnip, grilled king oyster mushroom and puffed pearl barley	
<b>Beetroot hummus (ve)</b> .....	6.00
w/ pomegranate, vegan feta, pistachio dukkah and flatbread	
<b>Lancashire lamb hotpot croquettes</b> .....	7.50
potato tuile and dipping gravy	
<b>Crispy cod cheek</b> .....	7.50
w/ dill and anchovy piquante salsa	
<b>Stilton gougères (v)</b> .....	8.00
Choux pastry parcels w/ roast garlic dipping sauce	
<b>Beetroot and goats curd (v)</b> .....	7.50
w/ parsley gel, pumpernickel and nasturtium	



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## LARGER PLATES

<b>Baked cod</b> .....	14.00
w/ chervil crumb, garden pea emulsion, broad bean, diced pancetta and charred shallot	
<b>3oz beef sliders</b> .....	9.00
served on mini brioche buns w/ miso and chilli aioli	
<b>Poulet Breton</b> .....	14.00
Crisp chicken thigh and breast served in a cider, crème fraîche and mustard sauce w/ pearl onion and pancetta	
<b>L.S. Lowry's favourite lamb chops</b> .....	14.00
crusted lamb rack accompanied by whey roasted heritage carrot, sticky lamb gravy and potato pavé	
<b>Guinness braised beef short rib</b> .....	14.00
w/ Roscoff onion stuffed w/ tarragon, gruyere and mushroom. Baked in beef fat and served w/ crispy onion and Guinness braising liquor	
<b>Hen of the woods pithivier (ve)</b> .....	14.00
vegan turnip gratin and port gravy	
<b>Beetroot and goats curd (v)</b> .....	12.00
w/ parsley gel, pumpernickel and nasturtium	



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## SAM'S CLASSIC MAINS

<b>Our famous corned beef hash</b> .....	17.00
10 days in the making to our own secret recipe – served w/ sautéed potatoes and creamed onions, topped with a soft-poached egg and crispy dry-cured bacon	
<b>Fish &amp; chips</b> .....	16.00
served in our signature beer batter, w/ mushy peas and homemade tartare sauce	
<b>Steak &amp; kidney pudding</b> .....	16.50
w/ creamy mash, mushy peas and gravy	
<b>Lancashire hot pot</b> .....	16.00
w/ pickled red cabbage and gravy	
<b>Chicken caesar salad</b> .....	14.50
Grilled goosnargh chicken breast, crisp baby gem lettuce and roasted garlic dressing	



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## FROM THE GRILL

All served with a side of Chop House thick cut chips

8oz grass-fed beef rump steak .....	19.00
Barnsley chop .....	18.50
9oz rib-eye steak .....	25.00
Cote de boeuf .....	45.00
16oz locally sourced Cheshire tomahawk steak served w/ sticky beef jus and grilled tomato (recommended to share)	



## SIDES

Thick cut Chop House chips (ve) .....	3.75
(smother with gravy or peppercorn sauce - 2.00)	
Buttered samphire w/ lemon (ve) .....	4.75
Padron peppers w/ vegan rapeseed mayonnaise (ve) .....	5.95
Mrs Kirkham's potato gratin (v) .....	4.50
Chop House mash (v) .....	5.50
(add truffle or cheese - 2.00)	
Heirloom carrot, garlic butter and tarragon (v) .....	4.75
Sautéed kale and chestnuts (ve) .....	5.50
Nectarine and pear salad w/ walnut and crumbed stilton (V) .....	4.50



## GRILL SAUCES

Confit garlic butter .....	2.00
Peppercorn sauce .....	2.00
Bordelaise sauce .....	2.00
Beef gravy .....	2.00



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## SWEETS

<b>Sam's signature sticky toffee pudding (v)</b> .....	7.50
Classic sticky toffee pudding glazed w/ a dark rich butterscotch sauce	
<b>Manchester tart (v)</b> .....	8.00
sweetened sable tart case filled w/ raspberry and egg custard, topped w/ coconut and cherry served w/ raspberry and sorrel sorbet	
<b>Lemon and hibiscus meringue (ve)</b> .....	8.00
large vegan meringue shell filled w/ vegan lemon curd on top of a gluten free struesel base	
<b>Chef's signature chocolate delice (v)</b> .....	8.00
w/ nougatine and praline cream	
<b>Cheese of the week</b> .....	6.50
w/ homemade malt loaf and seasonal preserve (add port - 6.00)	
<b>Coffee and an Eccles cake</b> .....	4.50



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