



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
Padron peppers w/ vegan rapeseed mayonnaise (ve)	5.00
Food For Thought: 100% of your donation will go to The Burnt Chef Project, providing mental health support across the hospitality industry	1.00



SMALL PLATES

Our famous corned beef bao	8.00
w/ homemade Tamarind infused oxford sauce, kewpie mayonnaise spring onion, chilli and heritage carrot slaw.	
Lamb kofta	8.50
w/ hummus, pickled cucumber, feta, pistachio dukkah and toasted flatbread	
Smoked haddock scotch egg	8.25
Served w/ Bisque, Saffron Rouille and a wedge of warm bread	
Scallops and chorizo	8.50
Served w/ sunblushed tomato and spring onion	
Crispy whitebait	7.50
w/ dill and anchovy piquante salsa	
Stilton, honey and chilli rarebit (v)	7.50
w/ Heritage tomato Salsa and crushed walnut	
Beetroot hummus (ve)	7.00
w/ pomegranate, vegan feta, pistachio dukkah and flatbread	



THE BURNT CHEF
PROJECT

Before ordering, please speak to our staff if you have any allergies or intolerances and an allergen menu will be provided. Although extreme care is taken, we cannot guarantee that any allergen ingredients will not be found in our food. Please note a discretionary service charge may be added to your bill, if you are unhappy with this please speak to your server and they will remove this option for you.



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LARGER PLATES

Sustainable fish of the week	
Ask your waiter for our Chefs Choice of Sustainable fish, lovingly served w/ seasonal produce.	
3oz beef sliders	10.00
Served on mini brioche buns w/ miso and chilli aioli	
Crispy chicken thighs	16.00
Served w/ a rich white wine and Comté Sauce and crusty bread	
Crusted lamb chops	16.00
Encased in Saffron potatoes and served on a decadent tikka masala sauce	
Guinness braised beef short rib	
Served w/ roscoff onion stuffed w/ tarragon, gruyere and mushroom. Baked in beef fat and served w/ crispy onion and Guinness braising liquor	
	15.50
Sweet potato wellington (ve)	14.00
Sauteed new potatoes, spinach and port gravy	
Sauteed gnocchi, Comté sauce wild garlic and oyster mushroom (v)	14.50
(vegan alternative available) Topped w/ parmesan, breadcrumbs and served w/ crusty bread	



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SAM'S CLASSIC MAINS

Our famous corned beef hash	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	
Fish & chips	16.00
Served in our signature beer batter, w/ mushy peas and homemade tartare sauce	
Steak & kidney pudding	16.50
w/ creamy mash, mushy peas and gravy	
Lancashire hot pot	16.00
w/ pickled red cabbage and gravy	
Vintage Cheddar and Shallot pie (v)	14.50
Served w/ Truffle mash, cheese sauce and heritage carrots.	



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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
12oz Barnsley chop	21.50
10oz rib-eye steak	25.00
Cote de boeuf	45.00
800g locally sourced Cheshire tomahawk steak served w/ sticky beef jus and grilled tomato (recommended to share)	



SIDES

Thick cut Chop House chips (ve)	4.00
(Smother with gravy or peppercorn sauce - 2.00)	
Buttered samphire w/ lemon (ve)	4.75
Salt and pepper Fried Okra (ve)	5.95
Chop House mash (v)	4.50
(Add truffle or cheese - 2.00)	
Heirloom carrot, garlic butter and tarragon (v)	5.25
Sautéed kale and capers (ve)	5.50
Heritage tomato salad, mixed leaf and citrus vinaigrette	4.35



GRILL SAUCES

Bone Marrow Butter	2.00
Peppercorn sauce	2.00
Bordelaise sauce	2.00
Beef gravy	2.00
Chimmi Churri	2.00



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SWEETS

Sam's signature sticky toffee pudding (v)	7.50
Classic sticky toffee pudding glazed w/ a dark rich butterscotch sauce	
Manchester tart (v)	8.00
Sweetened sable tart case filled w/ raspberry and egg custard, topped w/ coconut and cherry served w/ raspberry and sorrel sorbet	
Lemon and hibiscus meringue (ve)	8.00
Large vegan meringue shell filled w/ vegan lemon curd on top of a gluten free struesel base	
Chef's signature chocolate delice (v)	8.00
w/ nougatine and praline cream	
Cheese of the week	6.50
w/ homemade malt loaf and seasonal preserve (add port - 6.00)	
Coffee and a Scone	5.50
Served w/ jam and clotted cream	



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SUNDAY MENU

All Sam's Sunday roasts are served with roast potatoes, potato mousseline, heirloom carrots, braised red cabbage, Yorkshire pudding and unlimited gravy.

Roasted sirloin of beef	17.00
Crispy pork belly	16.00
Shoulder of lamb	16.00
Vegan Homity pie (VE)	14.00
Vintage Lancashire cheese and onion pie (V)	14.00
Côte De Boeuf. To share.	55.00



SIDES

Roast heritage carrots w/ tarragon butter (V)	4.75
Kirkhams cauliflower cheese (V)	5.00
(Add pancetta or truffle - 1.00)	
Braised red cabbage (VE)	4.00
Kale and chestnuts (VE)	5.50
Sage and onion stuffing balls (VE)	4.00
Extra roasties (V)	4.50
Mini yorkies and dipping gravy	5.00



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