



Menu

Slow-cooked Rump of Beef

28-day-aged, grass fed Limousin beef from North Yorkshire supplied by Frost's butchers, served with Yorkshire pudding, carrot & swede mash, mixed buttered vegetables, dripping roasted Lincolnshire maris piper potatoes and home-made gravy.

The gravy is where the magic happens. We make our own beef stock and add red wine, a root vegetable mirepoix (a flavour base made from very slow-cooked, diced vegetables, with butter and oil on a low heat without coloring or browning) bay leaf, thyme and garlic.

Roast Chicken

12-hour brined chicken, with butter, thyme, garlic, Maldon Sea Salt and lemon zest. Jointed and boned to create an easily-carved breast crown.

Served with its confit legs - slow-roasted for four hours in duck fat - and chef Paul's sage & caramelised onion sausage meat stuffing.

With a lovely chicken gravy based on our own reduced chicken stock, made with extra bones, and a mire poix with extra tomatoes to bring out the flavours. With Yorkshire puddings, dripping roast potatoes and seasonal veg.

Mushroom Wellington (v)

Sautéed wild mushrooms, garlic & spinach baked in puff pastry, served with Yorkshire pudding, carrot & swede mash, mixed buttered vegetables, roasted Lincolnshire maris piper potatoes and home-made red wine, vegetarian gravy.

Sticky Toffee Pudding

Sam's home-made sticky toffee pudding with sticky toffee sauce.

Sides

Sam's own Fresh Horseradish Cream £1.45
Chop House Cranberry and Confit Red Onion Relish £1.95
Cauliflower Double Cheese made with the Famous Mrs Kirkham's Lancashire
and a Local Smoked Cheddar - £3.95 to share
Extra Sage, Caramelised Onion and Sausage Meat Stuffing £1.95
Extra Confit Chicken Legs £5.95
Mash of the Week £1.95
Extra Red Wine/Chicken Gravy £1.95
Extra Yorkshire Puddings £1.45 each
Double Cream £1.95

Children's portions available

Contains celery, gluten, egg, milk, mustard, sulphites
Subject to availability or change of specification