

The
**FAMOUS
SAM'S**
CHOP HOUSE
Est. 1872
MANCHESTER

APPETISERS

Mixed Olives

Rosemary, thyme & oregano (ve/gf).

Sourdough Boule

with beef dripping gravy.

Crispy Whitebait

with garlic & dill mayo.

Maple Roasted Chipolatas

STARTERS

Sam's Brown Onion Soup

with smoked Applewood cheddar cheese toast (v- can be made vegan). **£8.50**

Wild Mushrooms on Toast

with poached egg, crispy bacon & hollandaise sauce (can be made veggie). **£9.00**

Black Pudding Scotch Egg

with brown sauce. **£8.00**

Walnut & Lentil Pâté

with toasted sourdough (vegan- can be made gluten-free). **£8.00**

Mussels

in cider sauce with warm sourdough (can be made gluten-free). **£9.50**

Chop House Chicken Liver Parfait

with spiced pear chutney & toasted brioche. (can be made gluten-free). **£9.00**

Turkey Croquettes

Turkey, stuffing & cranberry croquettes with gravy mayo. **£8.50**

MAINS

Pan Seared Chicken Supreme

in a white wine & tarragon creamed sauce, with herby roasted new potatoes & baby carrots. **£20.50**

Slow Cooked Blade of Beef

with horseradish mash, red wine & wild mushroom sauce & crispy cavolo nero. **£23.50**

Chop House Burger

with caramelised onions, home-made burger sauce, crispy shallots, smoked Applewood cheddar, streaky bacon & gherkins served on a pretzel bun. With garlic & parmesan fries **£19.00**

Wild Mushroom Wellington

with creamy mash, baby carrots & gravy (ve). **£18.00**

Pan Roasted Cod

with red pepper, tomato & chickpea stew. topped with gremolata. **£23.50**

Roast Pear Salad

with prosciutto & Kidderton Ash Goat's cheese. **£13.50**

Shepherd's Pie

slow cooked lamb shoulder Shepherd's pie, with seasonal greens. **£23.50**

Daily Pie

with triple cooked chips or creamed potato, seasonal greens & gravy. **£19.50**

Great British Food

Nostalgic | Proper | Made in the North

Before ordering, please speak to our staff if you have any allergies or intolerances and a staff member will come over to discuss your options. 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 it can be removed.

CLASSICS

Steak & Kidney Pudding

with triple cooked chips or creamed potato, mushy peas & gravy. **£19.00**

Chop House Fish & Chips

Haddock served in our signature beer batter, with mushy peas & home-made tartare sauce (gf). **£18.00**

Our Famous Corned Beef Hash

10 days in the making to our own secret recipe. Topped with a soft-poached egg & crispy bacon. (Can be made gluten-free upon request). **£19.00**

FROM THE GRILL

all served with Chop House triple cooked chips or garlic & parmesan fries (+£1), mushroom, tomatoes & peppercorn sauce or house gravy (gf).

12oz Barnsley Lamb Chop **£29.50**

10oz Rump **£24.50**

10oz Sirloin **£30.50**

10oz Ribeye **£31.50**

Cut of the week **£POA**

SIDE DISHES

Buttered Winter Greens (gf/ve) **£4.50**

Chop House Chips (gf/ve) **£4.50**

Garlic & Parmesan Fries (gf/ve) **£5.50**

Herb Roasted Baby Potatoes (gf/ve) **£5.00**

Mixed Leaf Salad (gf/ve) **£4.50**

Creamy Mash (gf/ve) **£5.50**

The Quiet Man Speaks: The story of L S Lowry & THE FAMOUS SAM'S CHOP HOUSE

If you've been here before, you've surely noticed the bloke by the bar—a big, solid figure who's hard to miss. He's there in his usual spot, hat perched on his head, with that unmistakable long nose and an expression that's seen it all. One finger rests thoughtfully on his chin, as if he's been contemplating the lineup of whiskies and brandies behind the bar forever.

Lowry is one of Manchester's true icons. His matchstick men and women are instantly recognisable, woven into the city's identity as tightly as the music that celebrates them and the factories they march toward.

But Lowry's presence at our bar isn't just a nod to local pride. The connection runs deeper: our former proprietor, A.H. Knowles—who moved Sam's from Market Street to its current home—was an old art school friend of Lowry's.



L.S. Lowry and A.H. Knowles.

L. S. LOWRY, R.A.

LOWRY has been a close friend of our Proprietor, A. H. Knowles, ever since they were at the old Manchester School of Art together over 50 years ago. Lowry is a Freeman of the City of Salford. His success came late in life and has seen many changes. Lowryland is fast vanishing; the little streets are being pulled down, the clogs and shawls have gone, many mills are now mail order houses, plastics and electronic plants. But not everything has gone. In a world of change we at SAM'S CHOP HOUSE have preserved the best; the quality of food remains constant; the hospitality is just as warm as it was over a hundred years ago.

A Publicity piece from the 1960s. It's message still rings true today.

Many of the waitresses from that time still remember him fondly—how he'd order a single glass of sherry or a half-pint of Wilson's Bitter, settling in quietly to sketch on napkins. Often, he'd leave these little drawings behind as tips.

Of course, none of them could have guessed what those sketches would someday be worth. Back then, Lowry was just a familiar face—a retired rent collector who'd worked in an office nearby. He'd drop into Sam's for a simple lunch, a glass of sherry, and a chat with his old friend.

It was only in his later years that Lowry the artist became truly celebrated, right in time for photographer Sefton Samuels to capture those now-iconic shots of him. You'll spot them around the bar today—and you might notice, he's only smiling in one of them.

Inspired by the famous statue of Ernest Hemingway at El Floridita in Cuba, Roger reached out to Preston-based sculptor Peter Hodgkinson, known for his meticulous craft and recent commission of Her Majesty The Queen. And so began the journey of bringing Lowry back to life in bronze.

Pete took on the task with almost forensic dedication. Like a scene from "CSI: Chorley," he started with the head, working from the skull outward to achieve precise proportions. With references ranging from old photos to self-portraits and other statues, he spent close to five months aging and shaping the features into those of a slender, middle-aged Lowry.



The sketch that inspired the iconic statue



L.S. Lowry in Sam's Chop House Bar.

But when photographer Sefton Samuels heard about the project, he showed Rog and Pete his iconic shots of Lowry—and that's when they realized something was off. The problem? Lowry was smiling. The man in Samuels' photos was older, heavier, and had that unmistakable air of weary observation. Within days, the sculpture transformed: Lowry aged by 25 years, gained 25 kilos, and became unmistakably himself. The clay model was cast in bronze, and Lowry arrived home to Sam's.

And now, here he sits—gazing thoughtfully at the back bar with that familiar stern look, nudged by passing patrons, posing for selfies, and even enduring a few cheeky advances from tipsy admirers. A fixture of Sam's, and a piece of Manchester's soul, right here in the heart of the city.

WELCOME to The Famous Sam's Chop House — once described by The New York Times as “probably Manchester's most venerable pub.”

In the 1860s, Manchester was the powerhouse of the industrial revolution—the most dynamic economic centre in the world, built on sheer hard work. The city became a magnet for innovation, industry, and forward-thinking minds. People from all over the country were drawn to Manchester by the promise of opportunity and wealth.

Among them were two brothers from London, Thomas and Samuel Studd. Chop Houses were thriving across Victorian England, offering a place to eat, drink, and socialize. Thomas, a trained chef, and Samuel had a shared dream of opening one of their own. Their first Chop House took root on Cockpit Hill, just off Market Street. But after a falling out, Thomas struck out on his own, founding a New Chop House on Cross Street—now known as Mr. Thomas's Chop House—in November 1867.

The original restaurant soon became Sam's London Chop House, under Sam's sole ownership. By 1872, Sam realized there was no need for “London” in the name, so he dropped it and moved Sam's Chop House to new premises on Market Street.

made with a view to the extension of the applicant's eating-house business, the Bench granted the application. Mr. R. B. B. Cobbett applied, on behalf of **Samuel Studd**, for a licence for Sam's London Chophouse, Market-street. Mr. Cobbett said he applied for a spirit licence for this house, and there was also a separate application for a beer and wine licence. The house had no licence whatever, but he (Mr. Cobbett) understood that, notwithstanding that, about 1,500 persons per week dined there, who were subjected to great inconvenience in consequence of there being no licence. People came in considerable numbers, especially on market days. The same arguments applied to this house as were used in support of the application for the Royal Exchange. It was near the Exchange, and was open only during the hours of business. His client paid a rental of £200 per annum, and he employed sixteen servants, two of whom were wholly engaged in fetching in beer and wine for the customers. The inconvenience that must arise to those customers was a very vexatious one, and in consideration of their large number he hoped the licence would be granted.—In reply to the Bench, the applicant said he did not open on Sundays.—Mr. Superintendent Geo said that during the time the applicant occupied premises in Cockpit Hill he did a most respectable business.—The application was granted.

Samuel Studd's licence application in the Manchester Guardian, 1867



Sam's quickly earned its place as one of Manchester's favourite pub restaurants, known for hearty, homemade food, local ales, fine wines from local merchants the Willoughby family, and a welcoming atmosphere. In 1963, then-owner A.H. "Bert" Knowles relocated Sam's to its current spot at Chapel Walks and Back Pool Fold.

Though the Studd family line ended in the early 1900s, Sam's remains a family-owned, independent business. We still hold true to the values that built its reputation: all dishes are freshly made to order from top-quality British ingredients, many from other family-run businesses.

And we have an incredible team—our Sam's family.

‘The Chop House is a beautiful hearty mouthful, ideal for mates and meetings.’

Rebecca Simms, Viva Magazine, 2018