#### **MARTINI GREEN OLIVES 3.95**

Cerignola (v)



#### **WARM BAKED SOURDOUGH 3.95**

English butter (v)

# **STARTERS**

#### SEARED SEA SCALLOPS, WITH BLACK PUDDING 12.50

Crisp pancetta, cauliflower puree

#### **MEDITERRANEAN FISH SOUP 7.95**

Croutons, rouille, Gruyère cheese

#### **HICKORY SMOKED BABY BACK RIBS 8.75**

Russian style coleslaw

### **CRISPY CALAMARI 9.50**

Sauce tartare, fresh lemon

#### BAKED CAMEMBERT, WITH FRESH HERBS 9.95

Roasted vine tomatoes, warm baked sourdough, vintage balsamico, quality olive oil (v)

# RILLETTES OF DUCK, WITH GREEN PEPPERCORNS 8.50

Toasted sourdough, cornichons

## SALAD OF GOATS' CHEESE AND BEETROOT 7.95

Walnut dressing (v)

#### **PUMPKIN VELOUTE 6.50**

Parmesan croutons (v)

## **FINEST QUALITY SMOKED SALMON 8.95**

Properly garnished, brown bread and butter

# **FINEST QUALITY STEAKS**

All served with roasted vine tomatoes, English watercress and a choice of triple cooked chips, French fries, or green salad with truffle dressing

GRILLED 35 DAY AGED RIBEYE 10oz 25.95

GRILLED 35 DAY AGED SIRLOIN 10oz 25.95 GRILLED CENTRE CUT FILLET 80z 29.95 ROAST CHATEAUBRIAND FOR TWO 16oz 54.00 GRILLED 35 DAY AGED T-BONE 16oz 29.95

#### **SAUCES**

3.50

Snails and garlic butter (2.00 supplement) • Classic peppercorn and brandy sauce Béarnaise sauce with fresh tarragon • Grilled wild mushrooms in garlic butter

# CHOPHOUSE BURGERS

THE FRENCH:

MELTED CHEESE, CRISPY ONION RINGS, DIJON MAYONNAISE 14.95 THE AMERICAN:

MELTED CHEESE, CRISPY BACON, PICKLED CUCUMBER 14.95 THE ALEX JAMES:

MELTED BLUE CHEESE, CRISPY STREAKY BACON 15.50

All our beef burgers are finished in a barbecue glaze, with iceberg lettuce, beef tomato and served in a brioche bun with French fries

# **MAINS BOARD**

## **COQ AND SHRIMP CURRY 17.95**

Buttered rice, fresh mango

# ROAST CHICKEN À LA FORESTIÈRE 16.95

Petit pois à la francaise, pommes fondant, Madeira roasting juices

## **CONFIT DUCK LEG À LA PARISIAN 18.50**

French fries, salade verte, Béarnaise sauce

### MARCO'S BAKED MACARONI CHEESE, WITH POACHED HEN'S EGG 12.50

Green salad and truffle dressing (v)

### ROAST RUMP OF LAMB À LA DIJONNAISE 23.95

Gratin dauphinoise, haricot vert, rosemary roasting juices

### THE GOVERNOR'S FRIED HADDOCK, AND TRIPLE COOKED CHIPS 15.95

Mushy peas, sauce tartare

# THE PIG MIXED GRILL, WITH ENGLISH MUSTARD SAUCE 19.95

Cumberland sausage, black pudding, bacon chop, BBQ baby back ribs and triple cooked chips

## WHEELER'S FISH PIE 16.50

Buttered garden peas

# VELVET ARTICHOKE, WITH WILD MUSHROOMS PROVENÇALE 15.95

Green salad and truffle dressing (v)

### CHICKEN AND AVOCADO CAESAR SALAD 14.50

Roasted chicken breast, avocado, cos lettuce, anchovies, Parmesan, croutons, Caesar dressing

## SIDES

3.50

Creamed cabbage and pancetta • Baked macaroni cheese (v) • Triple cooked chips (v) • French fries (v) • Crispy onion rings (v)

French beans with toasted almonds (v) • Buttered garden peas with fresh mint (v) • Green salad with truffle dressing (v)