

Mr  
**THOMAS'S  
CHOP HOUSE**

Est. 1867  
MANCHESTER

## The Spring Menu

A Gastronomic Voyage Around The British Isles



### Appetisers to Share

#### Bread & Dripping

*Sourdough bread & beef dripping with roasting juices*  
£3.50

#### The Great British Charcuterie Board

*Woodall's air-dried Cumbrian hams & salami with mustard, piccalilli & chutney*  
£8.95



### Starters

#### Pea & Mint Soup

*Smooth garden pea & mint soup, served with English parmesan shortbread (v)*  
£5.00

#### The Famous Corned Beef Hash Cake

*A blend of our home-made corned beef & potato, served with a soft poached egg, & Tom's very own brown sauce*  
£7.00

#### Claire Burt's Blue Cheese Waldorf Salad

*Claire Burt's award winning blue cheese from Altrincham, peppery radishes, lamb's lettuce, granny Smith apple, celery hearts & walnuts (v)*  
£6.50 / £9.50

#### Crispy Black Pudding

*Tom's very own black pudding recipe, bread crumbed & deep fried, served with little peas bound in an English mustard butter, topped with a soft poached egg & garnished with pea shoots*  
£6.00

#### Chicken Caesar Salad

*Grilled Shropshire reared chicken breast, gem lettuce, crispy streaky bacon, soft-boiled egg, bread crisps & Caesar dressing*  
£6.50 / £9.50

#### Prawn & Avocado Cocktail

*The British classic from the 60's consisting of seawater prawns in a Marie-Rose sauce with shredded lettuce, sliced avocado & lemon*  
£7.50

#### Yorkshire Asparagus

*Grilled asparagus from Sand Hutton, North Yorkshire, served with a soft poached egg & hollandaise sauce (v)*  
£7.00

#### Deville Whitebait

*Lightly-spiced, crispy whitebait with garlic mayonnaise & lemon*  
£6.00

#### H. Forman & Sons Scottish Smoked Salmon

*Award-winning London cure smoked salmon with shallots, Lilliput capers & lemon*  
£8.95



*Vegan & gluten-free options are available on request*

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### Main Courses & Classics

#### Finnan Haddie

*Smoked haddock with new potato & leek hash with a soft poached egg,  
grain mustard hollandaise sauce*

£13.50

#### Pan-Fried Sea Bass

*Sea bass fillet with deep-fried scampi, samphire & a tartare butter sauce*

£16.95

#### Traditional Fish & Chips

*Tom's pale ale-battered sustainable Scottish whiting with hand cut chips,  
mushy peas & tartare sauce*

£14.00

#### Lancashire Cheese & Onion Pie

*The Great Northern pie company, Lancashire cheese & onion pie,  
sautéed tender stem broccoli, spring herb butter sauce (v)*

£13.95

#### Bangers & Mash

*Grandad's Olde English sausages, creamy mashed potato & rich onion gravy*

£10.00

#### The Famous Steak & Kidney Pudding

*Braised steak & kidney pudding, served with hand cut chips, mushy peas & gravy*

£15.00

#### Roasted Chicken

*Shropshire reared chicken breast, lettuce, peas & smoked bacon,  
served with mashed potato & chicken cream*

£13.00

#### Shepherds Pie

*Slow-braised minced Cumbrian lamb & root vegetables, topped with creamy mashed potato  
& served with pickled red cabbage*

£12.00

#### Gammon & Pineapple

*8oz Gammon served with pineapple & grain mustard chutney, hand cut chips & watercress*

£13.95

#### 8oz Rib Eye Steak Garni

*Yorkshire reared rib eye steak with hand cut chips, roast mushroom & tomato, watercress & béarnaise sauce*

£21.00

#### Cauliflower & New Potato Chop House Curry

*Roast Cauliflower & potato cooked in an Indian spiced tomato gravy*

*served with pilau rice & sambals (v)*

£12.00

#### Mr Thomas's Famous Corned Beef Hash

*10 days in the making - to our own secret recipe - served with sautéed potatoes & creamed onions,  
soft poached egg & crispy dry-cured bacon*

£14.00



### Side Orders - £3.50

*Hand Cut Chips, Mashed Potato, Seasonal Greens, Beer-battered Onion Rings,  
Peas, Lettuce & Bacon, Tender Stem Broccoli Hollandaise, Chop House Salad*



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## Puddings

### Black Forest Gateau Sundae

*Layered dark chocolate mousse, chocolate genoise sponge, black cherries soaked in kirsch topped with whipped cream & chocolate sprinkles*

£6.00

### Sticky Toffee Pudding

*Sweet & sticky date pudding, made famous by the late Francis Coulson of the Sharrow bay hotel, Ullswater, Cumbria. Served with hot toffee sauce & clotted cream*

£6.00

### Mr Lowry's Rice Pudding

*Creamy vanilla rice pudding served with poached Yorkshire rhubarb & gingerbread*

£6.00

### The Original Manchester Tart

*School dinner classic, raspberry jam, thick vanilla custard & toasted coconut*

£6.00

### Sorbet

*A choice of three scoops of refreshing sorbet*

£5.00

### Cheshire Farm Ice Cream

*A choice of three scoops of freshly churned ice creams & shortbread biscuit*

£5.00

### The Great British Cheeseboard

*Served with our own Spring chutney, grapes, celery and biscuits*

£6.00



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*Please note a discretionary 10% Service Charge may be added to bills – if you are unhappy about this for any reason, please strike it off*