

Mr  
**THOMAS'S  
CHOP HOUSE**

Est. 1867  
MANCHESTER

## The Summer Menu

A Gastronomic Voyage Around The British Isles



### Appetisers to Share

#### Bread & Dripping

*Sourdough bread & beef dripping with roasting juices or salted Jersey butter*  
£3.50

#### The Great British Charcuterie Board

*Woodall's air-dried Cumbrian hams & salami with mustard, piccalilli & chutney*  
£9.95

#### Heritage Summer Vegetable Crudités Board

*Locally grown heritage radishes & carrots with celery sticks, homemade Isle of Wight smoked garlic mayonnaise & Claire Burt's blue cheese sauce*  
£8.95



### Starters

#### Lincolnshire Cauliflower Soup

*Smooth Lincolnshire grown cauliflower soup served with crumbled 12 month aged Mrs. Kirkham's Lancashire cheese & watercress oil*  
£5.50

#### The Famous Corned Beef Hash Cake

*A blend of our home-made corned beef & potato, served with a soft poached egg, pickled red cabbage & fruity Oxford 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 (anchovies optional)*  
£6.50 / £9.50

#### Heritage Tomatoes 'On Toast'

*Lightly dressed heritage tomatoes on sourdough toast with 12 month aged Lancashire cheese shavings, rocket pesto, spiced tomato vinaigrette & toasted pine nuts (v)*  
£6.75

#### Devilled Whitebait & Squid

*Lightly-spiced, crispy whitebait & baby squid with Isle of Wight smoked garlic mayonnaise & lemon*  
£7.00

#### Bleiker's Scottish Smoked Salmon

*Award-winning Scottish smoked salmon from Bleiker's smokehouse, North Yorkshire served with lemon, Pumpernickel bread & butter*  
£8.95



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

*Before ordering please speak to our staff if you have a food allergy or intolerance  
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## Main Courses & Classics

### Hake & Chorizo

*Roast Scottish hake fillet with spicy Yorkshire chorizo sausage, tomato & butter bean stew,  
crispy fried baby squid*

£14.95

### Pan-Fried Sea Bass

*Sea bass fillet with deep-fried scampi, sambire & 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,  
Served with buttered cabbage, heritage carrots & summer 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*

£14.00

### Roasted Chicken

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

£13.00

### Shepherd's Pie

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

£12.00

### 8oz Rib Eye Steak Garni

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

£21.00

### Ratatouille Tart & Goat's Cheese

*Garlic-roasted roast peppers, aubergine & courgettes in a pastry tart topped with goat's cheese,  
rocket pesto, tomato vinaigrette & toasted pine nuts (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, Buttered Heritage Carrots, Chop House Salad*



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## Puddings

### Summer Berry Tart

*Summer berries grown at Makins farm, Garforth served in a pastry tartlet with thick vanilla custard with a refreshing raspberry sorbet*  
£6.00

### Dark Chocolate Pot

*Rich dark chocolate mousse with white chocolate corn flakes*  
£6.00

### Vanilla Rice Pudding

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

### Eton Mess

*British classic dessert made famous at Eton college tuck shop in the 1930's. Hand-picked Yorkshire strawberries with crushed meringue, whipped vanilla cream, strawberry sauce & mint*  
£5.50

### Cheshire Farm Ice Cream

*A choice of three scoops of freshly churned ice creams & shortbread biscuit*  
£5.00

### Sorbet

*A choice of three scoops of refreshing sorbet (ask your server for today's choices)*  
£5.00

### The Great British Cheeseboard

*Served with our own apple & ale 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*