

Mr  
**THOMAS'S  
CHOP HOUSE**

Est. 1867  
MANCHESTER

## Sunday Menu

Classic British cooking with a modern twist - cooked to order with fresh local ingredients

*Two Courses for £19.95, Three Courses for £24.95*



### Starters

#### Pea Soup

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

#### 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*

#### Devilled Whitebait

*Lightly spiced, crispy whitebait with garlic mayonnaise & lemon*

#### 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)*

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

*Award-winning London Cure smoked salmon with shallots, capers & lemon*



### Main Courses & Classics

#### Roast Rump of Beef

*Ridings Reserve 28-day aged roast rump served with Yorkshire pudding, roast potatoes & seasonal vegetables & gravy*

#### Roast Shropshire Chicken

*Half Shropshire reared roast chicken, served with sage & onion stuffing, roast potatoes, seasonal vegetables & gravy*

#### Lancashire Cheese & Onion Pie

*The Great northern pie company, Lancashire cheese & onion pie, sauteed tender stem broccoli & spring herb butter(v)*

#### Traditional Fish & Chips

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

#### 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*



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

*Before ordering please speak to our staff if you have a food allergy or intolerance  
All dishes are subject to availability & change of specification / market pricing.*

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## Puddings

### 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*

### Mr Lowry's Rice Pudding

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

### Cheshire Farm Ice Cream

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

### The Great British Cheeseboard

*Served with spring chutney, grapes, celery and biscuits*



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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*