

Mr
**THOMAS'S
CHOP HOUSE**

Est. 1867
MANCHESTER

The Winter Menu

A Gastronomic Voyage Around The British Isles - Cooked To
Order With Fresh Local Ingredients



Appetisers to Share

Bread & Dripping

Sourdough bread & beef dripping with roasting juices
£3.50

The Great British Charcuterie Board

Woodall's air-dried, 6 month-cured Cumbrian hams & salami with mustard, piccalilli & chutney
£9.95

Starters

Celeriac & Garlic Soup

*Creamy celeriac soup with slow-roasted Isle of Wight smoked garlic & thyme, garnished with
shredded smoked chicken & toasted hazelnuts*
£5.50

Baked Mushrooms

Portobello mushrooms with Ribblesdale goat's cheese & a Bramley apple 'Waldorf' salad (v)
£6.95

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*
£6.95

Winter Salad

*Honey-roasted figs, Claire Burt's blue cheese from Altrincham, crispy Woodall's Cumbrian ham,
chicory, radicchio & pickled cranberries & candied walnuts*
£6.95 / £9.95

Chicken Caesar Salad

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

'Deville' Chicken Livers 'On Toast'

Pan-fried chicken livers served with spiced paprika cream sauce on sourdough toast
£6.95

Smoked Mackerel Pâté

*Potted smoked mackerel pâté served with pickled Yorkshire gooseberries, gooseberry ketchup
& granary toast*
£6.95

Bleiker's Scottish Smoked Salmon

*Award-winning Scottish smoked salmon from Jurg Bleiker's smokehouse in 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

All dishes are subject to availability & change of specification / market pricing.

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

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Main Courses & Classics

Hake & Lentils

Hake with braised lentils & roasted turnips, crispy Woodall's Cumbrian ham & bay leaf sauce
£14.95

Finnan Haddie

*Smoked haddock with new potato & leek hash, served with a soft poached egg,
grain mustard hollandaise sauce*
£13.95

Traditional Fish & Chips

*Tom's Pale Ale-battered sustainable Scottish haddock with hand-cut chips,
mushy peas & tartare sauce*
£14.50

Glamorgan Sausages & Gravy

*Pan-fried Caerphilly cheese & leek sausages served with 'punch-nee', smashed swede,
potato & turnip, tomato & shallot gravy (v)*
£13.95

Suffolk 'Pork & Beans'

*Slow-cooked pork shoulder with Yorkshire chorizo sausage, spicy tomato, bean & potato stew,
garnished with parsley breadcrumbs*
£14.50

The Famous Steak & Kidney Pudding

Braised steak & kidney pudding, served with hand-cut chips, mushy peas & a jug of gravy
£14.95

Roasted Chicken

*Shropshire-reared chicken breast, lettuce, peas & smoked bacon, served with mashed potato
& chicken cream*
£13.50

Braised Beef in Ale

Blade of beef cooked in our own ale with horseradish mash, roast root vegetables & parsnip crisps
£15.95

8oz Rib Eye Steak Garni

*Yorkshire-reared rib eye steak with hand-cut chips, roast mushroom & tomato, watercress &
béarnaise sauce*
£21.95

Root Vegetable Hash

Roasted root vegetables, pearl barley & Puy lentils served with a soft-poached egg (v)
£12.50

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*
£14.95

12oz Barnsley Chop

Double Cumbrian lamb loin chop served with French-style little peas & herb butter
£14.95



Side Orders - £3.50

*Hand Cut Chips, Mashed Potato, Seasonal Greens, Beer-battered Onion Rings,
Peas, Lettuce & Bacon, Honey Roasted Carrots, Chop House Salad*



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Puddings

Spiced Apple Crumble

Bramley apple & sultana compôte cooked with cinnamon, baked with a golden flapjack topping & served with a jug of warm vanilla pod custard
£5.95

Dark Chocolate & Black Cherry Terrine

Rich dark chocolate mousse, studded with black kirsh-soaked cherries served with whipped cream, chocolate shavings & candied walnuts
£5.95

Mr Lowry's Rice Pudding & 'Boozy Dates'

Warm, creamy vanilla rice pudding with brandy & orange-soaked dates, dipped in dark chocolate
£5.50

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
£5.95

'Soreen' Bread & Butter Pudding

Layered bread & Manchester's very own malt loaf with butter & raisins cooked in vanilla egg custard served with poached apricots and vanilla ice cream
£5.95

Cheshire Farm Ice Cream

A choice of three scoops of freshly-churned ice creams & shortbread biscuit
£5.50

Sorbet

A choice of three scoops of refreshing sorbet (please ask your server for today's choices)
£4.95

The Great British Cheeseboard

Served with our own apple & ale chutney, grapes, celery and biscuits
£6.50/ £11.95 (to share)



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