

Mr  
**THOMAS'S  
CHOP HOUSE**

Est. 1867  
MANCHESTER

## Sunday Menu

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



### Starters

#### Celeriac & Garlic Soup

*Creamy celeriac soup with Isle of Wight smoked garlic & thyme, garnished with shredded smoked chicken & toasted hazelnuts*  
£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*  
£6.95

#### Crispy Whitebait

*Lightly fried, crispy whitebait with roast garlic mayonnaise & lemon*  
£6.95

#### Lancashire 'Waldorf' Salad

*Butler's handmade Blacksticks Blue cheese from Ingledwood Dairy in Longridge, Bramley apple, celery, chicory & walnut salad (v)*  
£7.50



### Main Courses & Classics

#### Roast Rump of Beef

*Ridings Reserve 28-day aged roast rump served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy*  
£15.95

#### Roast Shropshire Chicken

*Half Shropshire reared roast chicken, served with sage & onion stuffing, roast potatoes, seasonal vegetables & gravy*  
£14.95

#### Root Vegetable Hash

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

#### Traditional Fish & Chips

*Tom's Pale Ale-battered sustainable Scottish whiting with hand cut chips, mushy peas & tartare sauce*  
£14.95

#### 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



*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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## 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*

£6.95

### Mr Lowry's Rice Pudding

*Warm creamy vanilla pod rice pudding with honey-roasted plums & toasted Scottish oats*

£6.95

### Cheshire Farm Ice Cream

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

£5.50

### The Great British Cheeseboard

*Served with apple & ale chutney, grapes, celery and biscuits*

£6.95 / £11.95 to share



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