

Mr THOMAS'S CHOP HOUSE

Est. 1867

MANCHESTER

The Winter Menu

A Gastronomic Voyage Around The British Isles



Appetisers to Share

Beer-battered Salt Pickles

Tom's Pale Ale-battered salt pickles with curry mayonnaise

£3.50

Crispy-fried Squid

Lightly fried squid with roast garlic mayonnaise & lemon

£6.95



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 Chop House Corned Beef Hash Cake

A blend of our home-made corned beef & potato, served with a soft poached egg & fruity Oxford sauce

£6.95

'Devilled' Chicken Livers

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

£6.95

Crispy Whitebait

Lightly fried, crispy whitebait with roast garlic mayonnaise & lemon

£6.95

Wild Mushroom Tart

Baked wild mushroom & tarragon quiche with dressed curly endive & candied chestnuts (v)

£7.50

Lancashire Waldorf Salad

Butler's handmade Blacksticks Blue cheese from Inglenwood Dairy in Longridge, Bramley apple, celery, chicory & walnut salad

£7.50

Honey Roast Bacon

Roast streaky bacon joint glazed in honey, served with pease pudding & beer-battered pickles

£6.50

Bleiker's Scottish Smoked Salmon

Award-winning Scottish smoked salmon from Bleiker's smokehouse, North Yorkshire served with lemon, pumpernickle 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

Smoked Haddock Fish Cakes

Scottish smoked haddock with buttered leeks & a grain mustard butter sauce

£13.95

Fisherman's Pie

Cod, salmon, prawns & smoked haddock in a white wine cream sauce topped with Cheddar mashed potato

£14.95

Traditional Fish & Chips

Tom's Pale Ale-battered sustainable Scottish haddock with hand-cut chop house chips, mushy peas, tartare sauce & lemon

£14.95

Roast Chicken & Cabbage

Pan-roasted Shropshire chicken fillet with buttered black cabbage from Ormskirk in Lancashire, crispy confit potatoes, slow-cooked in duck fat, served with grain mustard sauce

£13.95

Root Vegetable Hash

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

£12.50

Glamorgan 'Sausages'

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

£13.95

The Famous Steak & Kidney Pudding

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

£14.95

Shepherd's Pie

Minced lamb & root vegetables, topped with creamy mashed potato & served with pickled red cabbage

£13.95

Mr Thomas's Famous Corned Beef Hash

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

£14.95



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Chops & Steaks from the Grill

6oz Bacon Chop

Bacon steak chop with a kale 'bubble & squeak' cake, crispy dry-cured bacon, crispy Tom's Pale Ale-battered onion rings & grain mustard gravy

£12.95

12oz Barnsley Chop

The classic double lamb loin chop served with a black pudding hash brown, lamb cooking sauce & parsnip crisps

£15.95

12oz Suffolk Pork 'T-bone' Chop

Dingley Dell pork chop with sage, champ potatoes & Bramley apple sauce

£14.95



Introducing A More Distinguished Steak

'Ridings Reserve' premium English beef, exclusively sourced from farms across the English countryside.

To deliver the highest quality with consistent tenderness, succulence & flavour.

Superior Farms | Superior Food | Superior Marbling



8oz Rump Steak

28 day-aged rump steak

£16.50

8oz Rib Eye Steak

28 day-aged rib eye steak

£21.95

All garnished with hand-cut chop house chips, roast tomato & mushroom.

Choice of peppercorn sauce or béarnaise sauce

£2.50



Side Orders

<i>Sour Dough Bread & Butter</i>	£2.50
<i>Jug of Gravy</i>	£2.00
<i>Hand-cut Chips</i>	£3.50
<i>Mashed Potato</i>	£3.50
<i>Beer-battered Onion Rings</i>	£3.50
<i>Honey Roast Carrots</i>	£3.50
<i>Roast Root Vegetables</i>	£3.50
<i>Buttered Savory Cabbage & Bacon</i>	£3.50
<i>Chop House Salad</i>	£3.50

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Puddings

Spiced Winter Crumble

Spiced Bramley apple, pear & chestnut baked under a golden flapjack topping & served with warm thick vanilla
£6.95

Dark Chocolate Cheesecake

Rich, dark chocolate cheesecake with 'malted chocolate' sauce & crunchy honeycomb pieces
£6.95

Sticky Toffee Pudding

Sweet & sticky date pudding, made famous by the late Francis Coulson of the Sharrow Bay Hotel in 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

'Golden Syrup' Sponge Pudding

Lyles 'Golden Syrup' sponge pudding with thick vanilla pod custard
£6.95

Sorbet

A choice of three scoops of our own most-refreshing sorbet
£4.95

Cheshire Farm Ice Cream

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

The Great British Cheeseboard

A selection of the finest British cheeses served with our own apple & ale chutney, grapes & biscuits
£6.95 / £11.95 to share



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