

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)
£7.50

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

Winter Salad

Honey-roasted figs, Claire Burt's blue cheese from Altrincham, crispy Woodall's Cumbrian ham, chicory, radicchio & pickled cranberries & candied walnuts
£7.50 / £12.00

Chicken Caesar Salad

Grilled Shropshire-reared chicken breast, gem lettuce, crispy streaky bacon, soft-boiled egg, bread crisps & Caesar dressing
£6.50 / £11.00

'Devilled' 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
£7.95

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

Fisherman's Pie

Cod, salmon, prawns & smoked haddock in a white wine cream sauce topped with Cheddar mashed potato
£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
£14.95

Glamorgan 'Sausages' & Gravy

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

Bangers & Mash

Grandad's Olde English sausages, creamy mashed potato & rich onion gravy
£13.00

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

Lancashire Cheese & Onion Pie

The Great Northern Pie Company's Lancashire cheese & onion pie, served with buttered cabbage, Chantenay carrots & herb butter sauce (v)
£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, 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
£15.95

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
£6.95

Dark Chocolate & Black Cherry Terrine

Rich dark chocolate mousse, studded with black kirsh-soaked cherries served with whipped cream, chocolate shavings & candied walnuts
£6.95

Mr Lowry's Rice Pudding

Warm creamy vanilla pod rice pudding with honey-roasted plums & toasted Scottish oats
£6.95

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

Bread & Butter Pudding

Layered bread & Manchester's own malt loaf with butter & raisins cooked in vanilla egg custard served with poached apricots and vanilla ice cream
£6.95

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
£6.95 / £11.95 (to share)



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