

SUNDAY SERVICE

Mr
THOMAS'S
CHOP HOUSE
Est. 1867
MANCHESTER

~APPETISERS~

Norcellara Olives	£4.50
Warm Sourdough <i>with</i> Garlic & Herb Butter	£5.00
Confit Potatoes <i>with</i> Aioli & Grated Pecorino	£6.00

~STARTERS~

Mackerel Mousse <i>on</i> pomme anna potatoes, <i>with</i> a pickled cucumber & dill salad (gf).	£9.50
Lamb Kofta <i>with</i> cucumber yoghurt, pomegranate molasses & coriander.	£10.00
Goat's Cheese & Courgette Fritter <i>with</i> pico de gallo (v).	£8.50
'Ndjua Scotch Egg <i>with</i> chili mayo.	£11.00

~THE ROASTS~

Sirloin of Beef <i>with</i> roast potatoes, seasonal greens, carrot & swede mash, Yorkshire pudding & gravy.	£19.50
Half Roast Chicken <i>with</i> roast potatoes, seasonal greens, carrot & swede mash, stuffing, Yorkshire pudding & gravy.	£18.50
Crispy Pork Belly <i>with</i> roast potatoes, seasonal greens, carrot & swede mash, Yorkshire pudding & gravy.	£18.50
Mushroom Wellington <i>with</i> roast potatoes, seasonal greens, carrot & swede mash & vegan gravy (ve).	£17.50

~THE CLASSICS~

Suet Pudding Braised Beef Shin & Pancetta suet pudding <i>with</i> creamy mash, pea purée & red wine jus.	£23.00
Our Famous Corned Beef Hash 10 days in the making to our own <i>secret</i> recipe. <i>Topped with</i> a soft-poached egg & crispy bacon. (Can be made gluten-free upon request).	£19.50
Chop House Fish & Chips Haddock served in our signature beer batter, <i>with</i> mushy peas & home-made tartare sauce (gf).	£17.50
Chop House Daily Pie Always served <i>with</i> seasonal greens & a choice of creamy mash <i>or</i> Chop House triple cooked chips. (Ask your server for today's offerings).	£18.00

~SIDE DISHES~

Triple Cooked Chips (ve/gf)	£5.00
Cauliflower Cheese (v)	£6.00
Creamy Mash Potato (v/gf)	£5.00
Seasonal Buttered Greens (v/gf)	£5.00

Great British Food
Nostalgic | Proper | Made in the North

Before ordering, please speak to our staff if you have any allergies or intolerances and a staff member will come over to discuss your options. Although extreme care is taken, we cannot guarantee that any allergen ingredients will not be found in our food. Please note a discretionary service charge may be added to your bill, if you are unhappy with this it can be removed.

A Victorian Potted History of MR THOMAS'S CHOP HOUSE

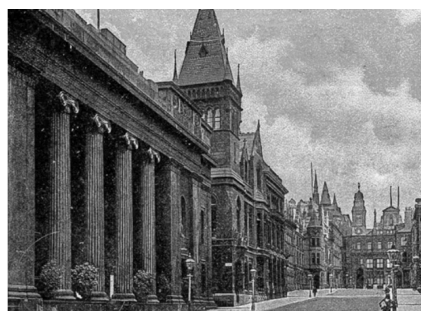
“The gastropub is one of the most interesting developments in the pub scene in the last decade- but it’s not really that new. More than 100 years ago Mr Thomas’s Chop House was doing much the same thing.”

Paul Ogden, The Manchester Evening News

WELCOME to Mr Thomas’s Chop House – once described by
The New York Times as “probably Manchester’s most venerable pub.”

Its location is at the very heart of Manchester. Almost literally so. It backs on to St Ann’s Churchyard, the site of St Ann’s Church, consecrated in 1712 when Manchester was just a small rural town, and the point from which all milestones and distances from the city are measured. The church is a Grade I-listed building, representing Manchester’s only surviving example of English Baroque Architecture.

This particular site was originally occupied by a Georgian town house, hence its long, slim shape. Thomas Studd, who gave his name to the premises, first opened it as a public house and restaurant in 1867 at a time when Manchester had become one of the world’s wealthiest and most important cities.



The view from Tom’s front door in 1867: Manchester’s original Town Hall / All that remains Manchester’s original Town Hall.

The location then was of the highest local significance as the site faced the city’s original Town Hall on the corner of King Street. Manchester had become a place to do business in.

As the city boomed, the size of its administration soon outgrew the old town hall building and in 1877 they moved into Waterhouse’s master-piece in Albert Square. The original became a library, but was eventually demolished.

Tom’s was a place where businessmen (and it really was male-only at the time) met, dined, caught up with the news and conducted their affairs over hearty plates of traditionally cooked meats, frequently grilled as ‘chops’ on the bone and washed down with fine wines or well-kept local beers. *Little change there then.*

The origins of the modern British pub can be traced back to Roman taverns. Then the Anglo-Saxons established ale houses that grew out of domestic dwellings. While the pubs of the early 19th century fulfilled an interesting public health role in British life.

1830’s Beer Act was designed to reduce public drunkenness. At the time beer was viewed as harmless, nutritious and even healthy. Young children were often given what was described as ‘small beer,’ which was brewed to have a low alcohol content, as the local water was frequently unsafe. Even the temperance movements viewed the drinking of beer very much as a secondary evil and a normal accompaniment to a meal. The beer of the day was thus intended to wean its drinkers off the evils of gin!

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Architect Robert Walker had been commissioned to rebuild and extend the Chop House’s original premises and this version of Mr Thomas’s was completed in 1901. It was one of the first cast iron-framed buildings in Manchester. The decorative, hand-cast terracotta blocks, Accrington brick and Victorian tiling finishes which are Mr Thomas’s principal distinguishing features were specified to combat the soot which was the curse of coal-fired industrial Britain in the Victorian era. These surfaces have been recently cleaned and restored to reveal the beauty and skill of the original craftsmanship. The interior with its tiled arches and intense green lustre remains almost completely original. The architectural and historic significance of this area was formalised when St Ann’s Churchyard was recognised by English Heritage as Manchester’s first Conservation Area. This unique little building was given protected Grade II-listed status at the same time in recognition of its own importance to the city.

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