

# Mr THOMAS'S CHOP HOUSE

Est. 1867  
MANCHESTER

## ~APPETISERS~

Norcellara Olives **£4.50**

Warm Sourdough *with* Garlic & Herb  
Butter **£5.00**

Confit Potatoes *with* Aioli & Grated  
Pecorino. **£6.00**

## ~STARTERS~

Mackerel Mousse

*on* pomme anna potatoes, *with* a pickled  
cucumber & dill salad (gf).

**£9.50**

Lamb Kofta

*with* cucumber yoghurt, pomegranate  
molasses & coriander.

**£10.00**

Goat's Cheese & Courgette Fritter

*with* pico de gallo (v).

**£8.50**

'Ndjua Scotch Egg

*with* chili mayo.

**£11.00**

Great British Food

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## ~CLASSICS~

Suet Pudding

Braised Beef Shin & Pancetta suet pudding *with*  
creamy mash, pea purée & red wine jus.

**£23.00**

Our Famous Corned Beef Hash

10 days in the making to our own *secret* recipe.  
*Topped with* 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, *with*  
mushy peas & home-made tartare sauce (gf).

**£17.50**

Chop House Daily Pie

*Always served with* seasonal greens & a choice of  
creamy mash *or* Chop House triple cooked chips.  
(*Ask your server for today's offerings.*)

**£18.00**

## ~SIDE DISHES~

Garlic & Herb Crushed New Potatoes (v/gf) **£6.00**

Seasonal Buttered Greens (ve/gf) **£5.00**

Chop House Triple Cooked Chips (ve/gf) **£5.00**

Creamy Mash Potato (ve/gf) **£5.00**

Rocket, Confit Tomatoes, Parmesan

& Balsamic Dressing (v/gf) **£6.00**

## ~MAINS~

Posh Ham, Egg & Chips

Brown sugar & orange glaze Bacon Chop, *with*  
pan-fried duck egg, & confit potato chips.

**£24.00**

Roast Pork Belly

*with* orange & carrot purée, crispy garlic new  
potatoes, seasonal greens & red wine jus. (gf).

**£24.00**

Chicken Supreme

*in* a rich wild mushroom & tarragon sauce.  
*Served with* creamy mash potato & prosciutto  
crisps.

**£24.00**

Mushroom & Blue Cheese Pie

*Served with* creamy mash  
(*v- can be made vegan upon request.*)

**£16.00**

## ~THE GRILL~

8oz Rump **£28.00**

12oz Barnsley Lamb Chop **£29.00**

10oz Ribeye **£34.00**

*Always served with* triple cooked chips & fresh  
watercress (gf).

*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*

Thomas Studd was the first licensee between 1867 and his death in 1880.

His name lives on. His widow Sarah continued in post until 1896, when she was succeeded by their daughter, also Sarah, until 1900. The premises were then closed for a year, rebuilt and clad with the current facades (dated 1901 in the terracotta itself) by two gentlemen of Manchester's Victorian era: James Binney and Frank Willoughby.



*St Ann's Church in 1745 (above).*

The James Binney Family Trust owns the building to this day. Actually, two buildings to be precise. James's father was Edward William Binney the geologist from Morton in Nottinghamshire.

## THE ENDURING FAMILY HISTORY OF MR THOMAS'S CHOP HOUSE

Edward settled in Manchester in 1836, founded the Manchester Geological Society and became secretary and president of the Manchester Literary and Philosophical Society.

He perfected the means of extracting paraffin oil from coal with his business partner James Young, another member of the same society. They set up the world's first commercial oil-works, E.W. Binney & Co. in Bathgate, West Lothian in 1851!

Young was a fascinating man: a friend of the famous Victorian explorer and missionary Dr. David Livingstone, he established a competitor to the Manchester Guardian in 1846 and bought out his partners from the oil works in 1865. He was elected a Fellow of the Royal Society in 1873. Frank Stanley Willoughby was a builder, publican and wine merchant.

He was responsible for the construction of the second building - behind the first archway in the front bar, which is where the two structures join at the ground level. Frank is registered as the licensee here between 1902 and 1912.



*The view from the back door in 2016 (above):  
Manchester's first Conservation Area.*

He then went on to run Willoughby's Wine & Spirits Merchants from these premises for 30 more years between 1912 and 1942. Willoughby's continues today as part of the J.W. Lees Brewery business, itself established in 1828. And itself still a supplier of fine, local cask beers to The Victorian Chop House Company.

The first floor was originally a private members gentleman's club, a club 'with no name,' but with a colourful reputation before the First World War. The kitchens were originally located on the second floor. Whilst the rooms at the top received visitors from the gentleman's club below.

Manchester's two original family-owned Chop Houses, are now joined in ownership and philosophy again.

The Victorian Chop House Company is also a family business dedicated to serving great British food, made with fresh local ingredients, and to preserving the special things that make Manchester unique and different. We're a local, independent business, thank you for your support.

**Great British Food**

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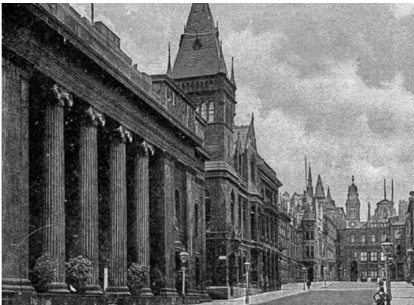
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**WELCOME to Mr Thomas’s Chop House – once described by The New York Times as “probably Manchester’s most venerable pub.”**

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.