

~ WHILE YOU WAIT ~

Devilled Whitebait

Served with garlic mayonnaise £4.00

Fresh Baked Bread

Bread for the table, served warm with beef dripping & gravy £3.50

Nocellara Olives £3.50

Spicy Chilli Chipolatas Served in garlic butter

£4.90

Cornichons

£2.50

~ STARTERS ~

Curried Cauliflower Soup (v)

Curried cauliflower, onion bhaji, curry oil & coriander £6.50

Crispy Pig Fritters

Apple purée, pickled quail's egg & English mustard mayonnaise £7.00

Chicken Liver Pâté

Quince jam, apple jelly & mini granary loaf

Smoked Haddock Rarebit

Served on grilled sourdough

Hand-carved Smoked Salmon

Hand-carved smoked Scottish salmon, served with the classic garnish of horseradish cream, shallots & caper berries (gf) £9.00

Crispy Garstang (v)

Crispy Garstang White (English Brie) served with English tomato jam £7.50



- MAIN COURSES & CLASSICS -

Homity Pie (v)

Jerusalem artichoke, heritage potato, wild mushroom, onions & leeks in an open-faced pie topped with goat's cheese £13.50

Traditional Fish & Chips

Tom's Special Bitter-battered sustainable Scottish haddock with hand-cut Chop House chips, mushy peas, tartare sauce \mathscr{O} lemon (gf) £15.00

Chicken & Chips

Half a Goosnargh chicken, with confit leg & roasted breast served with Chop House chicken gravy & chips (gf)
£16.00

Steamed Steak & Kidney Pudding

Steamed steak & kidney pudding served with creamy mashed potato & Chop House gravy
£16.00

Tom's Famous Corned Beef Hash

10 days in the making to our own secret recipe – served with sautéed potatoes \mathscr{E} creamed onions, topped with a soft-poached egg \mathscr{E} crispy dry-cured bacon (*gf*)

Pale Ale-braised Ox Cheek

Manchester Pale Ale-braised heritage ox cheek, baby onions, smoked bacon, button mushrooms & mashed potato with cooking liquor £16.00

Shetland Mussels

Shetland mussels in a garlic & white wine broth served with Chop House chips £15.50

Tom's Speltotto (v)

Speltotto with roast butternut squash, roasted hazelnuts & squash purée £15.50

~ SIDE ORDERS ~

Wilted greens (gf) £4.00

Creamy Mash (gf) £4.00

Chop House Salad (gf)

£3.50

Chop House Chips (gf)

Peas, bacon & lettuce (gf)

Honey Roast Roots (gf)

£3.50

£4.50

£3.50



- CHOPS & STEAKS FROM THE GRILL -

Our beef is 21 day dry aged from heritage breeds in the Yorkshire Dales & Fells

250g Rib Eye Steak

Served with Chop House chips & grilled English cherry tomatoes (gf) £25.00

450g Pork Ribeye

450g pork ribeye on the bone with sage, garlic & lemon served with grilled English cherry tomatoes (gf)
£17.00

Ripon Cathedral Dry-cured Bacon Chop

Honey & mustard roast native breed bacon chop, cauliflower & potato bake served with roast gravy (gf)

SAUCES & BUTTERS

Peppercorn Sauce (gf) £2.00

Béarnaise (gf) £2.00

Red Wine Gravy (gf) £2.00

Cropwell Bishop Stilton Butter (gf) £2.00

Truffle Butter (gf) £2.50

~ SIDE ORDERS ~

Wilted greens (gf) £4.00

Creamy Mash (gf) £4.00

Chop House Salad (gf) £3.50

Chop House Chips (gf) £3.50

Peas, bacon & lettuce (gf) £4.50

Honey Roast Roots (gf) £3.50

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.