

Green Apple Collins
Gin, lemon,
green apple & soda £11



Grape Lemonade
Grape, lemon & soda £5

Sunday 20th September
2 COURSES £29 | 3 COURSES £35

SNACKS

Game tea £5
Jesus salami £6
Sourdough, Jersey butter £2.5
Pig head croquette, pickled walnut mayonnaise £4
Smoked cod's roe, cured egg yolk £8
Mangalitza bacon, burnt apple £8
Monkfish skewer £3
Devilled sprats, malt vinegar mayonnaise £6

STARTERS

Fish soup, cockles & rouille
Vesuvio tomato, mozzarella, yellow peach, mint
Middle white pork & prune terrine, pickles & mustard
Scottish girolles, barley, orange, radicchio

MAINS & ROASTS

Cauliflower cheese ravioli, grape, brown butter, pine nuts, fine herbs
Cornish Thornback ray, preserved lemon, brown butter, capers

White Park rump, horseradish creme fraiche
Iron Age rump, apple sauce
Swaledale shoulder, mint sauce (for 2 to share)
Yorkshire grouse, damson jam (£15 supplement)
Herb & butter roasted celeriac

-Served with-

Roast potatoes | Yorkshire pudding | Purple sprouting broccoli, hazelnut, soft herbs
Kalibos cabbage, pumpkin seed, yoghurt | Sand carrots, honey

SIDES

Confit potatoes £6

DESSERTS

Madagascan chocolate, husk custard
Blueberry & almond tart, clotted cream
Fig, meringue, Earl Grey, pistachio
Dorstone, honey, fig, crackers

Signed copy of the Quality Chop House cookbook £15

We currently do not accept cash. A discretionary 12.5% surcharge will be added to your bill.
Please inform your server if you have any allergies or dietary requirements.