

SOUTH PLACE CHOP HOUSE



BRITISH BUTCHERS' WEEK

THE FORGOTTEN CUTS

12 - 18th of March

MONDAY

WARM CHICKEN OYSTER SALAD

Jerusalem artichoke, bitter leaves, trompette mushroom, port vinaigrette
with crispy chicken skin & smoked salt

TUESDAY

SLOW COOKED LAMB NECK

Crispy polenta, wild garlic oil

WEDNESDAY

GRILLED CALVES LIVER

Smoked streaky bacon, caramelised shallot and thyme sauce

THURSDAY

SMOKED PORK COLLAR

Creamed potato, burnt apple

FRIDAY

BRAISED BEEF SHIN AND BONE MARROW PIE