



SNACKS

POTATO & THYME SOURDOUGH LOAF, salted butter	£3.50
STUFFED PRESERVED PEPPERS, with cream cheese	£5.00
SALT & VINEGAR FRIED PICKLES, aioli.....	£5.00
SAUSAGE ROLL, pickled walnut ketchup	£6.00

STARTERS

SMOKED SALMON SCOTCH EGGS	£8.50
CRISPY SQUID, Isle of White chili jam.....	£9.00
CHICKEN LIVER PARFAIT	
Cumberland Jelly, rhubarb chutney, sourdough	£10.00
CURED WILD SEA TROUT	
Blood orange & green chilli dressing, yogurt.....	£12.00
DORSET CRAB CAKE	
Brown crab mayonnaise, pickled cucumber.....	£12.00/£19.00
ROASTED VINE TOMATO SOUP	
Croutons, basil oil.....	£7.00
SUPERFOOD SALAD	
Grains, grilled broccoli, cucumber, radish, natural yogurt	£9.00/£12.00
CHOP HOUSE SALAD	
Romaine lettuce, avocado, bacon, blue cheese dressing	£9.00/£12.00
Both salads available with supplement of	
Josper grilled chicken	+£6.00
Josper grilled prawns	+£7.00

CHOP HOUSE CLASSICS £17.00

CHOP HOUSE BURGER & CHIPS	
Cheddar, gem lettuce, red onion, aioli, tomato & chili relish	
Add dry cured bacon +£2.00	
HOMEMADE SAUSAGES & CREAMED POTATOES	
Caramelised onions & gravy	
SCHIEHALLION BEER BATTERED FISH & CHIPS	
Crushed peas, tartar sauce	

MAIN COURSES

LINE CAUGHT NEWLYN COD	
Cauliflower puree, baby artichokes, wild garlic oil	£20.00
BAKED HERITAGE BEETROOT TART	
Caramelised red onion, goats curd, sherry caramel	£15.00
VEGAN BURGER	
Sweet potato, avocado, lime, Sriracha, served with hand cut chips	£13.50
GOOSENARGH CORN FED CHICKEN BREAST	
English peas, broad beans, morel mushrooms, red wine sauce	£19.00

TO SHARE (FOR 2)

SLOW ROASTED SHOLDER OF HERDWICK LAMB	
Roscoff onion, wilted Swiss chard	£48.00

Consuming undercooked burgers may increase the risk of foodborne illness, particularly for those who are very young, elderly, pregnant or suffering illness.

JOSPER GRILL

All of our beef is rare British breeds sourced from our trusted artisan suppliers & dry aged for a minimum of 30 days.
Grilled meats will be served with roasted cherry tomatoes, field mushroom & watercress

CHOPS

SALMON CUTLET	£19.00
400gr DINGLEY DELL PORK CHOP	£23.00
HERDWICK LAMB CUTLETS	£26.00
350gr ENGLISH ROSE VEAL CHOP	£28.00

STEAKS

250gr FLAT IRON aged for 21 days	£21.50
300gr RIB EYE	£32.00
200gr FILLET	£35.00

LARGE RARE BREED CUTS

Please speak to one of our Team Member about our daily selection.
Cut to a minimum of 600g.

SAUCES - £2.50

PEPPERCORN / BÉARNAISE / RED WINE

SIDES - £4.50

HONEY ROAST CARROTS / SEASONAL GREENS
TRIPLE COOKED CHIPS / GREEN LEAVES, RADISH /
HERITAGE BEETROOT SALAD, CRUSHED WALNUTS

SEASONAL SIDES - £7

JERSEY ROYAL POTATOES
ENGLISH ASPARAGUS
TRUFFLE MASHED POTATO

DESSERTS - £7.00

DARK CHOCOLATE MOUSSE, almond tuille, raspberry ice cream
MIXED BERRY ETON MESS, vanilla Chantilly
GOOSEBERRY AND ALMOND TART
ENGLISH STRAWBERRY CHEESECAKE
STICKY TOFFEE CHOCOLATE BOMBE, banana yogurt sorbet, hot caramel sauce
SELECTION OF HOMEMADE ICE CREAMS & SORBETS

BRITISH CHEESE SELECTION

LAMB FEAST

Join us on the 22nd May for our seasonal
Lamb Feast with Head Chef, Guy Betteridge.

Enjoy three-courses with canapés and a glass of
prosecco on arrival, for £50 per person.

To find out more, please speak to
Chop House reception or email
ChopHouse@SouthPlaceHotel.com

