

CHRISTMAS  
AT **CHOP HOUSE**  
BAR × BUTCHERY



**THREE** PER PERSON  
**COURSE** **£28**

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**STARTERS**

**AIR DRIED BEEF**

heritage tomatoes & himalayan salt

**FRIED GOATS CHEESE**

pickled beetroot & tarragon yoghurt

**DUCK WINGS**

cranberry & chilli jam, spring onions & mint

**WHISKY CURED SALMON**

rocket, fennel & horseradish mayo

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**MAINS**

**SUGAR PIT HAM**

truffled roasters, grilled cabbage & béarnaise

**COAL ROASTED CORN RISOTTO**

wild herbs & fermented chilli butter

**35 DAY DRY AGED BEEF**

beef fat onions & bone marrow potato gratin

**NORTH SEA COD**

baked celeriac & crispy mushrooms

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**PUDDINGS**

**CHOCOLATE TART**

marmalade ice cream

**TOFFEE APPLE CRUMBLE**

vanilla custard

**LEMON MERINGUE CHEESECAKE**

strawberry sugar

**CASHEL BLUE**

heather honey & damson cracker

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PLEASE ASK YOUR SERVER IF YOU HAVE ANY ALLERGY OR DIETARY REQUIREMENTS.  
PLEASE BE AWARE OUR KITCHEN DOES CONTAIN NUTS & OTHER ALLERGENS. FULL ALLERGEN MENU AVAILABLE ON REQUEST.  
CHRISTMAS MENU AVAILABLE FOR PARTIES OF 4+ AND MUST BE PRE-BOOKED