

# CHOP HOUSE

BAR × BUTCHERY

## DESSERTS

CHOCOLATE FUDGE CAKE	5.50
salted caramel ice cream & peanut brittle.	
STICKY TOFFEE PUDDING	5.50
pecan ice cream & toffee sauce.	
PEAR & BLACKBERRY TRIFLE	5.50
vanilla custard, cream & pear sponge.	
TREACLE TART	5.50
crème fraîche sorbet & lemon.	

## CHEESE

Our artisan cheese selection is from IJ Mellis - their range of farmhouse cheese has an unrivalled flavour & quality.

[ Three for 9.00  
{OR}  
Five for 12.00 ]

ADMIRAL  
COLLINGWOOD  
*Cheddar, England*  
Washed in Newcastle Brown  
Ale. Smooth with succulent  
flavour that melts on the  
tongue.

THE WESTRAY  
WIFE  
*Cheddar, Scotland*  
A washed-rind cheese from  
Orkney. (v)

YOUNG BUCK  
*Blue, Ireland*  
Rich, creamy & rounded, like  
the best Stilton, but with a  
long-lingering finish.

CLAVA BRIE  
*Brie, Scotland*  
Delicately flavoured with no  
added cream. Silky, soft &  
luscious. (v)

GOLDEN CROSS  
*Goats, England*  
Soft cheese made by Kevin &  
Alison Blunt at their farm at  
Whitesmith, East Sussex. (v)

## COCKTAILS

MADAME LOIRE	8.00
Martin Millers Westbourne, Vouvray, St. Germain, citric acid, Fee Bros. Peach bitters.	
J.B. FASHION	8.00
Balvenie Double Wood, almond butter, demerara sugar, Regan's Orange bitters.	
BLACK BARREL FLIP	7.00
Mount Gay Black Barrel, Dow's Fine Ruby Port, dates, Mozart Chocolate bitters, whole egg. (e)	

(e) - contains eggs

## AFTER DINNER DRINKS

TORRES MOSCATEL ORO FLORALIS  
6.00 GLS 30.00 BLT 500ml

SAUTERNES LES GARONNELLES,  
LUCIEN LURTON ET FILS  
8.00 GLS 25.50 BTL 375ml

GRAHAM'S QUINTA DOS MALVEDOS  
VINTAGE PORT  
3.00 GLS

GRAHAM'S LATE BOTTLED VINTAGE  
PORT  
3.50 GLS

FARAON OLOROSO SHERRY, HIDALGO  
4.00 GLS

TRIANA PEDRO XIMÉNEZ SHERRY,  
HIDALGO  
5.00 GLS