

## COCKTAILS

**BONE DRY MARTINI** ..... 8.50  
Bone Marrow Black Cow vodka, Noilly Prat dry vermouth, pink peppercorn, sea salt & blue cheese olive

**IN BLOOM** ..... 8.50  
Tanqueray gin, Campari, Yellow Chartreuse, lemon, almond & scarlet dust

**STONESTREET SWIZZLE** ..... 8.00  
Grey Goose Citron vodka, Disaronno Amaretto, raspberry, lime, Angostura bitters & candy floss

**ROSATO SPRITZ** ..... 9.50  
RinQuinQuin Peach liqueur, Cocchi Rosa vermouth, strawberry & rose cordial, lime & Rosato Spumante

## OYSTERS

**NATURAL** ..... (each) 2.50  
shallot vinegar & tabasco

**SCRUMPY FRIED** ..... (three) 9.00 / (six) 18.00  
anchovy mayo

**BONE MARROW BAKED** ..... (three) 9.00 / (six) 18.00  
tarragon crumb & gravy

## STARTERS

**FRIED GOAT'S CHEESE** ..... 8.50  
chimichurri, tomatoes & pickled onion

**SHORT RIB SCOTCH EGG** ..... 9.00  
marrow gravy & crispy shallots

**CRAB & LOBSTER TOAST** ..... 12.50  
avocado, grapefruit & chilli

**CHARCOAL SALMON** ..... 11.50  
pickled slaw & fennel cracker

**SCALLOP & SUGAR PIT PORK** ..... 14.50  
apple & celeriac

**DRY AGED BEEF TARTARE** ..... 12.50  
crispy shallot, anchovy mayo, rye & marrow toast

**SUGAR PIT PORK RIB** ..... 9.50  
chilli jam & toasted peanuts

**HOT CHICKEN SKEWERS** ..... 8.50  
whipped blue cheese

**MUSSELS** ..... 9.50  
bone marrow broth

## OFF THE COALS

The very best British beef, butchered & dry-aged in-house using Himalayan salts. All our beef is dry-aged for a minimum of 35 days before being cooked on our open flame charcoal grill. Feast on a sharing steak or select your own cut.

**SHARING CUTS**  
Served at market weight & price.  
Ask for advice on how much to order.

**CHATEAUBRIAND  
PORTERHOUSE  
BONE-IN RIB**

### SAUCES

BÉARNAISE  
PEPPERCORN  
BONE MARROW GRAVY  
CHIMICHURRI  
BLUE CHEESE

**RUMP** (300g) ..... 19.00  
**SIRLOIN** (350g) ..... 26.00  
**RIB-EYE** (350g) ..... 29.00  
**FILLET** (300g) ..... 36.00

**SALT AGED SHORTHORN**  
Glenarm Estate beef aged in a Himalayan salt chamber. Ask your server for today's cut.

**EXTRAS**  
LOBSTER TAIL ..... 13.00  
DRIPPING FRIED EGGS ..... 3.00  
BONE MARROW ..... 3.00

## MAINS

**SURF & TURF** ..... 29.50  
hanger steak, lobster tail, béarnaise & straw fries

**COAL ROASTED CHICKEN** ..... 19.50  
chimichurri & sweet potato

**BURGER** ..... 16.50  
dry cured bacon, burnt onions, marrow gravy, comte & straw fries

**SUGAR PIT PORK CHOP** ..... 21.50  
black cabbage & truffle butter mash

**LOBSTER**  
HALF 24.00 ..... WHOLE 48.00  
béarnaise & straw fries

**SWEET POTATO GNOCCHI** ..... 17.50  
slow roasted tomatoes, green chilli & broccolini

## SIDES

**TOMATO & PICKLED ONION SALAD** ..... 4.50

**MASH & GRAVY** ..... 3.50

**BLACK CABBAGE** ..... 3.50

**CAULIFLOWER CHEESE** ..... 4.00

**BEEF DRIPPING MUSHROOMS** ..... 3.50

**CABBAGE & BLUE CHEESE** ..... 3.50

**DRIPPING CHIPS** ..... 4.00

**STRAW FRIES** ..... 3.50

**WATERCRESS & CAPER VINEGAR** ..... 3.50

**BROCCOLINI & CHILLI BUTTER** ..... 4.50

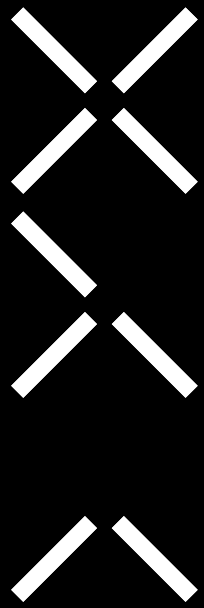
**SESAME 'SLAW** ..... 3.50

**MAC CHEESE** ..... 4.50

**ONION RINGS** ..... 3.50

**BREAD & BONE MARROW BUTTER** ..... 3.50

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.



**CHOP HOUSE**  
BAR × BUTCHERY

