HOMAS'S CHOP HOUSE

Est. 1867

The Garden Menu

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To Share

Bread & Dripping

Sourdough bread & beef dripping with roasting juices £3.50

The Great British Charcuterie Board

Woodall's air-dried Cumbrian hams & salami with mustard, piccalilli & chutney £,8.95

The Manchester Plate

Roast beef, chicken & fish barms served with hand cut chips, gravy & dipping sauces

The Famous Chop House Corned Beef Hash Cake

A blend of our home-made corned beef & potato, served with a soft poached egg & Tom's very own brown sauce

Devilled Whitebait

Lightly-spiced, crispy whitebait with garlic mayonnaise & lemon £,6.00

Yorkshire Asparagus

Grilled asparagus from Sand Hutton, North Yorkshire, served with a soft poached egg & hollandaise sauce (v) £,7.00

H. Forman & Sons Scottish Smoked Salmon Award-winning London cure smoked salmon with shallots, Lilliput capers & lemon £.8.95

Prawn & Avocado Cocktail

The British classic from the 60's consisting of seawater prawns in a Marie-Rose sauce with shredded lettuce, sliced avocado & lemon £,7.50

Chicken Caesar Salad

Grilled Shropshire reared chicken breast, gem lettuce, crispy streaky bacon, soft-boiled egg, bread crisps & Caesar dressing £,6.50/£,9.50

Claire Burt's Blue Cheese Waldorf Salad

Claire Burt's award winning blue cheese from Altrincham, peppery radishes, lamb's lettuce, Granny Smith apple, celery hearts & walnuts (v) £,6.50/£,9.50

Fish & Mushy Pea Barm

Beer-battered mini fish fillet & mushy peas, tartare sauce, lemon & hand cut chips

Roast Chicken & Mayo Barm

Roast Shropshire reared chicken breast bound in mayonaise, served with hand cut chips £,7.95

Roast Yorkshire Beef Barm

Riding's Reserve roast beef with Tewkesbury hot mustard & watercress, served with hand cut chips

Vegan & gluten-free options are available on request Before ordering please speak to our staff if you have a food allergy or intolerance All dishes are subject to availability & change of specification / market pricing.



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200

Mains & Classics

Traditional Fish & Chips

Tom's pale ale-battered sustainable Scottish whiting with hand cut chips, mushy peas & tartare sauce £,14.00

Lancashire Cheese & Onion Pie

The Great Northern pie company, Lancashire cheese & onion pie, sautéed tender stem broccoli, spring herb butter sauce (v) £,13.95

Tom's Cheese Burger

60z premium British beef burger, topped with melting Mrs Kirkham's Lancashire cheese & onion marmalade served with hand cut chips £,10.00

Shepherds Pie

Slow-braised minced Cumbrian lamb & root vegetables, topped with creamy mashed potato & served with pickled red cabbage £,12.00

Mr Thomas's Famous Corned Beef Hash

10 days in the making - to our own secret recipe - served with sautéed potatoes & creamed onions, soft poached egg & crispy dry-cured bacon

Gammon & Pineapple 80z Gammon served with pineapple & grain mustard chutney, hand cut chips & watercress

Cauliflower & New Potato Chop House Curry

Roast Cauliflower & potato cooked in an Indian spiced tomato gravy served with pilau rice & sambals (v) £,12.00

Side Orders - £3.50

Hand Cut Chips, Mashed Potato, Beer-battered Onion Rings, Peas, Lettuce & Bacon, Tender Stem Hollandaise, Chop House Salad

Puddings

Sticky Toffee Pudding

Sweet & sticky date pudding, made famous by the late Francis Coulson of the Sharrow bay hotel, Ullswater, Cumbria. Served with hot toffee sauce & clotted cream

Rice Pudding

Creamy vanilla rice pudding served with poached Yorkshire rhubarb & gingerbread

Cheshire Farm Ice Cream

A choice of three scoops of freshly churned ice creams or sorbets $\mathcal E$ shortbread biscuit £,5.00

The Great British Cheeseboard

Served with our own spring chutney, grapes, celery and biscuits

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