

Est. 1867

## Sunday Menu

Classic British cooking with a modern twist - cooked to order with fresh local ingredients

Two Courses for £19.95, Three Courses for £24.95

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**Starters** 

Celeriac & White Bean Soup

Celeriac soup with white beans, cep mushroom & white truffle cream (v)

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

H. Forman & Sons Scottish Smoked Salmon

Award-winning London Cure smoked salmon with shallots, capers & lemon

Main Courses & Classics

Roast Rump of Beef

Dukesmoor 28-day aged roast rump served with Yorkshire pudding, roast potatoes & seasonal vegetables

Roast Shropshire Chicken

Half roast free-range chicken, served with sage & onion stuffing, roast potatoes, seasonal vegetables & gravy

Root Vegetable Hash

Roasted root vegetables, pearl barley & Puy lentils with soft-poached egg & beetroot black pudding (v)

Traditional Fish & Chips

Tom's Best Bitter-battered cod with chips, mushy peas & tartare sauce

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

2000



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## STONE .

## **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

Chocolate Pudding

Warm dark chocolate pudding & vanilla ice cream

Mr Lowry's Rice Pudding

Warm, creamy vanilla rice pudding with autumn mixed berry jam

Ice Cream

A choice of three scoops of freshly churned ice creams & shortbread biscuit

The Great British Cheeseboard

Served with Summer chutney, grapes, celery and biscuits (to share)

34.34

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.

Please note a discretionary 10% Service Charge may be added to bills – if you are unhappy about this for any reason, please strike it off