

Mr
**THOMAS'S
CHOP HOUSE**

Est. 1867
MANCHESTER

The Summer Menu

A Gastronomic Voyage Around The British Isles



Appetisers to Share

Bread & Dripping

Sourdough bread & beef dripping with roasting juices or salted Jersey butter
£3.50

The Great British Charcuterie Board

Woodall's air-dried Cumbrian hams & salami with mustard, piccalilli & chutney
£9.95

Heritage Summer Vegetable Crudités Board

Locally grown heritage radishes & carrots with celery sticks, homemade Isle of Wight smoked garlic mayonnaise & Claire Burt's blue cheese sauce
£7.95



Starters

Lincolnshire Cauliflower Soup

Smooth Lincolnshire grown cauliflower soup served with crumbled 12 month aged Mrs. Kirkham's Lancashire cheese & watercress oil
£5.50

The Famous Corned Beef Hash Cake

A blend of our home-made corned beef & potato, served with a soft poached egg, pickled red cabbage & fruity Oxford sauce
£7.00

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

Crispy Black Pudding

Tom's very own black pudding recipe, bread crumbed & deep fried, served with little peas bound in an English mustard butter, topped with a soft poached egg & garnished with pea shoots
£6.00

Chicken Caesar Salad

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

Heritage Tomatoes 'On Toast'

Lightly dressed heritage tomatoes on sourdough toast with 12 month aged Lancashire cheese shavings, rocket pesto, spiced tomato vinaigrette & toasted pine nuts (v)
£6.75

Devilled Whitebait & Squid

Lightly-spiced, crispy whitebait & baby squid with Isle of Wight smoked garlic mayonnaise & lemon
£7.00

Bleiker's Scottish Smoked Salmon

Award-winning Scottish smoked salmon from Bleiker's smokehouse, North Yorkshire served with lemon. Pumpernickel bread & butter
£8.95



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.*

Mr THOMAS'S CHOP HOUSE

Est. 1867
MANCHESTER



Main Courses & Classics

Hake & Chorizo

*Roast Scottish hake fillet with spicy Yorkshire chorizo sausage, tomato & butter bean stew,
crispy fried baby squid*
£14.00

Pan-Fried Sea Bass

Sea bass fillet with deep-fried scampi, samphire & a tartare butter sauce
£16.95

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,
Served with buttered cabbage, heritage carrots & summer herb butter sauce (v)*
£13.95

Bangers & Mash

Grandad's Olde English sausages, creamy mashed potato & rich onion gravy
£10.00

The Famous Steak & Kidney Pudding

Braised steak & kidney pudding, served with hand cut chips, mushy peas & gravy
£14.00

Roasted Chicken

*Shropshire reared chicken breast, lettuce, peas & smoked bacon,
served with mashed potato & chicken cream*
£13.00

Shepherd's Pie

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

8oz Rib Eye Steak Garni

Yorkshire reared rib eye steak with hand cut chips, roast mushroom & tomato, watercress & béarnaise sauce
£21.00

Ratatouille Tart & Goat's Cheese

*Garlic-roasted roast peppers, aubergine & courgettes in a pastry tart topped with Ribblesdale
goat's cheese, rocket pesto, tomato vinaigrette & toasted pine nuts (v)*
£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*
£14.00



Side Orders - £3.50

*Hand Cut Chips, Mashed Potato, Seasonal Greens, Beer-battered Onion Rings,
Peas, Lettuce & Bacon, Buttered Heritage Carrots, Chop House Salad*



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.*

Mr
**THOMAS'S
CHOP HOUSE**

Est. 1867
MANCHESTER



Puddings

Summer Berry Tart

Summer berries grown at Makins farm, Garforth served in a pastry tartlet with thick vanilla custard with a refreshing raspberry sorbet
£6.00

Dark Chocolate Pot

Rich dark chocolate mousse with white chocolate corn flakes
£6.00

Vanilla Rice Pudding

Creamy vanilla rice pudding served with poached Yorkshire rhubarb & gingerbread
£6.00

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
£6.00

Eton Mess

British classic dessert made famous at Eton college tuck shop in the 1930's. Hand-picked Yorkshire strawberries with crushed meringue, whipped vanilla cream, strawberry sauce & mint
£5.50

Cheshire Farm Ice Cream

A choice of three scoops of freshly churned ice creams & shortbread biscuit
£5.00

Sorbet

A choice of three scoops of refreshing sorbet (ask your server for today's choices)
£5.00

The Great British Cheeseboard

Served with our own apple & ale chutney, grapes, celery and biscuits
£6.00



*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*