



THE CHOPHOUSE TASTING CLUB
With Head Chef, Matt Frost

TAIL OF RUMP STEAK BITES

Anchovy and Lemon Dressing

Paired with 'The Gypsy' Syrah/Grenache, Ken Forrester (Stellenbosch, South Africa)

HEART OF RUMP SANDO

Panne Rump Steak, Stout Ketchup, Aioli

Paired with Malbec Signature, Susana Balbo (Mendoza, Argentina)

CAP OF RUMP SKEWERS

Tare Glaze, Lemon Emulsion

Paired with Barolo di Serralunga d'Alba, Fontanafredda (Piemonte, Italy)

Sharing **PIGS HEAD**

Mutton Shoulder Ragù Shepherd's Pie, Mash Potato & Puff Pastry

Sides

CHARRED TENDERSTEM BROCCOLI (vg)
GRILLED HISPI CABBAGE, SMOKED POTATO
AIOLI & GARLIC BUTTER
TOMATO & PLUM SALAD (vg)

Dessert

SHERRY TRIFLE (v)



(v) - Vegetarian | (vg) - Vegan | (v/og on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 13.5% service charge will be added to your final bill.