

The
**FAMOUS
SAM'S
CHOPHOUSE**

Est. 1872
MANCHESTER

The Spring Menu

A Gastronomic Voyage Around The British Isles



Appetisers 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



Starters

Pea Soup

Split green pea soup served with a warm bacon & sage scone

£5.00

The Famous Corned Beef Hash Cake

A blend of our home-made corned beef & potato, served with a soft poached egg &

Sam's very own brown sauce

£7.00

Crispy Black Pudding

Sam'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

Devilled Whitebait

Lightly-spiced, crispy whitebait with garlic mayonnaise & lemon

£6.00

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

H. Forman & Sons Scottish Smoked Salmon

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

£8.95

Yorkshire Asparagus

Grilled asparagus from Sand Hutton, North Yorkshire,

served with a soft poached egg & hollandaise sauce (v)

£7.00

Fried Lamb Sweetbreads

Fried Cumbrian lamb sweetbreads, crispy Woodball's ham, spring peas, broad beans & shoots

£7.95



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.

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Main Courses & Classics

Sam's Fish Pie

North sea fish, salmon, seawater prawns, parsley, baked with mashed potato, sprinkled with Mrs Kirkham's Lancashire cheese served with minted garden peas
£14.00

Finnan Haddie

Smoked haddock with new potato & leek hash, soft poached egg, grain mustard hollandaise sauce
£13.50

Traditional Fish & Chips

Sam's special bitter-battered sustainable Scottish whiting with hand cut chips, mushy peas & tartare sauce
£14.00

Bangers & Mash

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

Lancashire Cheese & Onion Pie

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

The Famous Steak & Kidney Pudding

Braised steak & kidney pudding, served with hand cut chips, mushy peas & gravy
£15.00

Shepherds Pie

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

Roast Chicken

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

'Ridings Reserve' Steak & Egg

Flattened rump steak topped with a pan fried duck egg, hand cut chips & grain mustard butter
£13.50

Sam'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



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Chops & Steaks from the Grill

12oz Barnsley Chop

Double lamb loin chop served with French-style little peas & herb butter
£14.95

12oz Suffolk Pork T-bone Chop

Dingley Dell pork chop with sage, champ potatoes & Bramley apple sauce
£13.50



Introducing A More Distinguished Steak

Ridings Reserve premium English beef, exclusively sourced from farms across the English countryside.

They deliver the highest quality with consistent tenderness, succulence & flavour.

Superior Farms | Superior Food | Superior Marbling



8oz Rump

£16.95

8oz Rib Eye

£19.95

8oz Fillet

£25.95

All garnished with hand cut chips, roast tomato & mushroom. Choice of peppercorn sauce, béarnaise sauce or Chop House butter



Side Orders - £3.50

Hand Cut Chips

Mashed Potato

Seasonal Greens

Beer-battered Onion Rings

Tender Stem Broccoli Hollandaise

Chop House Salad



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Puddings

Mr Lowry's 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

Dark Chocolate & Orange Cheesecake

Served with home-made honeycomb pieces, slow cooked orange & chocolate sauce
£6.00

Eccles Cakes

Classic squashed fly cakes with Mrs Kirkham's award winning crumbly Lancashire cheese
£6.00

The Original Manchester Tart

School dinner classic, raspberry jam, thick vanilla custard & toasted coconut
£6.00

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 most-refreshing sorbet
£5.00

The Great British Cheeseboard

Served with our own spring chutney, grapes, celery and biscuits
£6.00
£9.00 to share



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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