

The Winter Menu

A Gastronomic Voyage Around The British Isles



Appetisers to Share

Bread & Dripping

Sourdough bread & beef dripping with roasting juices or salted Jersey butter
£3.00

The Great British Charcuterie Board

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



Starters

London Particular

Split yellow pea & flaked ham hock soup which is named after Victorian-era London's famous thick & heavy fog

£5.50

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 own super food fritter with a soft poached egg, peas & mustard butter

£5.50

Arbroath Smokie Pot

Baked, flaked smoked haddock, tomato & cheese sauce made with 12 month aged Quicques' cheddar from Newton St Cyr topped with breadcrumbs

£6.95

Stuffed Field Mushrooms

Roast flat mushrooms, filled with Rosary goat's cheese from Landford on the edge of the New Forest - dressed with garlic spinach, Ormskirk kale pesto & walnuts (v)

£6.00

H. Forman & Sons Scottish Smoked Salmon

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

£8.95

Scallops & Black Pudding

Seared scallops with Sam's black pudding, cauliflower puree & piccalilli cauliflower florets

£10.95

Chicken & Duck Liver Pâté

Smooth liver pâté served with Sam's ale and apple chutney & toast

£6.95



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.*

The
**FAMOUS
SAM'S
CHOPHOUSE**

Est. 1872
MANCHESTER



Main Courses & Classics

Lemon Sole & Pickle

*Whole west coast lemon sole on the bone, pan-fried
with nut brown butter, lemon pickle & capers*

£18.00

Cod in Parsley Sauce

*Prime west coast cod fillet cooked in a creamy parsley
sauce served with fried Ormskirk kale 'bubble' & 'squeak'*

£12.95

Traditional Fish & Chips

Sam's special bitter-battered cod with chips, mushy peas & tartare sauce

£13.00

Braised Beef in Ale

*Blade of Lancashire beef braised for eight hours in our own
Manchester ale with horseradish mash & parsnip crisps*

£14.00

Lancashire Butter Pie

Potato & cheese pie with buttered greens & herb butter sauce (v)

£13.50

The Famous Steak & Kidney Pudding

Braised steak & kidney pudding, served with chop house chips, mushy peas & gravy

£13.00

Mutton Chop House Curry

*Slow-cooked Cumbrian mutton in hand-ground spices with
steamed basmati rice, Sam's own chutney & crispy poppadums*

£14.00

Roasted Chicken & Mushroom

Shropshire free-range chicken breast, wild mushrooms & salsify, chicken cream

£12.95

Glamorgan 'Sausages'

*The traditional Welsh vegetarian classic fried Caerphilly cheese, leek &
breadcrumbs sausages with spicy tomato butter beans & toasted parsley crumb (v)*

£12.00

Sam's Famous Corned Beef Hash

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

£13.00



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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

12oz Rose Veal Chop

Dorset-reared rose veal chop marinated in garlic, rosemary & thyme, served with lemon
£18.95

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Introducing A More Distinguished Steak

The Dukemoor Journey delivers the finest premium quality British beef from the farm to the fork.

Exclusively sourced native British breeds including traditional beef shorthorn, Hereford & Aberdeen Angus cattle reared to a strict specification, then dry aged for a minimum of 28 days.

The Dukemoor mark of excellence delivers consistency in flavour, succulence & tenderness.

Superior Farms | Superior Food | Superior Marbling



8oz Rump

£16.50

8oz Rib Eye

£19.95

8oz Fillet

£26.00

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



Side Orders

Chop House Chips

£3.00

Mashed Potato

£3.00

Beer-battered Onion Rings

£3.00

Buttered Greens

£3.95

Honey-roasted Root Vegetables

£3.95

Cauliflower Cheese

£3.00

Chop House Salad

£3.00



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Puddings

Mr Lowry's Rice Pudding

Vanilla rice pudding with boozy dates soaked in orange & brandy then dipped in dark chocolate

£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 Cheesecake

Served with home-made honeycomb pieces & Horlicks malted chocolate sauce

£6.00

Upside-Down Bramley Apple Sponge

Steamed light Bramley apple sponge with stem ginger custard

£6.00

Eccles Cakes

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

£6.00

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 winter 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*