

## 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*



### Starters

#### Pea & Ham Soup

*Dressed with flaked ham hock & mint oil (gf)*

#### The Famous Chop House 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*

#### Goat's Cheese

*Crispy Kidderton Ash goats cheese (from Raven's Oak Dairy near Nantwich) deep-fried in breadcrumbs  
& served with beetroot & walnut dressing (v)*

#### Smoked Salmon

*Hand-carved, sustainable & hand-crafted Shetland smoked salmon from the Highland Smokehouse, served with  
a traditional garnish including capers, shallots & horseradish (gf)*



### Main Courses & Classics

#### Roast Rump of Beef

*Ridings Reserve 28-day aged roast rump served with Yorkshire pudding, roast potatoes,  
seasonal vegetables & roast gravy*

#### Roast Shropshire Chicken

*Half a corn-fed Goosnargh chicken from Johnson & Swarbrick's legendary Swainson House Farm near Preston,  
served with sage & onion stuffing, roast potatoes, seasonal vegetables & roast gravy*

#### Lancashire Cheese & Onion Pie

*The Great Northern Pie Company's Lancashire cheese & onion pie, served with buttered cabbage,  
chantenay carrots & herb butter sauce (v)*

#### Traditional Fish & Chips

*Sam's Special Bitter-Battered sustainable Scottish haddock with hand-cut chips,  
mushy peas & tartare sauce*

#### 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*



*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*

The  
FAMOUS  
SAM'S  
CHOPHOUSE

Est. 1872  
MANCHESTER



## 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, served with vanilla pod ice cream*

### Mr Lowry's Rice Pudding

*Warm, creamy vanilla pod rice pudding with honey-roasted plums & toasted Scottish oats*

### Cheshire Farm Ice Cream

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

### The Great British Cheeseboard

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



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