

## 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

#### Smoked Salmon & Leek Soup

*Creamy Scottish smoked salmon, Cheshire-grown leeks from Seddon farm, thickened with potato  
& served with a soft-poached egg & chives*

#### 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*

#### Wild Mushrooms 'On Toast'

*Sautéed wild mushrooms, tarragon & crème fraîche on toasted sourdough (v)*

#### Bleiker's Scottish Smoked Salmon

*Award-winning Scottish smoked salmon from Bleiker's Smokehouse, North Yorkshire  
served with lemon, pumpernickel bread & butter*



### 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 roast Shropshire-reared chicken, 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*

### 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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