

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 Haddock & Leek Soup

Creamy Scottish smoked haddock, Lancashire grown leeks from Seddon Farm, thickened with potato & served with a soft-poached egg & chives

The Famous Chop House Corned Beef Hash Cake

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

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)

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 roast Shropshire reared chicken, served with sage & onion stuffing, roast potatoes, seasonal vegetables & roast gravy

Devon Pie

Quicke's vintage Cheddar cheese from Newton St Cyres, new season potato, wild mushroom, leek & caramelized onion in a pastry tart with an endive, tomato & spring onion salad (v)

Traditional Fish & Chips

Sam's special bitter-battered sustainable Scottish whiting 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.*

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 & clotted cream

Eton Mess

The British classic dessert made famous at Eton College tuck shop in the 1930's. Hand-picked Yorkshire strawberries with crushed meringue, whipped vanilla cream, strawberry sauce & mint

Mr Lowry's Rice Pudding

Warm vanilla pod rice pudding with poached Yorkshire rhubarb & gingerbread. The Legendary Quiet Man's favourite in Sam's Sherry Bar in the 1960s.

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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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*