

~ SUNDAY LUNCH MENU ~

~ STARTERS ~

Curried Cauliflower Soup (v)

Curried cauliflower, onion bhaji, curry oil & coriander
£6.50

Hand-carved Smoked Salmon

Hand-carved smoked Scottish salmon, served with the classic garnish of horseradish cream, shallots & caper berries (gf)
£9.00

Crispy Pig Fritters

Apple purée, pickled quail's egg & English mustard mayonnaise
£7.00

Chicken Liver Pâté

Quince jam, apple jelly & sourdough
£8.50

Crispy Garstang (v)

Crispy Garstang White (English Brie) served with English tomato jam
£7.50

~ MAINS ~

Roast Rump of Beef

21-day dry aged heritage breed beef rump served with Yorkshire pudding, beef dripping roast potatoes, seasonal vegetables & roast gravy
£17.00

Traditional Fish & Chips

Scottish haddock with hand-cut Chop House chips, mushy peas, tartare sauce & lemon (gf)
£15.00

Roast Goosnargh Chicken

Half a Goosnargh chicken served with sage & onion stuffing, Yorkshire pudding, beef dripping roast potatoes, seasonal vegetables & roast gravy
£16.50

Sam's Famous Corned Beef Hash

10 days in the making to our own secret recipe served with sautéed potatoes & creamed onions, topped with a soft-poached egg & crispy dry-cured bacon (gf)
£16.00

Roast Yorkshire Pork Loin

Served with Yorkshire pudding, beef dripping roast potatoes, seasonal vegetables, apple sauce & roast gravy
£15.00

Shetland Mussels

Shetland mussels in a garlic & white wine broth served with Chop House chips
£15.00

Homity Pie (v)

Jerusalem artichoke, heritage potato, wild mushroom, onions & leeks in an open-faced pie topped with goat's cheese
£13.50

~ TO SHARE ~

Bone in Rib of Heritage Breed Beef

21 day dry aged bone in rib cooked to your liking with all the Sunday trimmings for two people
£27.50 per person

T-bone of Heritage Breed Beef

21 day dry aged T-bone cooked to your liking with all the Sunday trimmings for two people
£27.50 per person

Whole Roast Goosnargh Chicken

Served with sage & onion stuffing, chipolatas & all the Sunday trimmings for two people
£17.50 per person

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 MENU ~

Cambridge Burnt Cream

Set vanilla custard with caramelized sugar served with shortbread biscuits

£6.50

Sticky Toffee Pudding

Sticky toffee pudding with toffee sauce & vanilla ice cream

£6.50

Treacle Tart

Baked treacle tart with whiskey custard & clotted cream

£6.50

Chocolate Orange Pot

Served with orange jelly, sweet cream & Jaffa cakes

£6.95

Cheshire Farm Ice Cream

Please ask your server for today's choices (gf)

£2.00 per scoop

Sorbet

Please ask your server for today's choices (gf)

£2.00 per scoop

The Chop House Cheese Board

Button Mill British brie, Beacon Blue goat's cheese, Mrs Kirkham's Lancashire Cheese

All served with artisan crackers & elderberry jelly

£7.00 / £12.00 to share

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