

The George & Vulture Chop House

G & V Gin & Tonic 12.75 | Bloody Mary 8.95 | Virgin Mary 6.50 | Raspberry Virgin Mojito 8.00

Bread & Netherend Farm Butter 3.50 | Toasted Sourdough, Bone Marrow Butter 5.50
House Olives 5.25 | Chopped Sausages, Honey Mustard 6.95

STARTERS

Moons Green Cured Meats, House Pickles, Olives, Sourdough & Flat Bread 26.50 for 2-3 persons

Prawn Cocktail Bloody Mary dressing 12.50

Deville Kidneys on Toast 10.95

Welsh Rarebit 8.95 v *add crispy bacon 1.95*

Monkfish Scampi, Saffron Aioli 12.25

Char Roasted Pepper Dip with Dukkha 8.25

Scotch Egg, Mustard Mayonnaise 8.95

FROM THE GRILL

8 oz 28-day Aged Rib Eye Steak 32.25

Barnsley Lamb Chop 20.95 *add devilled kidney 3.50*

Kentish Hop Sausage Ring, Creamy mash, Onion Gravy, Watercress 18.95 *add black pudding 3.25*

Chop House Steak & Bone Marrow Burger, Bacon, Stout Onions, Chips, *Cheddar or Cropwell Bishop* 20.00

Also See our black board for today's Butchers cuts

From Our London Butchers of Distinction, Marbec Meats with over 50 years' experience

EXTRAS

Herb Butter 1.75 | Fried Egg 1.75 | Peppercorn Sauce 2.75 | Chop House Gravy 2.50 | Black Pudding 3.25

MAINS

Pork Schnitzel, Herb Butter, Grilled Lemon 18.95 *add fried egg 1.75*

Traditional Steak & Kidney Pudding, Lentil Gravy, Char Grilled Hispy Cabbage 19.95

Calves Liver & Bacon, Creamy Mash, Onion Gravy 27.50

Spiced Cauliflower Steak, Lentil & Spinach Dhal, Coconut yoghurt, Coriander & Pickled Pink Onion 17.95 ve

Chicken Breast, Wild Mushrooms, Green Sauce, Creamy Mash 19.75

Fish of the Day. please ***see our black board (Market Price)***

Fish & Chips, Old Brewery Bitter Battered, Tartare Sauce, Mushy Peas 22.00

Mezze Salad Bowl. Spiced Lentils, Cauliflower, Roasted Pepper Houmous, Rocket, Tomatoes 17.50 ve

SIDES all at 5.25

Triple cooked Chips | Seasonal New Potatoes | Bacon & Onion Potatoes | Creamy Mash Potato
Bubble & Squeak | Cream Spinach | Char Grilled Hispy Cabbage | Roast Tomatoes

Allergen information. We can provide information on allergens in our food. Please ask a member of staff, however as our food is prepared in a kitchen where various allergens are handled, we cannot guarantee that any dishes are completely allergen free. Our meat, fish and chicken may contain bones

DESSERTS

Bramley Apple & Berry Crumble, Custard or Ice Cream 9.00

Dark Chocolate Fondant, Berry Sauce 9.25

Affogato. Vanilla Ice Cream & Honeycomb Ice Cream with a Shot of Espresso, Crushed Amaretti Biscuits 8.95

Selection of Ice Creams. 2.85 per scoop

RENNET & RIND BRITISH CHEESE BOARD

carefully selected by affineur of the year & world cheese judge Perry James Wakeman

Served with beer chutney, grapes, celery & crackers

Westcombe Cheddar. *Somerset, unpasteurised, holstien friesian cow,hard*

Cropwell Bishop Stilton. *Nottinghamshire, pasteurised, holstien friesian cow,blue*

Cornish Yarg. *Somerset, unpasteurised, holstien friesian cow, hard*

Sussex Brie. *East Sussex, unpasteurised, holstien friesian cow.soft*

One Cheese 6.95 | Three Cheeses 18.95 | Four Cheeses 26.50

Welsh Rarebit 8.95

Potted Cropwell Bishop Stilton to share 12.95

Walker & Scott Finest Ruby Port. 50ml ml glass 8.00. Bottle 112.00

Walker & Scott Brandy XO 25 ml glass 6.30

COFFEE & TEAS

Latte 3.85

Americano 3.50

Espresso 3.50

Teas 3.85 *please ask about our flavours*

Cappuccino 3.85

Fair Trade Hot Chocolate 5.95

Espresso Affogato with *scoop of vanilla ice cream* 4.95