

SOUTH PLACE CHOP HOUSE



STARTERS

GAZPACHO, chilled heirloom tomato, red pepper, cucumber & onion (VG)

GRILLED OCTOPUS, smoked cod's roe, extra virgin olive oil, sweet paprika

COBBLE LANE CHARCUTERIE, coppa, lomo, moccus salami & chorizo, celeriac rémoulade

MAIN COURSE

250g RED DUROC PORK CHOP, Bramley apple sauce

PEA & MINT RAVIOLI, asparagus, radishes, soft herbs (VG)

BEER BATTERED HADDOCK, minted mushy peas, tartare sauce, hand cut chips

DESSERT

HEREFORDSHIRE STRAWBERRY PAVLOVA, strawberry ice cream

APRICOT AND ALMOND FRANGIPANE TART, elderflower sorbet

"MILK" CHOCOLATE GANACHE, English raspberries, raspberry sorbet (VG)

2 courses £25 / 3 courses £30

including a 125ml glass of wine

Star Crossed Chardonnay, Australia 2019

Domain Montrose Rose, Cote de Thongue, France 2020

Monte Llano Rioja, Spain 2020

Evening  Standard