The Cambridge Chop House

BEFORE YOU CHEW

Haggis Fritters
Beetroot & Whiskey Mayo £5.00
Selection Of Bread (v) (n)
Lemon & Thyme Butter £3.75
Dingley Dell Pork Cracking
Apple Sauce £4.00
Brie Bites (v)
Caramelised Onion Mayo £4.50

STARTERS

SOUP OF THE DAY (V)
Fresh Bread £6.50

CHICKEN & SMOKED HAM TERRINE
Red Onion Marmalade, Crisp Bread,
Dressed Leaves £8.00

SMOKED MACKEREL SALAD
Green Beans, Rocket, Egg, Cucumber,
Red Onions, Green Goddess Dressing £8.00 | £13.50

SALT BAKED BEETROOT SALAD (V)
Horseradish, Gorgonzola
& Crispbreads £7.50

BAKED GODMINSTER CHEDDAR (VG)
Flavoured With Ale & Thyme,
Warm Bread for two sharing £11.50

SHREDDED BEEF CHEEK CRUMPET
Spinach, Poached Egg,
Beef Dripping Hollandaise £9.50

CHOPHOUSE GRAZING PLATE
Haggis Fritters, Brie Bites, Chicken Terrine,
Pork Cracking, Apple Sauce, Smoked Mackerel
Selection of Bread for two/three sharing £20

MAIN

STEAK AND CHOPS
All served with choice of Chips, Mash or Mixed
Salad, Roasted Cherry Tomatoes
& Choice of Sauce or Butter

8OZ (227g) FILLET STEAK £33.00
10OZ (284g) RIBEYE STEAK £30.00
12OZ (350g) CHOPHOUSE BEEF CHOP £30.00
12OZ (350g) LAMB BARNSLEY CHOP £24.50
14OZ (396g) BUTLER STEAK £27.00
12OZ (350g) PORK CUTLET £18.50

SAUCES
Peppercorn | Red Wine
Onion | Beef Dripping Hollandaise

BUTTERS
Garlic & Herb | Stilton Butter

MEAT

HONEY & MUSTARD GLAZED
HAM HOCK
Summer Slaw, Garlic &
Herb Roast New Potatoes £18.00

CHOPHOUSE BURGER
Dry Aged Burger, Baby Gem,
Pickles, Beef Tomato, Welsh Rarebit,
Chophouse Burger Sauce,
Beef Cheek, Saus & Chips £18.00

CHICKEN SUPREME
New Potatoes, Grilled Courgettes,
Baby Gem, Green Sauce £17.00

PIES

STEAK, ALE & WILD MUSHROOM PIE
Shortcrust Pie Filled with Steak braised with
Ale & Mixed Wild Mushrooms £17.00

SUMMER VEGETABLE PIE (VG)
Shortcrust Pie Filled with Summer Vegetables
in Gravy £14.50

PIE

all served with Chips or Mash, Gravy,
Beared Cabbage & Greens

ASSIE

DINGLEY DELL CHOPHOUSE COIL
Bubble & Squeak, Buttered Greens,
Onion Gravy £13.50

SAUSAGE

SHARER
Please ask for information
of today’s Sharer.

SHRER

Please ask for information
of today’s Sharer.

SIDES

Grilled Courgettes, Green Sauce (v) £4.50 | Braised Red Cabbage (v) £4.00
Buttered Greens (v) £4.00 | Broccoli, Stilton Butter £4.50 | Beef Dripping Potatoes £4.00
Summer Slaw (v) £4.00 | Chunky Chips (v) £4.00 | Mixed Salad (v) £4.00

Please see our chalk boards for daily changing specials.

We only serve fish from sustainable sources, rated 1-3 in the Marine Conservation Society’s Good Fish Guide. Although the list is all prepared on site we cannot guarantee that it may not contain GM products or nut traces. A discretionary service charge of 10% is added to all tables.

The Cambridge Community Fund, which extends our efforts to support vulnerable local people, adds £1 to every bill over £30.
Please ask your server to remove the this if you wish.
For more information please see our website.
The Chophouse, an idea born in 2007, and the spot you’re in now, No.1 Kings Parade, seemed the perfect place to deliver our ideas. Finding this place was a piece of luck.

The idea was to bring a traditional British menu to Cambridge. It was my father Robin Thain who actually came up with the name and one or two of the suggestions on the early menu... Suet Pudding in particular. Mixing the menu with local ale straight from the cask seemed original and reasonably avant-garde at the time. We aimed to push the boundaries with left field dishes. We were the first to serve Squirrel and were on national radio, ‘Rook’ made an entrance as did Beef cheek, good old Thick cut Ham and Duck egg and of course our Barnsley Chop. We even tried Tripe but there were very few takers! We are determined to keep our menus interesting and varied from the typical Steak House.

Because we are British and local we use Butchers close to us. We utilise dry aged, pasture fed beef and have full traceability, all our pork comes from one farm ‘Dingley Dell’. Our staff are well informed and happy to give explanations regarding our menus.

Olly Thain

We have seven other Pubs and restaurants in and around Cambridgeshire. For the latest news of events, our people, community support, food and drink and all things Cambscuisine please join our: