Mains

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

Seafood

Baked Whole Plaice
Lemon & Parsley Crust, Green Beans, New Potatoes & Grilled Lemon £23.50

Sausage

Dingley Dell Chophouse Coq
Bubble & Squeak, Buttered Greens, Onion Gravy £13.50

Vegan

Summer Salad Bowl (VG)
Chick Peas, Quinoa, Broccoli, Semi Dried Tomatoes, Leaves, Grilled Courgettes, Spiced Seeds, Capers, Sherry Vinaigrette £7.50 | £13.50

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, Slaw & Chips £18.00

Chicken Supreme
New Potatoes, Grilled Courgettes, Baby Gem, Green Sauce £17.00

Pies

all served with Chips or Mash, Gravy, Braised Red Cabbage & Greens

- **Steak, Ale & Wild Mushroom Pie**: Shortcrust Pie filled with Steak braised with Ale & Mixed Wild Mushrooms £17.00
- **Summer Vegetable Pie (V)**: Shortcrust Pie filled with Summer Vegetables in Gravy £14.50

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 food 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 Cambscuisine Community Fund, which extends our efforts to support vulnerable local people, adds £1 to every bill over £30. Please ask your server to remove 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: