We use foods containing allergens in our kitchen, so please let us know if you or anyone on your table has an allergy.

### MAINS

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

- **8oz (227g)** FILLET STEAK £33.25
- **9oz (255g)** SIRLOIN STEAK £26.50
- **10oz (280g)** RIBEYE STEAK £30.00
- **12oz (330g)** LAMB BARNSLEY CHOP £24.75
- **14oz (396g)** BUTLER STEAK £28.00
- **20oz (565g)** MIDDLE CUT PORK CHOP £28.00

**ADD SEARED SCALLOPS**
- x2 £7.00
- x3 £10.00

**SAUCES & BUTTERS**
- Peppercorn | Red Wine
- Onion | Beef Dripping Hollandaise
- Garlic & Herb | Stilton Butter

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**SEAFOOD**

- **POTTED SMOKED HADDOCK**
  Coronation Mayo, Hen’s Egg & Watercress £9.50

- **DINGLEY DELL CERRUNOS SALAD**
  English Cured Ham, Fig, Rocket, Pear & Berkswell Sheep Cheese £9.00

- **BAKED GODMINSTER CHEDDAR (V)**
  Flavoured With Ale & Thyme, Bread for two sharing £11.90

**SAUSAGE**

- **WILD BOAR & APPLE SAUSAGES**
  Caramelised Onion Mash, Buttered Greens, Gravy £15.00

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**VEGAN**

- **WINTER SALAD BOWL (VG)**
  Chick Peas, Quinoa, Broccoli, Semi Dried Tomatoes, Leaves, Roasted Butternut Squash, Spiced Seeds, Capers, Sherry Vinaigrette £7.50 | £13.50

**SAUSAGE**

- **WILD BOAR & APPLE SAUSAGES**
  Caramelised Onion Mash, Buttered Greens, Gravy £15.00

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**SHARER**

- **46oz (1,300g) BEEF TOMAHAWK**
  Roasted Cherry Tomatoes, Chips, Mash or Mixed Salad & Choice of Sauce or Butter £95.00

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**SIDES**

- Honey Roasted Root Vegetables (v) £4.50 | Braised Red Cabbage (v) £4.50 | Buttered Greens (v) £4.50 | Broccoli, Garlic Butter & Pumpkin Seeds £4.80 | Potato & Stilton Bake £4.50 | Kale & Kohlrabi Slaw (v) £4.50 | Chunky Chips (v) £4.50 | Mixed Salad (v) £4.50

Please see our chalk boards for daily changing specials.
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: