

THE
CHOPTANK
CHAMPAGNE & OYSTER

Winter '26 Menu

FOR THE TABLE

House Baked Focaccia & Hand Turned Butter £4

Mixed Marinated Olives £4

Padron Peppers, Hot Honey Sauce £6

Breaded Whitebait, Citrus & Herb

Mayo £6

Charcuterie Board, Milano Salami, Parma Ham, Smoked Spec Ham, Olives, Roquito Peppers, House

Baked Focaccia, Balsamic & Olive Oil. £12pp

Fresh Oysters served with Lemon, Tabasco or Shallot Vinaigrette

Three £8.00

Six £14.00

Twelve £26.00

STARTERS

Wood Pigeon & Haggis Kiev, Fruity Brown Sauce, Pickled Walnut £10.50

Roasted Beetroot, Feta, Pickled Mushrooms, Horseradish & Thyme Crumb £9

Charred Mackerel, Spiced Roasted Tomato Sauce, Crispy Capers, Dill £9.50

Chicken Liver Pate, House Bread, Red Onion Chutney £10

Soup of the Day, House Bread £8

MAIN COURSES

Roasted Squash, Spinach, Toasted Pine Nuts, Shiitake Mushroom Sauce £19

Pan- Fried Hake, Chorizo & Samphire £21.50

Peppered Venison Haunch, Salt Baked Celeriac, Spinach, Blackberry Red Wine Sauce £23.50

226g 28-Days Dry-Aged Bavette Steak with Truffle Butter, Dressed Rocket & Skin-on Fries £22.50

Fish of the Day (*See Specials Board*) £POA

Confit Duck Leg, Chorizo & Butterbean Cassoulet, Dry Aged Parmesan & Rocket £25

SIDES (*all £4.50*)

Skin-On Fries

Truffle & Parmesan Skin-On Fries

Rocket & Parmesan Salad

Seasonal Greens

DESSERTS

Warm Pineapple & Rum Cake, Coconut Cream £9.50

Ginger & Lime Crème Brûlée, Shortbread *£9.50*

Rich Chocolate Fondant, Raspberries, Vanilla Ice Cream *£9.50*

Caramel Chocolate Torte, Mango Sorbet *£9.50*

Selection of 3 Cheeses with House Chutney, Poached Celery, Pickled Grapes & House Bread *£12.50*

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING YOUR MEAL. SOME DISHES MAY CONTAIN NUTS