

EST. 2022

CHOP SHOP

BAR & GRILL

Christmas



FESTIVE BOOZY BOTTOMLESS BRUNCH

TWO DISHES / UNLIMITED DRINKS / £29.95 PER PERSON / 90 MINUTES

Pigs In Blankets

Jumbo pigs in blankets served with cranberry jam.

Spiced Lamb Pitta

Spiced lamb kofta, pitta bread, salad, mint yoghurt, red chilli, coriander.

Halloumi & Cranberry Taco

Fried halloumi cheese, cranberry jam, soft taco, lime.

Fried Turkey & Waffles

Panko turkey breast, buttermilk waffles, sriracha sauce.

Sticky Pulled Pork Taco

Sticky pulled pork, soft taco, salsa, lime, hendos glaze.

Goats Cheese Tart

Whipped goats cheese tart with red onion, balsamic & beetroot.

Festive Fizz

Fresh orange & prosecco.

Moscow Yule

Vodka, ginger beer, lime.

House Wine

125ml of house red, white or rose.

Cranberry Spritz

Aperol, prosecco, soda, cranberry.

Crimbo Liqueur

Special Christmas vodka with mixer.

Prosecco

125ml of Bel Canto prosecco.

CRIMBO DRINKS

Gingerbread Latte Martini // £9.95

Gingerbread syrup, cream, espresso, kahlua, vodka.

The Grinch Stole Christmas // £8.95

Vodka, midori, pineapple juice, sugar syrup, lime, glace cherry.

Moscow Yule // £7.95

Artisanal Vodka, ginger beer, fresh lime juice, apple cider.

Mission Christmas Martini // £9.95

Chocolate liqueur, baileys, cocoa, vodka, chocolate syrup.
(£1 goes to cash for kids charity)

Christmas Pudding Liqueur // £4.95

Try our limited edition special Christmas pudding flavoured vodka liqueur.

SEASONAL SPECIALS

Jumbo Turkey Wings // £6 Per Wing

Rotisserie jumbo turkey wings drizzled with honey glaze & sesame seeds.

Lamb Shank // £19

Slow cooked lamb shank in a red wine, mint and redcurrant sauce.

Ultimate Christmas Burger // £16

Fried panko turkey breast, brioche, slaw, cranberry jam, pig in blanket, brie & fries.

SIDES // £4.50 Each

Pigs In Blankets	Bubble & Squeak	Sugar Cinnamon Onion Rings
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PARTY MENU

2 COURSES £24.95
3 COURSES £29.95

STARTERS

Sticky Pork Yorkshire Pudding

Sticky pulled pork, Yorkshire pudding, honey glaze.

Goats Cheese & Onion Tart

Goats cheese, caramelised red onion, shortcrust pastry.

DESSERT

Chocolate Delice

With Baileys cream & Biscoff.

MAINS

Sirloin Steak (6oz)

With garlic butter & Hendos gravy.

Rotisserie Chicken Crown

With garlic butter & Hendos gravy.

Cauliflower Steak (ve)

With chimmichurri salsa.

All mains served with honey roasted carrots & parsnips, chicken fat roasties and braised red cabbage & onions.

