



~ SEASONAL STARTERS ~

Sam's Famous Brown Onion Soup (V)

Made properly, with love, over 36 hours & topped with a large mature Cheddar crouton
£5.99

Sam's Famous Crispy Corned Beef Hash Cake

*A blend of our home-made corned beef (10 days in the making) & potato.
Served with a poached egg & the legendary HP dressing*
£6.59

Smoked Salmon Waldorf

*A remake of Oscar Tschirky's original Waldorf salad.
Scottish smoked salmon served with a celery & walnut salad with a pickled apple purée*
£6.49

Ham Hock & Potato Terrine

*A set terrine of ham hock, diced potato, wholegrain mustard & parsley jelly served with toasted crusty wholemeal bread
& a gherkin & shallot dressing*
£5.99

Potted Duck Leg & Smoked Duck Breast

*Slices of home-smoked Gressingham duck breast & slow-cooked potted Gressingham duck leg served with a pickled
red cabbage & a Cumberland sauce. Served with Melba Toast.*
£8.99

Wild Mushrooms on Toast (V)

*A selection of locally picked wild mushrooms, pan-fried with garlic & butter & finished with brandy & double cream.
Served on toasted wholegrain bread & topped with a soft poached egg*
£6.50

Yorkshire Curd (V) (GF)

Organic Yorkshire cow's milk curd (served with a home-made cranberry chutney & roasted chestnuts)
£5.69



~ MAIN COURSES ~

~ Vegetarian ~

Wild Mushroom Wellington (V)

Surely enough to convert the carnivores? This dish combines field mushrooms with herbs, seasoning & a classic puff pastry case. Served on a bed of bubble & squeak with a mushroom & peppercorn sauce
£10.99

Glamorgan Sausage (V)

A traditional Welsh vegetarian sausage of Caerphilly cheese & leeks. Served with greens, a slow roasted tomato, Yorkshire pudding & a mash potato sauce
£9.99

~ Fish & Shellfish ~

Sam's Traditional Fish, Chips & Mushy Peas

Sam's catch of the week from sustainable Whitby stocks, served with fresh-cut lemon & home-made tartar sauce
£12.99

Pan-fried Sea Bass

A pan-fried fillet of sea bass served with a crayfish & new potato hash. Finished with a red wine sauce & crispy capers
£14.99

Pan-fried Mackerel

Pan-fried Grimsby mackerel served with a garlic & thyme infused potato bake, seasonal greens & a home-made pickled beetroot relish
£13.99

~ Meat ~

Seasonal Shepherd's Pie

Diced shoulder of Yorkshire lamb braised with lamb mince, carrot, celery & pea's served with a side of creamy piped mashed potatoes
£13.49



Sausage & Mash

Finest specimen of Swaledale sausages, served with mash potato & home-made sweet onion gravy
£11.50

Home-made Steak & Kidney Pudding

Not seasonal just substantial. Braised steak & lamb's kidney pudding, served with Chop House chunky chips, mushy peas & a jug of gravy
£12.99

Sam's Famous Home-made Corned Beef Hash

10 days in the making – to our own secret recipe - served with sautéed potatoes & creamed onions. Finished with a soft-poached egg & smoked Wensleydale dry-cure bacon
£12.99

Winter Pork Belly

Pork belly (from Wilson's Farm, Helmsley) slowly braised then roasted to create crispy crackling. Served with white bean & black pudding casserole
£13.99

Sirloin Steak & Chunky Chips

A thick 8oz 28-day aged prime sirloin steak (from Mill Close Farm in Patrick Brompton near Bedale) cooked to your liking with a slow-roasted seasoned plum tomato, a garlic & thyme-roasted flat mushroom & Chop House chips
£16.99
(Add a jug of home-made peppercorn sauce for £1.79)

Slow-cooked Beef

Blade of beef slowly cooked in red wine, served with crisp Wensleydale dry-cure bacon & mustard mashed potato
£13.99

Whole Roast Partridge

Whole roasted partridge served with home-made spiced pear chutney & a classic garnish of game crisps & watercress, finished with a red wine sauce
£18.99

~ VEGETABLE SIDE ORDERS ~

*Mash potatoes ~ Chop House chunky chips ~ Goose fat roast potatoes ~ Beer-battered onion rings
Braised curly kale ~ Glazed carrots ~ Mushy peas ~ Mixed leaf salad*
£2.99 each

All dishes are subject to availability & change of specification / market pricing. We cannot guarantee that nuts or nut traces will not be found in our food. Please note a discretionary 10% Service Charge may be added to bills – if you are unhappy about this for any reason, please strike it off



~ SEASONAL SWEETS ~

Traditional Christmas Pudding & Rum Sauce

No further explanation needed

£5.99

Sam's Christmas Bakewell

A festive revision of the classic British bakewell tart. Home-made mincemeat, with a dense almond topping. Served with an orange ice-cream

£5.99

Mulled Wine Parfait

A frozen mulled wine parfait, topped with a ginger crunch & winter spiced berries

£5.99

White Chocolate & Baileys Cheesecake

White chocolate & Baileys filling on a McVitie's Digestive Biscuit base, served with a dark chocolate sauce

£5.99

Sam's Home-made Ices

Three scoops of your choice of our home-made ice-creams & sorbets.

Please ask one of Sam's servers for today's selection

£5.29

£1.50 per extra scoop

Pear & Apple Crumble

Stewed pears & Bramley apples topped with a brown sugar & oatmeal crumble.

Served with a jug of proper custard

£5.99

A Selection of the Finest British Cheeses

A selection of the country's best, including a selection of cheeses from Shepherds Purse Dairy in Thirsk, North Yorkshire served with home-made winter chutney, grapes, celery & biscuits

£8.99