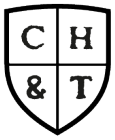
# *Food*

*Welcome to Chop House & Tavern,*
*where tradition meets modern British dining.*

*Our menu celebrates the best of ethically sourced meats, fresh seasonal produce, and bold flavours, from indulgent starters and signature chops to responsibly reared steaks and comforting classics.*

*With every dish crafted from award-winning farms and regenerative practices, you'll enjoy food that's not only rich in taste but also rooted in sustainability.*



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# Chop House & Tavern

BORN IN
THE CITY OF LONDON
1992

## TO START

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|---|---|
| *Dark Sourdough (v)* | *£6.5* |
| *Choose Your Butter* ***Jersey Butter \| Garlic & Herb \| British Chorizo*** | |
| *Crispy Potato & Stories No.2 Caviar* | *£35* |

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## OYSTERS

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|---|---|
| *Classic Oyster, Lemon Shallot Red Vinegar* | *£5* |
| *Oyster, Beef Consommé & Horseradish* | *£5* |
| *Battered Oyster, Smoked Potato Aioli* | *£5* |
| *Add* ***Stories No.2 Caviar: Topping £10 \| Tin £30*** | |

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## STARTERS

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|---|---|
| *Pea Soope 1669 (v/vg on request)* | *£9* |
| *Creamed Mushrooms on Toast (v)* | *£12.5* |
| *Salad of Artichokes, Beans, Peas, Beets (v/vg on request)* | *£18* |
| *Welsh Rarebit Fries, Stout Ketchup* | *£9.5* |
| *Fried Whitebait, Smoked Potato Aioli* | *£12.5* |
| *Crab Salad, Brown Crab Hollandaise, Milk Bread Toast* | *£22* |
| *Smoked Haddock Scotch Egg, Hot Apple Mustard* | *£13* |
| *Add* ***Stories No.2 Caviar: Topping £10 \| Tin £30*** | |
| *Black Pudding, Chop Brown Sauce, Pear* | *£9.5* |
| *Raw Chopped Beef Crumpet* | *£16* |
| *Gala Pie, Pork, Hot Water Crust Pastry, Egg, Piccalilli* | *£12.5* |

### *Regenerative Meats*

*At Chop House, we proudly source all our beef, pork, lamb & chicken from with award winning English farmers, hand rearing animals of outstanding pedigree, and boast the finest example of breeding, animal husbandry and regenerative farming practices in the country. A cut above.*

## STEAKS

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| *Rib Eye* | *10oz £48.5* |
| ***For every ethical rib-eye steak sold, we will donate £1.50 to the 'Not For Sale' movement.*** | |
| *Fillet* | *7oz £39*<br>*9oz £50* |
| *Sirloin* | *9oz £37* |
| *Rump* | *7oz £29.5*<br>*10oz £39.5* |

*To Share*

| | |
|---|---|
| *Rib Eye on the Bone (See available cuts)* | *per 3½oz £15.5* |
| *Chateaubriand* | *18oz £100* |

## PIES

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| *Mutton Shoulder Ragù Shepherd's Pie, Mash Potato & Puff Pastry* | *£22* |
| *Ox Tail and Beef Mince Pie* | *£22* |
| *Beef Shin & Oyster Suet Pudding* | *£24* |
| *Mushroom & Lentil Shepherd's Pie (ve)* | *£18* |

*To Share*

| | |
|---|---|
| *Roast Chicken Pie, Pancetta, Leeks, Puff Pastry* | *£38* |

## SIGNATURES & CHOPS

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|---|---|
| *Pork Chop, Cider Glaze, Apple Sauce, Crackling & Pork Jus* | *£32* |
| *Lamb Barnsley Chop & Anchovy Dressing* | *10oz £35* |
| *Battered Fish & Chips* | *£24.5* |
| *Cheeseburger, Brisket Patty, British Cheese Slice, Caramelised Onion, Milk Bun, Beef Dripping Chips* | *£19.5* |
| *Half Roast Chicken* | *£38* |
| *Chicken Kiev, Seasonal Greens* | *£28.5* |
| *48hr Short Rib, Sticky Toffee & Scotch Whisky Glaze* | *£55* |
| *Lemon Sole, Mini Croutons in Brown Butter, Chicken Sauce* | *£45* |

*To Share*

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|---|---|
| *Pigs Head* | *£35* |

## SAUCES *4.5*

*Béarnaise | Devilled Butter | Parsley Liquor Gravy | Green Peppercorn | Proper Gravy*

## SIDES

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|---|---|---|---|
| *Beef Dripping Chips* | *£6.50* | *Tomato & Plum Salad (vg)* | *£8* |
| *Beef Fat Roast Potatoes* | *£6.50* | *Endive & Radicchio Salad (vg)* | *£6.75* |
| *Charred Tenderstem Broccoli (vg)* | *£6.75* | *Mash Potato* | *£5.5* |
| *Spinach & Lemon (vg)* | *£6.50* | *Grilled Hispi Cabbage, Smoked Potato Aioli & Garlic Butter* | *£6.75* |

*(v)* - Vegetarian | *(vg)* - Vegan | *(v/vg on request)* - Vegan on request

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.