BUTLERS WHARF

Chop House & Tavern

BORN IN
THE CITY OF LONDON
1992

TO START

Dark Sourdough (v) 194kcal — £7

Choose Your Butter ***Jersey Butter | Garlic & Herb | British Chorizo***

Crispy Potato & Stories No.2 Caviar — £37

OYSTERS

Classic Oyster, Lemon Shallot Red Vinegar — £6

Oyster, Beef Consommé & Horseradish — £6

Battered Oyster, Smoked Potato Aioli — £6

Add ***Stories No.2 Caviar: Topping £10 | Tin £30***

STARTERS

Pea Soope 1669 (v/vg on request) — £9.5

Creamed Mushrooms on Toast (v) — £13.5

Salad of Artichokes, Beans, Peas, Beets (v/vg on request) — £19

Welsh Rarebit Fries, Stout Ketchup — £10

Fried Whitebait, Smoked Potato Aioli — £13.5

Crab Salad, Brown Crab Hollandaise, Milk Bread Toast — £23

Smoked Haddock Scotch Egg, Hot Apple Mustard — £14

Add ***Stories No.2 Caviar: Topping £10 | Tin £30***

Black Pudding, Chop Brown Sauce, Pear — £10

Raw Chopped Beef Crumpet — £17

Gala Pie, Pork, Hot Water Crust Pastry, Egg, Piccalilli — £13.5

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

Rib Eye — 10oz £51

For every ethical rib-eye steak sold, we will donate £1.50 to the 'Not For Sale' movement.

Fillet — 7oz £40, 9oz £52

Sirloin — 9oz £39

Rump — 7oz £30, 10oz £41

To Share

Rib Eye on the Bone (See available cuts) — per 3½oz £16.5

Chateaubriand — 18oz £100

An Regenerative Beef Story

Reared by our regenerative butcher farmers; a carbon negative steak. Having calculated the footprint of this cut we have partnered with the 'Not For Sale' movement to fund a reforestation project in the Amazon, which both captures carbon and takes potential victims of modern-slavery, out of danger, by giving them a livelihood.

PIES

Mutton Shoulder Ragù Shepherd's Pie, Mash Potato & Puff Pastry — £23

Ox Tail and Beef Mince Pie — £23

Beef Shin & Oyster Suet Pudding — £25

Mushroom & Lentil Shepherd's Pie (ve) — £19

To Share

Roast Chicken Pie, Pancetta, Leeks, Puff Pastry — £39

SIGNATURES & CHOPS

Pork Chop, Cider Glaze, Apple Sauce, Crackling & Pork Jus — £34

Lamb Barnsley Chop & Anchovy Dressing — 10oz £36

Battered Fish & Chips — £26

Cheeseburger, Brisket Patty, British Cheese Slice, Caramelised Onion, Milk Bun, Beef Dripping Chips — £20

Half Roast Chicken — £39

Chicken Kiev, Seasonal Greens — £29.5

48hr Short Rib, Sticky Toffee & Scotch Whisky Glaze — £57

Lemon Sole, Mini Croutons in Brown Butter, Chicken Sauce — £45

To Share

Pigs Head 7339kcal — £36

SAUCES 4.5

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

SIDES

Beef Dripping Chips — £7

Beef Fat Roast Potatoes — £7

Charred Tenderstem Broccoli (vg) — £7.5

Spinach & Lemon (vg) — £7

Tomato & Plum Salad (vg) — £8.5

Endive & Radicchio Salad (vg) — £7

Mash Potato — £6

Grilled Hispi Cabbage, Smoked Potato Aioli & Garlic Butter — £7.5