

BUTLERS WHARF

Chop House & Tavern



BORN IN
THE CITY OF LONDON
1992

TO START

Dark Sourdough (v) £6.5
Choose Your Butter Jersey Butter | Garlic & Herb | British Chorizo

OYSTERS

Classic Oyster, Lemon Shallot Red Vinegar £5
Oyster, Beef Consommé & Horseradish £5
Battered Oyster, Smoked Potato Aioli £5
Add Caviar Oscietra: Topping £10 | Tin £30

STARTERS

Pea Soupe 1669 (v/vg on request) £9
Creamed Mushrooms on Toast (v) £12.5
Salad of Artichokes, Beans, Peas, Beets (v/vg on request) £18
Pig's Head Terrine, Piccalilli & Toasted Bread £9.5
Welsh Rarebit Fries, Stout Ketchup £9.5
Orkney Scallop, Scotch Woodcock Eggs, Anchovy & Seaweed Butter £19.5
Add Caviar Oscietra: Topping £10 | Tin £30
Fried Whitebait, Smoked Potato Aioli £12.5
Smoked Haddock Scotch Egg, Hot Apple Mustard £13
Add Caviar Oscietra: Topping £10 | Tin £30
Ox Tongue, Pickled Walnuts, Bitter Leaves & Poached Pear £10
Raw Beef & Bone Marrow Crumpet £16

Regenerative Meals

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

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.

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

Rib Eye 10oz £48.5

Fillet 7oz £39 | 9oz £50

Sirloin 9oz £37

Rump 7oz £29.5 | 10oz £39.5

To Share

Rib Eye on the Bone (See available cuts) per 3½oz £15.5

Chateaubriand 18oz £100

PIES

Mutton Shoulder Ragù Shepherd's Pie, Mash Potato & Puff Pastry £22

Ale-Braised Ox Cheek & Bone Marrow 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

The Regenerative Burger

Made from 100% British grass-fed beef, our burgers combine select cuts for a naturally rich flavour. Freshly prepared, succulent, tender and responsibly sourced - a burger you can genuinely feel good about.

Chop Chop Burger, Beef Dripping Chips £22.5

Battered Fish & Chips £24.5

Half Roast Chicken £38

Chicken Kiev, Seasonal Greens £28.5

Ray Wing, Lemon & Caper Butter Sauce £38

Pork Chop, Cider Glaze, Apple Sauce, Crackling & Pork Jus £32

Lamb Barnsley Chop & Anchovy Dressing 10oz £35

To Share

Pigs Head £35

Available Every Sunday

Sunday Roast

£30 each

Free-Range Half Chicken

or Regenerative Beef

All served with beef fat roast potatoes, seasonal vegetables, yorkshire pudding & gravy

SAUCES 4.5

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

SIDES

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 New Potatoes, Crème Fraîche & Chives £6.50

Spinach & Lemon (vg) £6.50 Grilled Hispi Cabbage, Smoked Potato Aioli & Garlic Butter £6.75