BUTLERS WHARF

Chop House & Tavern

BORN IN
THE CITY OF LONDON
1992

TO START

Dark Sourdough (v) £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 £19
(v/vg on request)

Welsh Rarebit Fries, Stout Ketchup £10

Fried Whitebait, Smoked Potato Aioli £13.5

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

Smoked Haddock Scotch Egg, £14
Hot Apple Mustard
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, £13.5
Egg, Piccalilli

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.

Sunday Roast

All served with a selection of Beef Fat Roast Potatoes, Roasted Vegetables, Cauliflower Cheese, Yorkshire Pudding and Proper Gravy

Individual £30 each
28 Day Aged Topside Beef
Suffolk Chicken
Pork Chop, Crackling, Apple sauce
Lamb chop, Mint sauce

To Share 2 people
Whole Roast Chicken £60
Crispy Pigs Head £50

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

Battered Fish & Chips £26

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

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

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

(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.