Chop House & Tavern

BORN IN
THE CITY OF LONDON
1992

Step into a modern tribute to London's historic taverns, where merchants, sailors, and storytellers once gathered over hearty food, fine ales, and spirited conversation.

Our bar celebrates that heritage with a carefully curated selection of draft and bottled beers, refined wines, rare whiskies, and timeless cocktails – alongside inventive house signatures inspired by the city's vibrant past.

Whether you're here to sip a crisp session lager, savour a martini with a twist of history, or discover new flavours from around the world, we invite you to raise a glass and enjoy the spirit of the tavern reimagined.

DRAFT BEER

Chop House Signatures	**Half | Pint**
Chop Chop Lager *Meantime Brewery 4.5%*	*£3.75 | £5*
Bengal Session IPA *Meantime Brewery 4.7%*	*£3.75 | £5*
Tavern Pale Ale *Meantime Brewery 4.3%*	*£3.75 | £5*

Peroni Nastro Azzurro 5% Italy	*£3.75 | £5*
Guinness 4.1% Ireland	*£3.75 | £ 8*

BOTTLED BEER

Peroni Nastro Azzurro 5% Italy 33cl	*£7*
Peroni Nastro Azzurro Gluten Free 5% Italy 33cl	*£7*
Meantime Anytime IPA 4.7% England 33cl	*£7*
Noam Bavaria Berlin 5.2% Germany 33cl	*£8*
Asahi Super Dry 0.0% Japan 33cl	*£6*

BOTTLED CIDER

Cornish Orchard Gold Cider 5% England 50cl	*£8.5*

Our Signatures

Cloud Nine £17.5
Belvedere Vodka, St-Germain elderflower liqueur,
lychee and lemon, topped with Prosecco.
A cocktail with purpose. £1.50 from every cocktail sold is donated to our partner Cure Leukaemia, helping fund pioneering blood cancer research and clinical trials, giving patients access to potentially life-changing treatments.

Fig Atelier £18
Cygnet Welsh Dry Gin, fig and honey cordial,
dry vermouth, lemon and orange.

White Gold Martini £18
Beluga Noble Vodka, Gabriel Boudier bergamot liqueur, Lillet Blanc,
vanilla and gold dust.

Renais-sance £16
Renais Gin, white grape juice, chamomile, bergamot liqueur and verjus.

One New Fashioned £19
Dalmore 12 year old whisky, Nocino walnut liqueur, Amaro Montenegro and maple.

Passion on Paper £16
Buffalo Trace Bourbon, Adriatico amaretto, Aperol, passion fruit,
Giffard vanilla and lime.

Spiced Pineapple Daiquiri £16
Bacardi Carta Blanca, Mujen Original Shochu, pineapple, lime and winter spices.

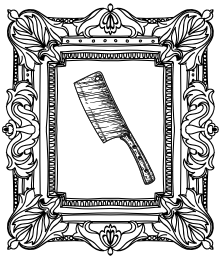
Apricot Sidecar £18
Hennessy VS Cognac, Boudier apricot liqueur, Cointreau and lemon.

Pear & Pink £18
El Jimador Blanco Tequila, Pear, Noilly Prat vermouth,
verjus and Fever-Tree pink grapefruit soda.

Smoke & Melon £19
Lost Explorer Espadin Mezcal, Aperol, grapefruit, watermelon and lime.

Our Place OUR SERVES

Chop House & Tavern takes pride in our people and their talent. These speciality cocktails are shaped by our team, their stories, flavours & spirit.

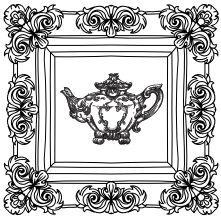


Chop House Martini | £16

Beef fat-washed Grey Goose Vodka with Tio Pepe Fino sherry and Cocchi Americano.

Clean | Herbaceous | Silky

Inspired by London's 18th-century chop houses — lively taverns where merchants and sailors gathered over meat, beer, and spirits. Vodka is gently washed with beef fat for a silky mouthfeel, lifted by tarragon, thyme, and fortified wines. A martini that balances rustic heritage with refined elegance



The Tea Merchant | £15

Peppermint and green tea-infused Patrón Silver Tequila, Cointreau, St-Germain elderflower liqueur and Regal Rogue vermouth.

Rich | Spiced | Floral

A nod to Georgian taverns, where tea, spices and bold spirits met. Peppermint and green tea-infused Patrón Silver Tequila, Cointreau, St-Germain elderflower liqueur and Regal Rogue vermouth. A fresh, aromatic cocktail inspired by London's age of experimentation.

Rum & Pippins | £16

Mount Gay Eclipse Rum with elderflower cordial,
topped with homemade apple and ginger soda

Refreshing | Sparkling | Crisp

By the mid-1700s, rum flowed through London's docks, traded alongside apples and spices. This cocktail blends Mount Gay rum with elderflower, crisp apple, and warming ginger soda, finished with mint and lime. A bright, sparkling toast to the bustling taverns of the Thames.

Black Anchor | £16

No.3 London Dry Gin with Kahlúa, homemade orange liqueur, espresso and Guinness.

Bittersweet | Velvety | Rich

London's dockside taverns thrived on porter, coffee, and citrus brought by ship. Black Anchor weaves these influences together – espresso and coffee liqueur meet stout, while gin and orange liqueur lend modern refinement. A velvety drink rooted in the city's maritime past.

Spritz

Black Forest Spritz £16
Monkey 47 Gin, Boudier Crème de Mure, Cherry Heering and Fever-Tree Tonic

Aperol Spritz £16
Aperol, Prosecco and Fever-Tree Soda

Malfy Spritz £16
Malfy Rosa Gin, Quaglia Chinotto Liqueur and Fever-Tree Tonic

Hugo Spritz £16
St-Germain elderflower, Prosecco and Fever Tree Soda

Sarti Spritz £16
Sarti Rosa, Prosecco and Fever-Tree Soda

Crodino Non-Alcoholic Aperitivo Spritz £10

SOBER Curious

Afterlight £11
Cygnet Infinity 0.0%, chamomile cordial, and Verjus

Coastal 0.0 £11
Pentire Coastal Spritz, grape, lemon, rosemary and Wild Idol 0.0% Sparkling

Ember £11
Everleaf Forest, ginger, lemongrass, orange, vanilla and Fever-Tree Blood orange soda

Pink Atlas £11
Caleño Light and Zesty, cranberry, Giffard Orgeat and Fever-Tree Lemonade

Wines By The Glass

CHAMPAGNE & SPARKLING		125ml
NV	Laurent-Perrier La Cuvée Brut, Champagne	£19
NV	Laurent-Perrier Rosé, Champagne	£22
NV	Louis Pommery Brut Rosé, Hampshire, England	£18
NV	Louis Pommery Brut, Hampshire, England	£16
NV	Chandon Brut, Valle de Uco, Argentina	£15
NV	Wild Idol Non-Alcoholic	£10

WHITE		175ml	Bottle
2025	Grüner Veltliner, New Chapter, Niederosterreich, Austria	£23	£95
2025	Anciens Temps, Languedoc, France	£10	£38
2025	Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piedmont, Italy	£16	£64
2025	Chenin Blanc Reserve, Kustard Pie, Stellenbosch, South Africa	£22	£92
2025	Sauvignon Blanc 'Te Muna', Craggy Range, Martinborough, NZ	£17	£69
2024	Bourgogne Blanc, Alain Chavy, Burgundy, France	£21	£89

ROSÉ		175ml	Bottle
2025	Pure, Mirabeau, Provence, France	£14.5	£59
2024	Rock Angel, Côtes de Provence, France	£20	£86

RED		175ml	Bottle
2024	Anciens Temps, Languedoc, France	£10	£38
2021	Immortelle, Roussillon, France	£15	£60
2024	Pinot Noir Hahn, California, USA	£16	£64
2024	Châteauneuf-du-Pape, Les Vallons de la Solitude, Rhone, France	£26	£110
2022	Chianti Clasicco, Campomaggio, Tuscany, Italy	£20	£85
2020	Château du Haut Plateau, St-Emilion, Bordeaux, France	£23	£96
2022	The Chophouse Barrel, Ken Forrester, Western Cape, S. Africa (Magnum)	£23	£190

Non-alcoholic wine available, please ask for a member of staff.
Measurements: 125ml for wines are available upon request. All our wines contain Sulfites.
While we make every effort to keep our wine list accurate and up to date, vintages may occasionally varyfrom those listed due to availability.

GIN	***50ml***
Cygnet Welsh Dry	*£13.5*
Cygnet 22	*£16*
Cygnet 77	*£35*
No. 3 London Dry	*£14*
Renais	*£14*
Hendricks	*£14*
The Botanist	*£14*
Malfy Rosa	*£13*
Malfy Limone	*£13*
Malfy Arancia	*£13*
Malfy Originale	*£13*
Monkey 47	*£18*
Roku	*£13*

VODKA	***50ml***
Belvedere	*£13*
Beluga Noble	*£15*
Grey Goose	*£15*
Beluga Gold Line	*£50*
Belvedere 10	*£53*
Meili	*£14*
Dutch Barn Vanilla	*£12*

RUM	*50ml*
Bacardi Carta Blanca	*£12*
Mount Gay Eclipse	*£13*
Mount Gay XO	*£18*
Mount Gay Bajan Spiced	*£12*
Diplomatico Reserva Exclusiva	*£16*
Ron Zacapa 23	*£19*
Santa Teresa 1796	*£16*
Wray & Nephew Overproof	*£14*
Havana Club Selección De Maestros	*£16*
Abelha Cachaça	*£11*

TEQUILA & MEZCAL	*50ml*
El Jimador Blanco	*£12*
El Jimador Reposado	*£14*
Patrón Silver	*£16*
Patrón Añejo	*£20*
Patrón Café	*£14*
Lost Explorer 'Espadin' Mezcal	*£16*

WHISKY *50ml*

Highlands

Dalmore 12Y.o.	*£16*
Glenmorangie Nectar D'Orl	*£20*
Fettercaim 12Y.o.	*£13*
Oban 14Y.o.	*£19.5*

Islay

Laphroaig 10Y.o.	*£12*

Speyside

Macallan 12Y.o.	*£24*
Macallan 15Y.o.	*£40*
Macallan 18Y.o.	*£65*
Glenfiddich 12Y.o.	*£12*

Lowlands

Auchentoshan Three Wood	*£15*

WHISKY

	50ml
Blended	
Johnnie Walker Black Label	£12
Chivas Regal	£12
Monkey Shoulder	£11
Irish	
Jameson	£10
American	
Buffalo Trace	£12
Woodford Reserve	£13
Woodford Rye	£18
Jack Daniels	£11
Jack Daniels Single Barrel	£16
Jack Daniel Tennessee Honey	£11
Gentleman Jack	£13
Sir Davis Rye	£24
Japan	
Hibiki Harmony	£22
Hakushu 12Y.o.	£24

COGNAC & CALVADOS

	50ml
Hennessy VS	*£14.5*
Remy Martin VSOP	*£16*
Remy Martin XO	*£50*
Calvados Pere Magloire VSOP	*£12*
Calvados Dupont VSOP	*£18.5*

NON ALCOHOLIC

	50ml
Cygnet Infinity 0.0%	*£10*
Everleaf Forest	*£9*
Pentire Coasta	*£9*
Caleño Light and Zesty	*£9*

APERITIFS & LIQUEURS

	50ml
Mujen Original Shochu	*£12*
Aperol	*£11*
Campari	*£11*
Regal Rogue Bold Red	*£13*
Regal Rogue Rose	*£13*
Noilly Prat	*£13*
Cocchi Americano	*£10*

APERITIFS & LIQUEURS

	50ml
Amaretto Adriatico *(Contains Nuts)*	£12
Amaro Montenegro	£12
Baileys Original	£11
Chambord	£12
Cointreau	£11
Cointreau Spicy	£11
D.O.M. Benedictine	£11
Frangelico	£12
Grand Marnier	£12
Jägermeister	£11
Luxardo Limoncello	£12
Sambuca Molinari	£11
St-Germain Elderflower	£11
Kahlua	£11
Sarti Rosa	£11
Pisco Aba	£11
Fernet Branca	£10
Amaro Montenegro	£10

SOFT DRINKS

Coca Cola £4

Coca Zero £4

Diet Coke £4

Fever-Tree £4
Lemonade
Soda Water
Tonic Water
Refreshingly Light Tonic Water
Elderflower Tonic Water
Mediterranean Tonic Water
Ginger Ale
Ginger Beer

Fresh Orange Juice £5

Apple Juice £4.5

Cranberry Juice £4.5

Pineapple Juice £4.5

Tomato Juice £4.5

Stories Water £5.5
Still Mineral 75cl
Sparkling Mineral 75cl

HOT DRINKS

Tea £4.75
English Breakfast Strong & Malty
Earl Grey Light & Fragrant
Chai Spiced & Bright
Chinese Green Tea Jasmine Flowers
Lemon & Ginger Fiery & Citrusy
Moroccan Mint Minty & Strong
Camomile
Fresh Mint Tea

Coffee £4.5
Espresso Single / Double
Americano
Flat White
Cappuccino
Latte
Mocha
Hot Chocolate

(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.