Chop House & Tavern

BORN IN
THE CITY OF LONDON
1992

PUDDINGS

Served with your choice of: Ice Cream, Custard or Jersey Cream

Sticky Toffee Pudding (v)	£10
Mixed Fruit Crumble (v)	£8.50
Bramley Apple Pie (v)	£9

Served Hot or Cold

Cherry Bakewell Self Saucing Pudding (v)	£10

Sherry Trifle (v)	£10
A Dollop of Chocolate Mousse with Chocolate Crumble	£7

British Cheese

Cheese board (v) — *Individual* £13 | *Sharing* £25

Selection of British cheeses, fresh grapes, dates relish & crackers

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(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.

DESSERT WINE

Sweet / Fortified — *75ml*

2023 Sauternes 'Les Garonnelles', Lucien Lurton, Bordeaux, France	*£10*
2022 Tokaji Aszu '5 Puttonyos', Sauska, Tokaji, Hungary	*£18*
2019 Vin Santo Del Chianti, Fattoria Dei Barbi, Tuscany, Italy	*£17*

PORT

2017 Port Late Bottled Vintage, Quinta do Crasto, Douro, Portugal	*£8*
10 Year Old Tawny, Fonseca, Douro, Portugal	*£13*

DIGESTIFS

Amaretto Adriatico	*£8.50*
Bailey's	*£8.50*
Cointreau	*£8*
Dupont Calvados	*£17*
Grappa Nardini	*£9*
Luxardo Limoncello	*£7.50*
Courvoisier VSOP	*£13.50*
Sambuca Molinari	*£8*

COFFEE & TEA

Americano	*£4*
Cappuccino	*£4.50*
Latte	*£4.50*
Flat White	*£4.50*
Espresso Double	*£4 / £4.50*
Macchiato / Double	*£4 / £4.50*
Tea *(English Breakfast, Earl Grey, Green, Mint)*	*£4.75*
Irish/Bailey's/Calypso Coffee	*£9*