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 Soope 1669 (v/vg on request) £9

Creamed Mushrooms on Toast (v) £12.5

Salad of Artichokes, Beans, Peas, Beets £18
(v/vg on request)

Pig's Head Terrine, Piccalilli & Toasted Bread £9.5

Orkney Scallop, Scotch Woodcock Eggs, Anchovy & Seaweed Butter £19.5
Add **Caviar Oscietra: Topping £10 | Tin £30**

Smoked Haddock Scotch Egg, Hot Apple Mustard £13
Add **Caviar Oscietra: Topping £10 | Tin £30**

Raw Beef & Bone Marrow Crumpet £16

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

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

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

Ray Wing, Lemon & Caper Butter Sauce £38

SAUCES 4.5

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

SIDES

Beef Dripping Chips £6.5

Beef Fat Roast Potatoes £6.5

Charred Tenderstem Broccoli (vg) £6.75

Tomato & Plum Salad (vg) £8

New Potatoes, Crème Fraîche & Chives £6.5

Grilled Hispi Cabbage, Smoked Potato Aioli & Garlic Butter £6.75