BUTLERS WHARF CHOP HOUSE

London Evening Standard

TO START

A WINTER WARMING ROOT VEG BROTH

(waste not, want more) *Roast garlic buttered bread

DEVILLED WHITE BAIT

Cayenne, parsley, lemon mayonnaise

CLASSIC ENGLISH BRAWN

(waste not, want more) * Homemade piccalilli, toast

MAIN COURSE

ALE BRAISED BEEF STEW

(waste not, want more) *Creamed potatoes, smashed carrots

SMOKED HADDOCK FISHCAKES

Guinness Rarebit, spinach

PARSNIP & POTATO DUMPLINGS

January king, winter mushrooms

DESSERT

CHOCOLATE BROWNIE SUNDAE

(waste not, want more) *Vanilla ice cream,
hot chocolate sauce, sprinkles

CHOCOLATE TART

Whipped cream

CHOCOLATE CHIP COOKIES

Milk ice cream

2 COURSES: £15.00

3 COURSES: £20.00

Includes 125ml glass of white or red wine

We are happy to provide information pertaining to allergies & intolerances upon request.
Prices include VAT at 20%. A discretionary 12.5% service charge will be added to your total bill.