



BUTLERS WHARF 
CHOP HOUSE

THE MEAT UP

BLACK ANGUS STEAK TARTAR

Pickled shallots, horseradish, Applewood cheese, Melba
Chenin Blanc, Dry Land collection, Paarl, South Africa, 125ml

DEVILLED KIDNEYS

Fino Sherry, mustard & spring onions on Bloomer

OR

ROAST BONE MARROW

Parsley, shallot & caper salad, grilled sourdough
Circumstance, Syrah, Waterkloof, Stellenbosch, South Africa, 125ml

BLACK ANGUS CHATEAUBRIAND

42 day dry aged beef, pole beans, triple cooked 'beef fat' chips

Port gravy, watercress salad

Chakana, Malbec, Mendoza, Argentina, 125ml

Chateau De Ricard, Cadillac, Bordeaux, France, 125ml

WEST SUSSEX POND PUDDING

Vanilla custard

Blandy's 10 Year Old Verdelho, Madeira, Portugal, 75ml

FOUR COURSE MENU WITH WINE PAIRINGS FOR TWO

150

A discretionary service charge of 12.50% will be added to your bill. All prices are inclusive of VAT at 20%.
Please inform a member of our team if you suffer with any allergies.