

Butlers Wharf Chop House announces collaboration with plant-based burger brand, Halo Burger

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D&D's **Butlers Wharf Chop House** is delighted to announce that it will be partnering with plant-based burger restaurant, Halo Burger, to end Veganuary in style. From 27th January – 24th February 2020, Butlers Wharf Chop House will be adding one of Halo Burger's signature burgers to its typically meat-filled menu.



Halo Burger is the world's first restaurant to specialise in producing the Beyond Burger – a burger patty made entirely from plants that looks, cooks, tastes and bleeds like beef. Butlers Wharf Chop House will be serving Halo Burger's signature *Smoky Carolina BBQ Burger* (£9.50): Beyond Burger patty, BBQ sauce, gouda, veganise and panko breadcrumb-covered fried onions. Exclusively at Butlers Wharf Chop House, guests can also opt to add jalapeños to their burger for an added kick of spice.

The residency will only last for one month, but there are other vegan dishes on the Butlers Wharf Chop House menu all year round – like its *Truffle and mushroom kedgeree* (£15) and its own *Vegan burger* (£15).



Butlers Wharf Chop House's Head Chef, Behzad Gotla, said: "We're thrilled to be partnering with Halo Burger. It's a really exciting brand to work with, and we're delighted to be putting one of its fantastic burgers on the menu. When people think of a chop house, they usually think that there will only be meat available, but we're hoping to show that our chop house is a place for great vegetarian dishes, too".

Website: <https://www.chophouse-restaurant.co.uk/>

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