

D&D PARTNER WITH PLANT-BASED HALO BURGER

D&D's Butlers Wharf Chop House has announced that it will be partnering with plant-based burger restaurant Halo Burger to mark the end of Veganuary.

From 27 January to 24 February 2020, Butlers Wharf Chop House will be adding one of Halo Burger's signature burgers to its menu.



Halo Burger specialises in serving 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), made up of the Beyond Burger patty, barbecue sauce, gouda, veganise and panko breadcrumb-covered fried onions.

"Halo Burger is a really exciting brand to work with, and we're delighted to be putting one of its fantastic burgers on the menu," says Butlers Wharf Chop House's head chef Behzad Gotla. "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."

The residency will last for one month.