

# Sublime Steak And Swoon-worthy Views at Butler's Wharf Chophouse

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Butler's Wharf has been a popular steak and wine haunt for years, and with new head chef, Behzad Gotla joining, there's now another reason to book.

A former biscuit factory, the Butler's Wharf Chophouse boasts a modern and spacious dining room and a cosy cocktail den at London's Tower Hill.

The can't-beat Tower Bridge views from the drinking terrace and dining room makes the Chophouse a great choice if you're looking to impress a date or client.



The restaurant prides itself on simple, honest food. The menu champions local ingredients, rich, meaty flavours and hearty portions.

New head chef Behzad Gotla – former head chef at Gordon Ramsay's Maze – has added his flare to the menu with a section dedicated to large cuts, and helping guests to dine more mindfully by educating them on where the meat's from.



Our favourites from the starters include the salty-sweet combination of Cornish crab and homemade brioche, as well as the deliciously meaty hand-dived scallops. They're served artfully in their shell and dressed with chorizo and Granny Smith apple.

From the mains, aside from perfectly-cooked steaks, the pan-fried whole lemon sole is a must-try. It's the menu's newest addition and is served with moreish anchovy butter.



Desserts are worth loosening a belt buckle for. The baked lemon pie is divine – and looks almost too good to eat.

With its hearty, honest fare, VIP service, buzzy atmosphere and focus on fresh, local ingredients, you can't go wrong with a table at the Chophouse.

Book yours for everything from first dates to family meals, client meetings to post-work cocktails, and everything in between.



## Butler's Wharf Chophouse – Where & How?

Butler's Wharf Chophouse is located 36e Shad Thames, London, SE1 2YE. For bookings, or to find out more, call 020 7403 3403 or visit [www.chophouse-restaurant.co.uk](http://www.chophouse-restaurant.co.uk).

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