



SNACKS & SAVOURIES

House bread & butter (v) <i>682Kcal</i>	£6	Pork belly sausage roll, Bramley ketchup (3 piece) <i>620Kcal</i>	£8
Nocellara olives (vg) <i>326Kcal</i>	£4.5	Montgomery rarebit soldiers, sourdough, tomatoes (v) (4 piece) <i>365Kcal</i>	£6
Mixed nuts (v) <i>926Kcal</i>	£5.5		

STARTERS

Mersea rock oysters, shallot vinegar, lemon, Tabasco, <i>17Kcal each</i>	dozen £54 / half dozen £27	Burrata, yellow plum & red cherry tomatoes, rocket dressing <i>270kcal</i>	£18
Prawn cocktail, shredded gem, scallions, cucumber, shellfish dressing <i>409Kcal</i>	£16.5	Longhorn beef tartare, smoked egg yolk, dripping toast <i>374Kcal</i>	£18
Severn & Wye smoked salmon, blinis, avocado crème fraiche, trout roe, lemon <i>371kcal</i>	£17	Pea and asparagus soup, lemon cream, chive (vg) <i>366kcal</i>	£11.5
Caesar salad, gem, grilled chicken, Caesar dressing, croutons <i>447kcal</i>	£21.5	Pan seared scallops, sweetcorn puree, samphire, bacon <i>3888kcal</i>	£23

CLASSICS

Grilled aubergine, tomatoes, spiced aubergine, maple cream, crispy shallots (vg) <i>287kcal</i>	£21
Chophouse beefburger, grass-fed dry aged patty, caramelised onion, Cheddar, bacon, pickle, house sauce, milk bun <i>1170Kcal</i>	£21.5
Pulled pork sandwich, bbq sauce, pickled cucumber, coleslaw, milk bun <i>690Kcal</i>	£21
Chicken, mushroom & leek pie, Hispi cabbage <i>879Kcal</i>	£25
Day boat haddock, mushy peas, thick cut chips, Tartar sauce <i>1633Kcal</i>	£23
Honey glazed spatchcock baby chicken, avocado & tomato relish <i>Kcal1057</i>	£28
Pan roasted seabass, mussels in white wine butter sauce, parsley <i>Kcal 865</i>	£32

CHOPS

Pork – Chop, Bramley ketchup <i>720Kcal</i>	£28
Lamb – Herdwick Barnsley, rosemary and mint jelly <i>867Kcal</i>	£29
Grilled salmon fillet, hollandaise sauce <i>kcal692</i>	£32

PRIME

Dry aged, grass-fed beef, cooked over charcoal.

Sirloin 350g <i>893Kcal</i>	£42
Rump 300g <i>782Kcal</i>	£28
Ribeye – Galloway rib 330g <i>955Kcal</i> .	£44
Fillet 275g <i>608Kcal</i>	£45
Fillet 180g <i>398Kcal</i>	£40

LARGE CUTS

Tomahawk 1200g <i>3289Kcal</i>	£135
Porterhouse 1000g <i>2132Kcal</i>	£130
Chateaubriand 600g <i>1227Kcal</i>	£94
Rack of Lamb (8 ribs) 700g <i>1227Kcal</i>	£105

SUNDAY ROAST

Free-Range Green Farms Half Chicken	£28
Rare-Breed Old Spot Pork Belly <i>1395 Kcal</i>	£29
35 Day Aged Beef <i>1247 Kcal</i>	£30

All served with beef fat roast potatoes,
seasonal vegetables,
Yorkshire pudding & gravy

SIDES £6.75

Field mushrooms, garlic butter (v) <i>324kcal</i>
Creamed mash potato (v) <i>653Kcal</i>
Creamed spinach (v) <i>330Kcal</i>
Garden salad (vg) <i>220Kcal</i>
Mangetout green peas (v) <i>140kcal</i>
Chili garlic broccoli (v) <i>140kcal</i>
New potatoes (v) <i>200kcal</i>
Skinny chips (vg) <i>840Kcal</i>
Bone marrow, caramelised onion, herb crumb <i>Kcal360</i>

BRITISH CHEESE

Cheese board <i>825Kcal</i>	£23
<i>Texford & Tebbutt blue cheese, Carron lodge Tunworth, Wensleydale cheddar, fresh grapes, grape chutney, oat crackers</i>	

(v) - vegetarian | (vg) - vegan

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Prices include VAT at 20%. A discretionary 13.5% service charge will be added to your total bill. We are cashless.

SAUCES £3.75

Béarnaise (v) <i>272Kcal</i> , Green Peppercorn (v) <i>220Kcal</i> ,
Chimichurri (vg) <i>213Kcal</i> , Chophouse Fatted Gravy <i>147Kcal</i> ,
Blue Cheese Sauce <i>161Kcal</i> Garlic Butter <i>380Kcal</i>

CHOPPED MENU'

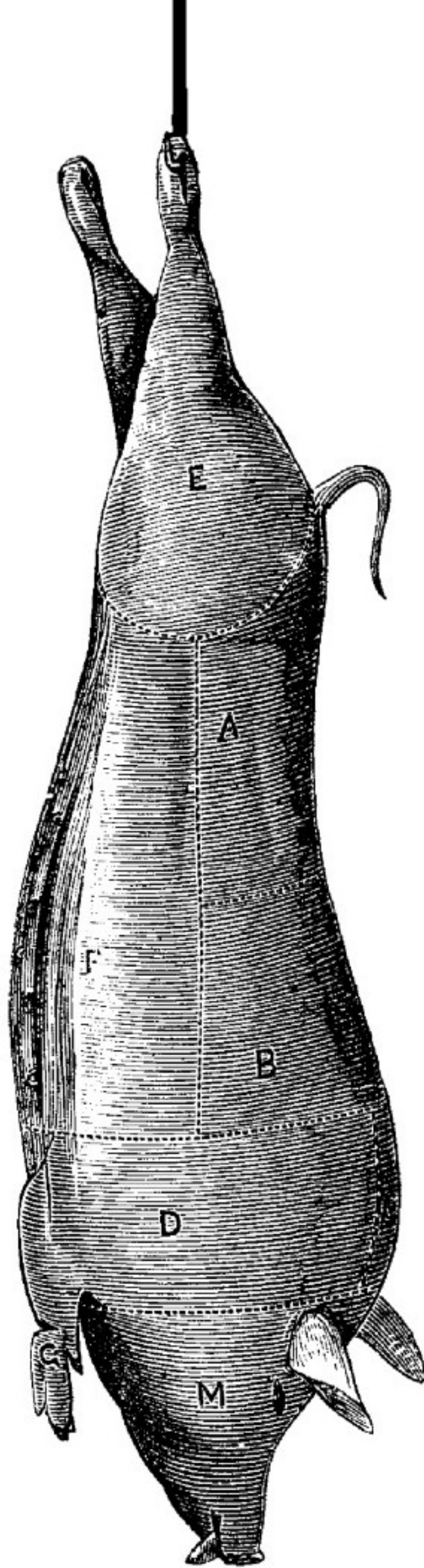
2 / 3 COURSES £30 / £35

Monday – Friday: 12:00 - 15:00
Monday – Thursday: 17:30 - 21:00

Pea and asparagus soup, lemon cream, chive (vg) <i>366kcal</i>
Severn & Wye smoked salmon, blinis, avocado crème fraiche, trout roe, lemon <i>371kcal</i>
Longhorn beef tartare, smoked egg yolk, dripping toast <i>374Kcal</i>

Grilled aubergine, tomatoes, spiced aubergine, maple cream, crispy shallots (vg) <i>287kcal</i>
Chicken, mushroom & leek pie, Hispi cabbage <i>879Kcal</i>
Chophouse cheeseburger, grass-fed dry aged patty, caramelised onion, cheddar, bacon, dill pickle, house sauce milk bun, skinny chips <i>1930Kcal</i>

Molasses and date sticky toffee pudding, vanilla ice cream <i>547Kcal</i>
Eton Mess
Ice cream (v) & sorbet (vg)
Chocolate <i>134Kcal</i> , Vanilla <i>120Kcal</i>
Raspberry <i>94Kcal</i> , lemon <i>78Kcal</i>



BUTLERS WHARF 
CHOP HOUSE