

BUTLERS WHARF

Chop House & Tavern

BREAD

Dark Sourdough with Butter (v) £6

OYSTERS

Classic Oyster, Lemon Shallot Red Vinegar £5

Oyster with Beef Consommé & Horseradish £5

Battered Oyster, Smoked Potato Aioli £5

STARTERS

Beef & Bone Marrow Crumpet £15

Devilleed Lambs Liver Skewer £12

Smoked Haddock Scotch Egg, Hot Apple Mustard £12.50

Welsh Rarebit Fries, Stout Ketchup £9.50

Pint of Whelks, Sea Herb & Garlic Butter £16

Fried Whitebait, Smoked Potato Aioli £12.50

Creamed Mushrooms on Toast (v) £12

Salad of Artichokes, Beans, Peas, Beets £18 (v/ug on request)

Pea Soope 1669 (v/ug on request) £9

Potted Shrimps with Pickled Shallots & Toasted Bloomer £18

Ethical Meats

At Chop House, we proudly source all our meat from our partner Ethical Butcher; who work with award winning English farmers, hand rearing animals of outstanding pedigree, and boast the finest example of breeding, animal husbandry and regenerative farming practices in the country. A cut above.

STEAKS

An Ethical Beef Story

Reared by our Ethical Butcher farmers; a carbon negative steak. Having calculated the footprint of this cut, we have partnered with the ‘Not For Sale’ movement to fund a reforestation project in the Amazon, which both captures carbon and takes potential victims of modern-slavery, out of danger, by giving them a livelihood.

Rib Eye 10oz £46.50

Fillet 9oz £50

Sirloin 9oz £36.50

Rump 10oz £38.50

To Share

Rib Eye on the Bone (See available cuts) per 3½oz £15

Chateaubriand 18oz £95

CHOPS & SIGNATURES

The Ethical Burger

Made from 100% British grass-fed beef, our burgers combine select cuts for a naturally rich flavour. Freshly prepared, succulent, tender and responsibly sourced – a burger you can genuinely feel good about.

Chop Chop Burger £22.50

Beer Battered Fish & Chips £23

Ethical Pork Chop 11oz £30

Ethical Lamb Barnsley Chop with Anchovy Dressing 10oz £35

Ale-Braised Ox Cheek & Bone Marrow Pie £18.50

Beef Shin & Oyster Suet Pudding £24

Chicken Kiev £28

Charred Red Pepper, Barley Stuffing, Creamed Smoke Leak Sauce (vg) £25

Larger Dishes

Roast Chicken Pie £30 | £45

Ray Wing, Lemon & Caper Butter Sauce £38

Pigs Head £35

SAUCES

Bernaise Sauce £4.50 Parsley Liquor Gravy £4.50

Devilleed Butter £4.50 Green Peppercorn £4.50

SIDES

Beef Dripping Chips £6.50

Beef Fat Roast Potatoes £6.50

Creamed Leeks with English Mustard (v) £6.50

Charred Tender Stem Broccoli (vg) £6.50

Spinach & Lemon (vg) £6.50

Ox Heart Tomato & Peach Salad (vg) £8

Endive & Raddico Salad (vg) £6.50

Sunday Roast

£30 each

Free-Range Half Chicken

Ethical Beef

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

PUDDINGS

Treacle Tart & Clotted Cream (v) £8.50

Sticky Toffee Pudding (v) £9.50

Steamed Spotted Dick with Custard £8.50

Sherry Trifle (v) £9.50

Apple Crumble & Custard (v) £8.50

British Cheese

Cheese board (v) £23

Texford & Tebbutt blue cheese, Carron Lodge Tunworth, Wensleydale cheddar, fresh grapes, grape chutney & crackers

(v) - Vegetarian | (vg) - Vegan | (v/ug on request) - Vegan on request
All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. 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. We are a cashless venue.

