

Butlers Wharf | Liverpool Street | Paternoster

*Chop House
& Tavern*



Classic Chophouse Menu, £55 per person

Starters

Smoked Haddock Scotch Egg, Hot apple mustard

Devilled Chicken Liver Skewer, Caramelised Onion Marmalade, Dark Rye bread

Pea Soup 1669, Crème fraiche, chive oil (v, vg on request)

Mains

7oz Rump, Grass fed British Beef, Beef Dripping Chips, Green Peppercorn Sauce

Grilled Sea Bass, Bubble & Squeak, Sea herb & garlic Butter

Mushroom Suet Pudding, Charred Broccoli, Parsley Liquor Gravy (v, vg on request)

Desserts

Sticky Toffee Pudding, Salted caramel, Vanilla ice-cream (v)

Spiced Muscovado Apple Crumble & Vanilla Custard (v)

Warm Rice Pudding, Seasonal compote (vg)

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 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. All prices include VAT. Service charge will be added to your final bill.

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Signature Chophouse Menu, £75 per person

Starters

Raw Beef & Bone Marrow Crumpet, Hand chopped British beef, Roasted bone Marrow dressing, chives

Potted Brown Shrimp, Spiced Clarified Butter, Pickled Shallots, Dark Rye Bread

Fried Whitebait, Smoked potato Aioli, Chive oil

Artichoke Salad, Ricotta, Fresh Peas, Mange tout, green asparagus, House Dressing (v, vg on request)

Mains

Beef Shin & Oyster Suet pudding, jersey Rock no3, Mustard Creamed leek

Roasted Sea Trout, Charred Broccoli, Herb & Caper Butter Sauce

Ethical 28 Days Aged 8oz Sirloin, Beef Dripping Chips, Green Peppercorn Sauce

Charred Red Pepper, Barley stuffed red peppers, creamed Smoked leek Sauce (vg)

Desserts

Selection of British Cheese, Sea Salt crackers, House Pickle

Sticky Toffee Pudding, Salted caramel, Vanilla ice-cream (v)

Spiced Muscovado Apple Crumble & Vanilla Custard (v)

Warm Rice Pudding, Seasonal compote (vg)

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Events – Feasting Menu - £85 per person

Your party will receive all the dishes below, served sharing style. Minimum group size is 10 people. Please pre-book this menu through our events team.

Sharing Starters

Jersey rock oysters roulette, Classic, tempura, consommé, lemon

Smoked Haddock Scotch Egg, Hot apple mustard

Raw Beef & Bone Marrow Crumpet, Hand chopped British beef, Roasted bone Marrow dressing, chives

Artichoke Salad, Rocket, Fresh Peas, Mange tout, green asparagus, House Dressing (vg)

Sharing Mains

Served with Beef Fat Roast Potatoes, Seasonal Greens, Ox Tomato & Caramelised Peach Salad

Whole Honey Glazed Pigs Head, Sage & onion ketchup

45 Day aged Grass-Fed British Beef Tomahawk 1.2kg, Béarnaise sauce

Whole Grilled Sea Bass, Wild Sea herb & Smoked garlic butter

Charred Red Pepper, Barley stuffed red peppers, creamed Smoked leek Sauce (vg)

Sharing Desserts

Sherry Trifle (v)

Vanilla sponge, House custard, Mixed berries jelly, Sherry, Whipped Cream

Spiced Warm Rice pudding, Seasonal Compot, Gingerbread Croutons (vg)

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Event Canape Menu

Meat

Beef pastie, chop ketchup -5

Chicken Kiev bites, devilled ketchup -5

Devilled Chicken liver pate, onion Marmalade -5

Chop Sausage roll, hot apple mustard -5

Chop Beef slider, Westcomb cheese Sauce -7

Fish

Classic Jersey Rocks Oyster, Lemon Shallot Red Vinegar -5

Smoked haddock fishcake, tartare sauce-5

Smoked salmon crumpet, lemon butter-7

Vegetarian (v) / Vegan (vg)

Mushroom & Chestnut croquette, Ale Grain mustard (vg) -5

Barley & Mushroom slider, chop ketchup (vg)- 7

Pear & Blue cheese Tartlet (v) -7

Dessert

Sticky toffee bites, Salted Caramel sauce (v)

Lemon meringue Tart (v)

Spiced Carrot Cake, Candy walnuts (vg)

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Event Bowl Food Menu

All £10

Roast sirloin, Yorkshire pudding bowl, horseradish

Breaded haddock, triple cooked chips, tartare sauce

Roasted Seabass, bubble n Squeak, smoked potato aioli

Crispy Polenta coated whitebait, smoked garlic aioli

Slow Roasted Herb Chicken, Pancetta & Leek Puff Pie

Grass-fed Dry aged Rump, Beef Fat Chips, Bearnaise

Ox Heart Tomato & caramelized peach salad, house dressing (vg)

Spelt & Pea Risotto, crumbled cheese, chive oil (vg)

Portion Recommendations

We recommend 4-6 canapés for person for pre-lunch or dinner.

If you are just dining from our canape menu, we recommend ordering 8-10 per person.

If pairing canapes with Bowl Foods, we recommend ordering 4-6 canapes and 3 bowl foods per person.

This menu is made specially to order, so a pre-order is required in advance.

There is a minimum order number of 30 per item, so this menu is best suited to groups of 30 or more.

Please ask our events team for details.

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