

Food

*Welcome to Chop House Butlers Wharf,
where tradition meets modern British dining.*

*Our menu celebrates the best of ethically sourced meats,
fresh seasonal produce, and bold flavours, from indulgent
starters and signature chops to responsibly reared steaks
and comforting classics.*

*With every dish crafted from award-winning farms
and regenerative practices, you'll enjoy food that's
not only rich in taste but also rooted in sustainability.*



BUTLERS WHARF

Chop House & Tavern



BORN IN
THE CITY OF LONDON
1992

TO START

Dark Sourdough (v) £6.5
Choose Your Butter Jersey Butter | Garlic & Herb | British Chorizo

OYSTERS

Classic Oyster, Lemon Shallot Red Vinegar £5
Oyster, Beef Consommé & Horseradish £5
Battered Oyster, Smoked Potato Aioli £5
Add Caviar Oscietra: Topping £10 | Tin £30

STARTERS

Pea Soupe 1669 (v/vg on request) £9
Creamed Mushrooms on Toast (v) £12.5
Salad of Artichokes, Beans, Peas, Beets (v/vg on request) £18
Pig's Head Terrine, Piccalilli & Toasted Bread £9.5
Welsh Rarebit Fries, Stout Ketchup £9.5
Orkney Scallop, Scotch Woodcock Eggs, Anchovy & Seaweed Butter £19.5
Add Caviar Oscietra: Topping £10 | Tin £30
Fried Whitebait, Smoked Potato Aioli £12.5
Smoked Haddock Scotch Egg, Hot Apple Mustard £13
Add Caviar Oscietra: Topping £10 | Tin £30
Ox Tongue, Pickled Walnuts, Bitter Leaves & Poached Pear £10
Raw Beef & Bone Marrow Crumpet £16

Regenerative Meals

At Chop House, we proudly source all our beef, pork, lamb & chicken from 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 Regenerative Beef Story

Reared by our regenerative 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.

For every ethical rib-eye steak sold, we will donate £1.50 to the 'Not For Sale' movement.

Rib Eye 10oz £48.5

Fillet 7oz £39 | 9oz £50

Sirloin 9oz £37

Rump 7oz £29.5 | 10oz £39.5

To Share

Rib Eye on the Bone (See available cuts) per 3½oz £15.5

Chateaubriand 18oz £100

PIES

Mutton Shoulder Ragù Shepherd's Pie, Mash Potato & Puff Pastry £22

Ale-Braised Ox Cheek & Bone Marrow Pie £22

Beef Shin & Oyster Suet Pudding £24

Mushroom & Lentil Shepherd's Pie (ve) £18

To Share

Roast Chicken Pie, Pancetta, Leeks, Puff Pastry £38

SIGNATURES & CHOPS

The Regenerative 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, Beef Dripping Chips £22.5

Battered Fish & Chips £24.5

Half Roast Chicken £38

Chicken Kiev, Seasonal Greens £28.5

Ray Wing, Lemon & Caper Butter Sauce £38

Pork Chop, Cider Glaze, Apple Sauce, Crackling & Pork Jus £32

Lamb Barnsley Chop & Anchovy Dressing 10oz £35

To Share

Pigs Head £35

Available Every Sunday

Sunday Roast

£30 each

Free-Range Half Chicken
or Regenerative Beef

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

SAUCES 4.5

Béarnaise | Devilled Butter | Parsley Liquor Gravy | Green Peppercorn | Proper Gravy

SIDES

Beef Dripping Chips £6.50 Tomato & Plum Salad (vg) £8

Beef Fat Roast Potatoes £6.50 Endive & Radicchio Salad (vg) £6.75

Charred Tenderstem Broccoli (vg) £6.75 New Potatoes, Crème Fraîche & Chives £6.50

Spinach & Lemon (vg) £6.50 Grilled Hispi Cabbage, Smoked Potato Aioli & Garlic Butter £6.75



(v) - Vegetarian | *(vg)* - Vegan | *(v/vg 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.