



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	Chilli rice crackers (v) <i>651Kcal</i>	£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
Rack of lamb, Anna potatoes, asparagus, mangetout & mint salad, red wine jus <i>Kcal1131</i>	£46
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
Pan seared mackerel, chimichurri, grilled lemon <i>kcal1053</i>	£30
Cod, new potatoes, oyster mushrooms, samphire, garden peas, butter emulsion <i>Kcal808</i>	£33
4hr Braised lamb shank, creamed mash potato, minted fatty gravy <i>1328Kcal</i>	£36

LARGE CUTS

- Tomahawk 1200g *3289Kcal* £135
- Porterhouse 1000g *2132Kcal* £130
- Chateaubriand 600g *1227Kcal* £94
- Add 5 Grilled King prawns *388Kcal* £22

STEAK & SIDE £19.5

(Available Tuesday to Friday for lunch only)

- 200g Hanger Steak *(522Kcal)*
- plus one side of choice;
- served with Chophouse Fatted Gravy
- followed by
- two scoops of ice cream or sorbet

SIDES £6.75

- Field mushrooms, garlic butter (v) *324kcal*
- Creamed mash potato (v) *653Kcal*
- Creamed mash potato (v) *255Kcal*
- Garden salad (vg)
- Mangetout green peas (v) *140kcal*
- Chili garlic broccoli (v)*140kcal*
- New potatoes (v)*200kcal*
- Skinny chips (vg) *840Kcal*
- Bone marrow, caramelised onion, herb crumb *Kcal360*

BRITISH CHEESE

- Cheese board *815Kcal*
- £23
- Texford & Tebbutt blue cheese, Carron lodge Tunworth, Wensleydale cheddar, fresh grapes, grape chutney, oat crackers*

(v) - vegetarian | (vg) - vegan

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. Adults need around 2000kcal per day. We are cashless.

CHOPS

- Pork – Chop, Bramley ketchup *720Kcal*.....
- £28
- Lamb – Herdwick Barnsley, rosemary and mint jelly *867Kcal*
- £29
- Grilled salmon fillet, hollandaise sauce *kcal692*
- £32

PRIME

- Dry aged, grass-fed beef, cooked over charcoal.*
- Sirloin 350g *893Kcal*.....
- £42
- Rump 300g *782Kcal*
- £28
- Ribeye – Galloway rib 330g *955Kcal* .
- £44
- Fillet 275g *608Kcal*
- £45

SAUCES £3.75

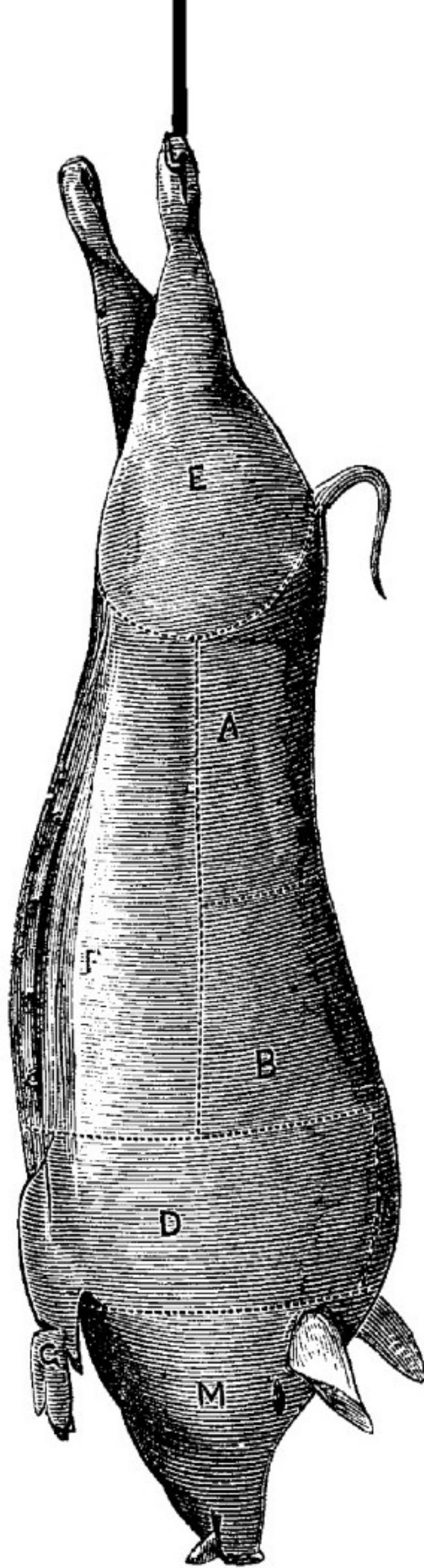
- Béarnaise (v) *272Kcal*, Green Peppercorn (v) *220Kcal*,
- Chimichurri (vg) *213Kcal*, Chophouse Fatted Gravy *147Kcal*,
- Blue Cheese Sauce *161Kcal* Garlic Butter *380Kcal*

CHOPPED MENU’

2/3 COURSES £30/£35

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

- Pea and asparagus soup, lemon cream, chive (vg) *366kcal*
- Severn & Wye smoked salmon, blinis, avocado crème fraiche, trout roe, lemon *371kcal*
- Longhorn beef tartare, smoked egg yolk, dripping toast *374Kcal*
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- Grilled aubergine, tomatoes, spiced aubergine, maple cream, crispy shallots (vg) *287kcal*
- Chicken, mushroom & leek pie, Hispi cabbage *879Kcal*
- Chophouse cheeseburger, grass-fed dry aged patty, caramelised onion, cheddar, bacon, dill pickle, house sauce milk bun, skinny chips *1930Kcal*
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- Molasses and date sticky toffee pudding, vanilla ice cream *547Kcal*
- Eton Mess
- Ice cream (v) & sorbet (vg)
- Chocolate *134Kcal*, Vanilla *120Kcal*
- Raspberry *94Kcal*, lemon *78Kcal*



BUTLERS WHARF 
CHOP HOUSE