Chop House & Tavern

BORN IN
THE CITY OF LONDON
1992

FESTIVE CLASSIC MENU

£65 PER PERSON

Festive Chophouse classics crafted with the best British ingredients. This menu is available for parties of 13 or more in our main restaurant. Please book via our events team. A pre-order may be required.

Starters

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

Smoked Salmon, Horseradish, Capers, Lemon, Malted Sourdough

Beetroot Carpaccio, frisee, Balsamic fig, walnut dressing (v)

Spiced Heritage Squash Soup, Pumpkin seed Granola (vg)

Mains

Roast Bronze Turkey, Beef Fat Potato, Seasonal Vegetables, Pig in Blanket, Gravy

Loch Var Salmon Wellington, Mustard Creamed Leeks, Herb Sauce

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

Nut Roast Pie, Braised Savoy Cabbage, Onion Gravy (vg)

28 Days Aged 8oz Fillet, Beef Fat Chips, Green Peppercorn Sauce £15pp supplement

Puddings

Almond & Plum Tart, Mince pie ice-cream (v)

Boozy Christmas Pudding, Vanilla Custard (v)

Warm Rice Pudding, Gingerbread, Mulled Wine compot (vg)

Selection of British Cheese, Sea Salt crackers, House Pickle

Discover More

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

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. A discretionary 13.5% service charge (or 15% if exclusive hire) will be added to your final bill.