

SAVOURIES

Welsh rarebit 5.00

Suggestion: ½ pint of Guinness 1.95 or Verdelho 10 yo, Blandys ** 7.95

Great British cheese board, chutney 8.75

Celtic Promise- Wales

Stinking Bishop- England

Colston Bassett Stilton- England

Mull of Kintyre- Scotland

Gubbeen- Ireland

Suggestion: 2003 Grahams LBV ** 7.50

Colston Bassett Stilton & port jelly 8.00

Suggestion: 1996 Dows Quinta do Bomfim** 9.55

DESSERTS

Bread & butter pudding 5.50

Suggestion: 1999 Bonnezeaux, F de Fesles, France** 6.80

Selection of home made ice creams 5.00

apple pie, lemon meringue, dark chocolate

Suggestion: 2007 Moscatel 'Gran Feudo', Chivite, Spain** 6.50

Selection of home made sorbets 5.00

blood orange, lemon, elderflower

Suggestion: 2007 Moscatel 'Gran Feudo', Chivite, Spain** 6.50

Dark chocolate cake in a cup, iced vanilla sugar, cream 5.50

Suggestion: 10 yo Blandys Malmsey, Medeira** 8.50

Sticky toffee pudding, clotted cream 6.00

Suggestion: Pedro Ximenez 'La Cilla', Jerez, Spain** 7.95

Bramley apple fritters, apple ice cream, caramel sauce 6.00

Suggestion: 2007 Verduzzo 'Pass the Cookies', Di Lenardo, Friuli, Italy** 7.20

Grapefruit jelly, elderflower sorbet 6.00

Suggestion: 2005 Chateau Partarrieu, Sauternes, France** 7.95

THE BUTLERS WHARF
Chop House

COFFEE & TEA

Espresso	2.50	English Breakfast	2.65
Macchiato	2.50	Lapsang Souchong	2.65
Double espresso	2.75	Camomile	2.65
Cappucino	2.75	Earl Grey	2.65
Latte	2.75	Darjeeling	2.65
Filter	2.75	Peppermint/ fresh mint	2.65

LIQUEUR COFFEE

French- Cognac	5.50	Irish- Jamesons	5.50
Gaelic- J & B Rare	5.50	Italian- Amaretto	5.50
Calypso- Tia Maria	5.50	Baileys	5.50

PORT **

10 yo Warres Otima Tawny Port	6.75
2003 Grahams LBV	7.50
1996 Dows Quinta do Bomfim	9.55

MADEIRA **

Blandys Madeira 10 yo Verdelho	7.95
Blandys Madeira 10 yo Malmsey	8.50

CALVADOS & ARMAGNAC*

VSOP Dupont	6.25
1978 Perigault Pays d'Auge	10.75
1982 Folle Blanche, Domaine de Miquier	11.75
Marquis de Puysegur, Selection Privee	5.95
1963 Lemorton Domfrontais	17.50

COGNAC*

Hine Rare VSOP	6.95
Delamain Pale & Dry	9.75
Ragnoud Sabourin VSOP	6.50
Hennessy Paradis	29.95
Hennessy XO	20.75

EAUX DE VIE & GRAPPA*

Vieille Prune, Miclo	5.50
Poire William, Miclo	5.50
Framboise Sauvage, Miclo	5.50
Kirsch Grand Reserve, Miclo	5.50
Mirabelle Grand Reserve, Miclo	5.50
Grappa di Fragolino, Nonino	8.95
Grappa di Brunello	8.50

*served as 50ml measure

** served as 100 ml measure

FIRST COURSES

Leek & potato soup, sour cream
Chilled or hot

Breaded lamb sweetbreads, minted peas, port gravy

Ribblesdale goats cheese & summer vegetable tart, English wild rocket

Smoked Lough Neagh eel, beetroot & Daylesford bacon, celeriac

Severn & Wye smoked salmon, rye bread

Devon duck terrine, port & orange jelly

Prawn cocktail

6 West Mersea rock oysters

Potted Morecambe Bay shrimps, Melba toast

Dressed Dorset crab, mayonnaise 6.50*

Tankard of cockles

Tankard of winkles

Tankard of shell on prawns

Tankard of mussels

Tankard of whelks

MAIN COURSES

Fish & chips, mushy peas

Fillet of sea trout, marsh samphire

Stuffed globe artichoke, wild mushrooms & peas, soft poached hens egg,
English butter sauce

Whole grilled lemon sole, nettle & minted Jersey Royals

Fishermans pie, mashed potato & Cheddar crust

Slow roast belly of pork, caper, tomato & fennel summer salad

Breast & leg of guinea fowl, potato & apple cake, thyme gravy

The Offal Truth

ox liver, lambs kidney, Morris Gold black pudding, ox faggot, Gloucester Old Spot tongue,
smoked Daylesford bacon, beef bone marrow, fried hens egg, bubble & squeak, onion gravy

Roast Gloucestershire pork loin & crackling, watercress mash, Bramley apple sauce

Roast Shorthorn rib of beef, Yorkshire pudding & roast potato, gravy

Grilled 10oz Irish Dunbia sirloin steak, hand cut chips 4.00*

Steak & kidney pudding
with oysters 2.00*

SIDE ORDERS

Spinach	3.75	Hand cut chips	2.95
Cauliflower cheese	3.95	Jersey Royals	4.00
Buttered courgettes	3.75	Mashed potato	2.95
Minted peas	2.50	Roast potatoes	2.95
Heritage tomato salad	5.00	Yorkshire pudding	1.95
Mixed salad	4.50	Mushy peas	2.00
Green salad	4.00	Tobacco onions	2.50

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Bread & butter pudding

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Bramley apple fritters, apple ice cream, caramel sauce

Suggestion: 2007 Verduzzo 'Pass the Cookies', Di Lenardo, Friuli, Italy** 7.20

Dark chocolate cake in a cup, iced vanilla sugar, cream

Suggestion: 10yo Blandys Malmsey, Madeira** 6.75

Homemade ice creams- apple pie, lemon meringue, dark chocolate

Suggestion: 2007 Moscatel 'Gran Feudo', Chivite, Spain** 6.50

Homemade sorbets- blood orange, lemon, elderflower

Suggestion: 2007 Moscatel 'Gran Feudo', Chivite, Spain** 6.50

Grapefruit jelly, elderflower sorbet

Suggestion: 2005 Chateau Partarrieu, Sauternes, France** 7.95

Sticky toffee pudding

Suggestion: Pedro Ximenez 'La Cilla', Barbadillo, Jerez, Spain** 7.95

** served as 100 ml measure

2 COURSES 22.00 3 COURSES 26.00

Minimum 2 courses

*indicates supplement added to the fixed menu price

A discretionary 12.5% service charge will be added to your bill All prices are inclusive of VAT at 15%



SOUPS & STARTERS

Leek & potato soup, sour cream Chilled or hot	5.00
Devon duck terrine, port & orange jelly	6.50
Severn & Wye smoked salmon	8.50
Goats cheese & summer vegetable tart	7.00
Crackling, Bramley apple sauce	4.00

SANDWICHES & TOAST

Hot roast beef & English mustard, gravy	5.50
Hot roast pork & Bramley apple sauce	5.50
Daylesford bacon butty	4.50
Welsh rarebit	4.50

BOARDS

Ploughmans board A selection of British cheeses, chutney	7.50
Farmers board A selection of cold meats, piccalilli	7.50

SHELLFISH

All our seafood is served in the shell unless otherwise stated

Prawn cocktail	9.50
Dressed Devon crab, mayonnaise	13.50
West Mersea rock	3 4.50 6 8.50 9 12.50 12 16.00
Potted Morecambe Bay shrimps, Melba toast	9.50
½ native lobster Chilled with mayonnaise or grilled with herb butter	19.50
Whole native lobster Chilled with mayonnaise or grilled with herb butter	36.50
Shellfish platter Cockles, winkles, whelks, mussels, dressed crab, oysters, shell on prawns & all the trimmings	23.50
Add ½ chilled native lobster	18.50
Add whole native lobster	35.00
½ pint tankard of shell on prawns	9.50
½ pint tankard of cockles	6.50
½ pint tankard of mussels	6.50
½ pint tankard of winkles	6.50
½ pint tankard of whelks	6.50

OPENING HOURS

BREAKFAST- 8am to midday, daily

LUNCH- Midday to 3pm, Monday to Friday
Midday to 4pm, weekends & bank holidays

DINNER- 6pm to 11pm, Monday to Saturday
6pm to 10pm, Sundays



FISH & VEGETARIAN

Fish & chips, mushy peas	10.95
Grilled lemon sole, new potatoes	15.00
Grilled kipper, new potatoes	9.50
Stuffed globe artichoke, wild mushrooms & peas, minted English butter sauce	9.00
Kedgerree This dish was made famous in the days of the British raj in India	9.50

PIES, PUDDINGS, SAUSAGES

Shepherds pie	9.00
Fishermans pie	11.50
Cumberland sausage & mash, onion gravy	9.00
Steak & kidney pudding/ oysters	12.50/ 14.50
Steak & kidney pudding was once bulked out with oysters in times when meat was scarce & expensive	

MEAT, ROASTS & GRILLS

Roast beef, Yorkshire pudding & roast potato	15.50
Roast Gloucestershire pork loin & crackling, watercress mash, Bramley apple sauce	15.00
Calves liver, Daylesford bacon, onion gravy	14.00
Belly of pork, caper, tomato & fennel salad	14.50
Shorthorn sirloin steak, handcut chips 10oz	19.50
<u>Steak sauces:</u> Stilton or peppercorn	2.00
The Chophouse Offal Grill Board	15.00

SIDE ORDERS

Courgettes/ spinach	2.75
Mushy peas/ minted peas	2.00
Cauliflower cheese	3.25
Chips/ new/ roast/ mash	2.75

DESSERTS

Bread & butter pudding, custard	4.50
Chocolate cake in a cup, iced vanilla sugar	5.00
Sticky toffee pudding	5.00
Apple fritters, apple ice cream	5.00
Grapefruit jelly, elderflower sorbet	4.50
Ice creams- apple pie, lemon meringue, dark chocolate	4.00
Sorbets- blood orange, lemon, elderflower	4.00
Strawberries & cream	6.00
Strawberry fool	4.50
Strawberry & almond tart	4.50

All prices are inclusive of VAT at 15%
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BAR SET MENU

STARTERS

Carrot & lemon balm soup

Ham hock, soft boiled egg & leek salad, parsley cream

Grilled Cornish sardines, tomato dressing

Potted Middle White pork, piccalilli

MAIN COURSES

Braised beef & Guinness pie, mash

Pollack, caper, tomato & English rocket salad

Tomato & onion tart, Westcombe Cheddar

Faggots, mash & marrowfat peas

DESSERTS

Treacle tart, clotted cream

Grapefruit salad, elderflower sorbet

Chilled rice pudding, hot caramel sauce

Strawberries, mint jelly

2 COURSES 10.00

3 COURSES 12.00

Available lunch & dinner daily

New menu every Wednesday

All prices are inclusive of VAT at 15%

A discretionary 12.5% service charge will be added to your bill