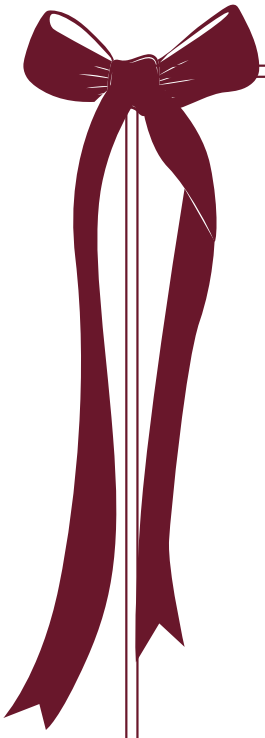
Chop House & Tavern

BORN IN
THE CITY OF LONDON
1992

VALENTINE'S MENU

4 COURSES £75



POTTED BEEF
Bone Marrow Crumpet, Pickled Shallots

OYSTER & CHAMPAGNE SOUP
Buttered Brown Toast
Extra Oysters +£5 Each

or

HOT SMOKED TROUT
Grapefruit, Quail Egg, Lambs' Lettuce, Horseradish Cream
Add Oscietra Caviar +£10

AUROX 1KG T-BONE (TO SHARE) +£30pp
28-Day Dry-Aged Prime Beef, Charred Tenderstem Broccoli, Bone Marrow, Champ Mash, Sauce Diana

or

NORTH SEA MONKFISH
Lobster Mousse, Smoked Bacon, Braised Leeks, Champagne Sauce

or

AUROX LAMB CUTLETS
Herb-Crusted Cutlets, Mutton Hash, Glazed Carrots, Rosemary Sauce

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RED VELVET TRIFLE
Strawberry, White Chocolate, Whipped Cream

Discover More
@CHOPHOUSEANDTAVERN

(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.