

chophouse



The Classics - Reimagined

28th October 2026

A celebration of much-loved classic dishes reinterpreted the Chophouse way.

Each dish brings our signature character of char, fire and gentle smokiness, adding depth and richness.

The flavours and essence of each dish remain at the heart of the experience, while modern techniques, carefully selected ingredients, refined presentation and our own creative touch allow us to present them in a new form.

A menu built around nostalgia, familiarity and surprise, where every course should feel both recognisable and completely new.

Prawn Cocktail

Rossi prawn crudo, prawn oil Marie-Rose,
charred baby gem, pickled cucumber, lemon

Grüner Veltliner Gustlage SAND 1 DAC

2025, Zohrer, Niederösterreich Austria

French Onion Soup

Charred onions, blonde miso,
smoked Gruyère espuma, thyme

Stella Roero Arneis

2025, Pescaja

Fish and Chips

Charcoal-grilled lampuki, beer-battered crumb, minted pea
quenelle, malt vinegar triple-fried chips, tartare beurre blanc

Muscadet Sevre & Maine Sur Lie AOC

2025, Domaine des Loges

Chicken Kyiv

Smoked garlic butter, clarified butter sear,
charred blistered grapes

St Magdalener DOC Alto Adige

2024, Wilhelm Walch

Banoffee

Charred banana, smoked salted caramel,
brown butter biscuit

Rozes

Tawny Port

Should you have any food allergies or dietary requirements,
please notify a member of staff so they can assist you with your order.



GLUTEN



EGGS



FISH



CRUSTACEANS



NUTS



SOYA



CELERY



MOLLUSCS



MILK



MUSTARD



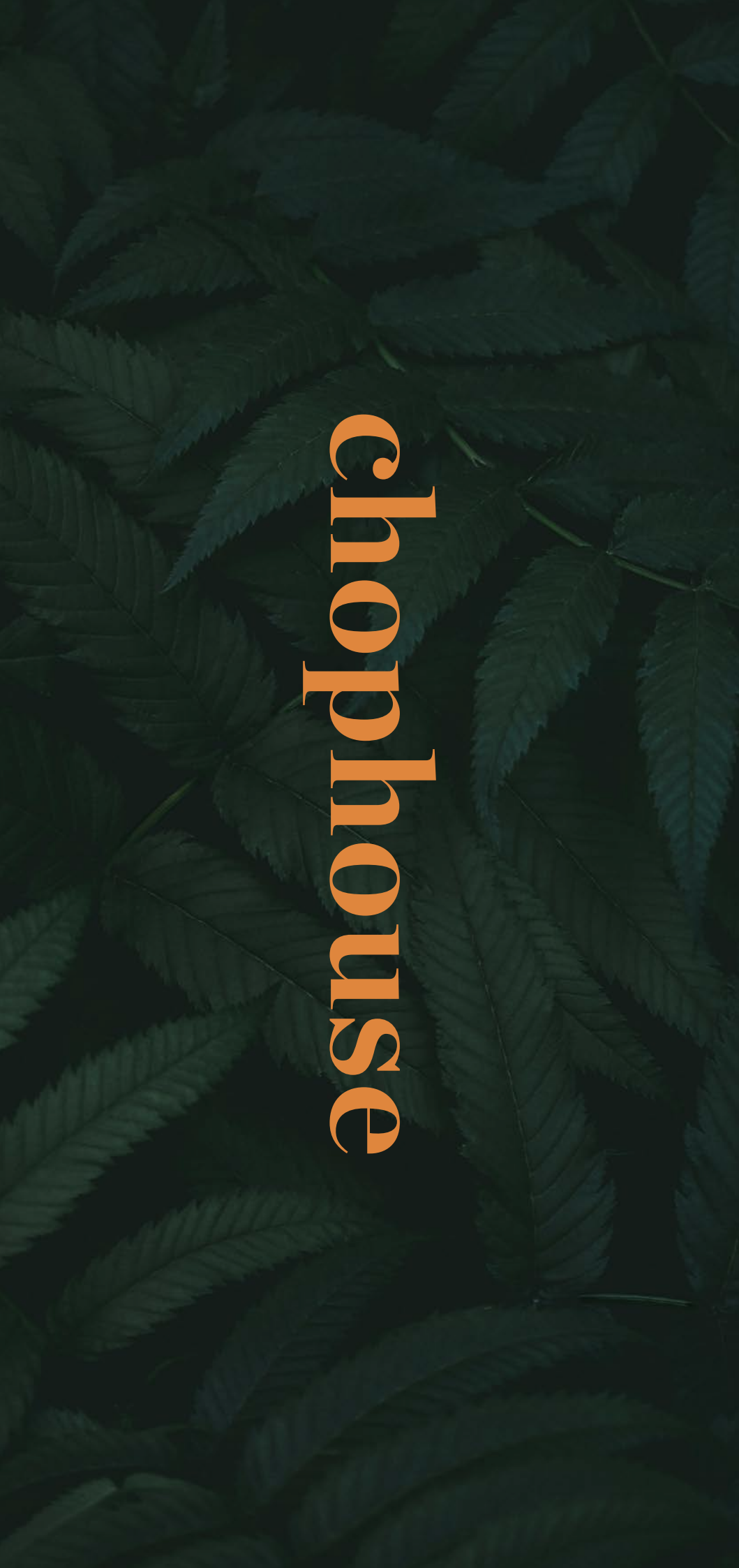
SESAME



VEGETARIAN



VEGAN

The background of the image is a dense, dark green pattern of fern leaves. The leaves are elongated with serrated edges and are arranged in a way that creates a textured, layered effect. The lighting is soft, highlighting the veins of the leaves and giving them a slightly glossy appearance.

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