

LIVERPOOL ST.

*Chop House
& Tavern*



BORN IN
THE CITY OF LONDON

1992



Step into a modern tribute to London's historic taverns, where merchants, sailors, and storytellers once gathered over hearty food, fine ales, and spirited conversation.

Our bar celebrates that heritage with a carefully curated selection of draft and bottled beers, refined wines, rare whiskies, and timeless cocktails – alongside inventive house signatures inspired by the city's vibrant past.

Whether you're here to sip a crisp session lager, savour a martini with a twist of history, or discover new flavours from around the world, we invite you to raise a glass and enjoy the spirit of the tavern reimagined.

B A R B I T E S

<i>Salt & Vinegar Crisps (vg)</i>	£3
<i>Beef Quavers</i>	£4
<i>Classic Jersey Rocks Oyster, Lemon Shallot Red Vinegar</i>	£5
<i>Tempura Jersey Rocks Oyster, Smoked Potato Aioli</i>	£5

<i>Pickled Egg, Vinegar Salt (v)</i>	£3
<i>Endive & Radicchio Salad (vg)</i>	£6.5
<i>Beef Dripping Chips</i>	£6.5
<i>Welsh Rarebit on Toast</i>	£7.5
<i>Cheese & Onion Tart (v)</i>	£8
<i>Ham Hock Terrine, Piccalilli</i>	£8
<i>Fried Whitebait, Smoked Potato Aioli</i>	£9.5
<i>Smoked Haddock Scotch Egg, Hot Apple Mustard</i>	£11.5

<i>Smoked Salmon Crumpet, Pickled Shallot</i>	£12.5
<i>Salad of Artichokes, Beans, Peas, Beets (v)</i>	£18
<i>Roast Beef Sandwich, Horseradish Cream</i>	£18
<i>Ale-Braised Ox Cheek & Bone Marrow Pie</i>	£18.5
<i>Chop Chop Burger</i>	£22.5
<i>Beef Shin & Oyster Suet Pudding</i>	£24

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

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. We are a cashless venue.

DRAFT BEER

Chop House Signatures

Half | Pint

Chop Chop Session Lager

£3.75 | £5

Pure Helles 5% Purity Brewery

Bengal Session IPA

£3.75 | £5

Session IPA 4.5% Purity Brewery

Tavern Pale Ale

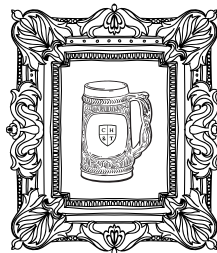
£3.75 | £5

Brick Pale 4.5% Brick Brewery

City Porter Milk Stout

£3.75 | £5

Milk Stout 4.4% Black Sheep Brewery



Peroni Nastro Azzurro Italy

£3.75 | £5

Guinness Ireland

£3.75 | £5

BOTTLED BEER

Peroni Italy 33cl

£7

Peroni Gluten Free Italy 33cl

£7

Asahi, Japan 33cl

£7.5

Purity Session IPA England 33cl

£7

Noam Berlin 34cl

£8

Peroni Alcohol Free 0% Italy 33cl

£6

BOTTLED CIDER

Aspall Premier Cru Cider England 33cl

£8.5

Signature COCKTAILS

Chop House Martini | £16.5

Beef Fat Washed Chase Vodka, Tarragon, Thyme, Fino Sherry Wine, Aperitif Wine

Clean | Herbaceous | Silky

Inspired by London's 18th-century chop houses — lively taverns where merchants and sailors gathered over meat, beer, and spirits. Vodka is gently washed with beef fat for a silky mouthfeel, lifted by tarragon, thyme, and fortified wines. A martini that balances rustic heritage with refined elegance

The Evolv Collection works closely with a small number of carefully selected charities which resonate with our company values. For each Chop House Martini cocktail sold, £1.50 is donated to our collection of charities. More information about our charity partnerships can be found on our website.

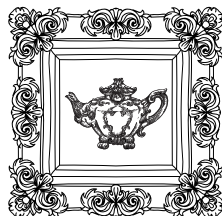


The Botanist's Brew | £15

Singleton Of Dufftown 12yo Whisky, English Breakfast Tea, Madeira Dry Wine, Aperitif Wine, Chamomile Liqueur, Homemade Spiced Syrup, Peychaud's & Orange Bitters

Rich | Spiced | Floral

A nod to Georgian taverns, where tea, spices, and fortified wines met whisky and botanicals. Robust tea-infused whisky forms the base, enriched with Madeira, chamomile, spice syrup, and bitters. A layered, aromatic cocktail celebrating London's age of experimentation.



Rum & Pippins | £15

Havana 7 Dark Rum, Elderflower Cordial, Homemade Apple & Ginger Soda, Vanilla, Lime, Mint

Refreshing | Sparkling | Crisp

By the mid-1700s, rum flowed through London's docks, traded alongside apples and spices. This cocktail blends Havana rum with elderflower, crisp apple, and warming ginger soda, finished with mint and lime. A bright, sparkling toast to the bustling taverns of the Thames.



Signature COCKTAILS

Black Anchor / £15

Ketel One Vodka, Kahlua Coffee Liqueur, Homemade Orange Liqueur, Espresso, Stout Beer

Bittersweet / Velvety / Rich

London's dockside taverns thrived on porter, coffee, and citrus brought by ship. Black Anchor weaves these influences together – espresso and coffee liqueur meet stout, while vodka and orange liqueur lend modern refinement. A velvety drink rooted in the city's maritime past.



The Old Cask / £15

Courvoisier Vsop Cognac, Palo Cortado Sherry Wine, Grapes Old Fashioned Syrup

Nutty / Slightly Sweet / Aromatic

Merchants prized aged Cognac and sherry, while tavern kitchens kept grape syrups and preserves. The Old Cask captures that tradition with warm Cognac, nutty Palo Cortado, and house-made grape syrup. A rich, layered cocktail that recalls the candlelit cellars of old London.



Candle Black / £15

Johnny Walker Black Label, Tawny Port Wine, Dark Chocolate Liqueur, Maraschino Liqueur, Fernet Branca Bitter

Deep / Sweet / Rich

In candlelit taverns, Londoners gathered over whisky, fortified wines, and exotic imports like chocolate and cherries. Candle Black revives that atmosphere with smoky whisky, port, dark chocolate liqueur, and maraschino. Served under smoke, it's a sensory journey back to the city's bustling 18th-century inns.



Classic COCKTAILS

<i>The Renais Royal</i>	£16	<i>Last Word</i>	£16
<i>Renais Gin, Noilly Prat dry vermouth, blue cheese dipped ice olives</i>		<i>Monkey 47 gin, Green Chartreuse liqueur, Maraschino liqueur, lime juice</i>	
<i>Lychee Martini</i>	£15	<i>Aviation</i>	£15
<i>Ketel One vodka, Lychee liqueur, lemon & lychee juice, Sugar</i>		<i>Sipsmith Dry gin, Maraschino liqueur, lemon juice, Crème de Violette</i>	
<i>Lemon Drop</i>	£15	<i>Malfy Sour</i>	£15
<i>Belvedere vodka, Cointreau orange liqueur, lemon juice</i>		<i>Malfy Orange gin, lemon juice, Fancy Foamer, sugar, Angostura bitters</i>	
<i>Vesper Martini</i>	£15	<i>Whiskey Sour</i>	£15
<i>Tanqueray gin, Belvedere vodka, Lillet Blanc aperitif wine</i>		<i>Maker's Mark bourbon, lemon juice, Fancy Foamer, sugar, Angostura bitters</i>	
<i>Godmother</i>	£14	<i>Boulevardier</i>	£16
<i>Sauvella vodka, Amaretto Adriatico liqueur</i>		<i>Woodford Reserve bourbon, Campari bitter, sweet vermouth</i>	
<i>Black Russian</i>	£14	<i>Mai Tai</i>	£16
<i>Ciroc vodka, Kahlua coffee liqueur</i>		<i>Flor de Cana 12 rum, Havana 3 Rum, Wray Nephew rum, Cointreau Liqueur, lime juice, Orgeat</i>	
<i>Passion Fruit Martini</i>	£15	<i>Rob Roy</i>	£16
<i>Absolut Vanilla vodka, Passion fruit puree, vanilla syrup</i>		<i>Dalmore 12 whisky, sweet vermouth, Angostura bitters</i>	
<i>Corpse Reviver No. 2</i>	£15	<i>Negroni</i>	£15
<i>Tanqueray 10 gin, Cointreau orange liqueur, Lillet Blanc aperitif wine, lemon juice, Absinthe</i>		<i>Tanqueray gin, Campari bitter, sweet vermouth</i>	
<i>Martinez</i>	£16	<i>Millionaire</i>	£15
<i>No. 3 gin, sweet vermouth, Maraschino liqueur, orange & Angostura bitters</i>		<i>Havana 3 white rum, apricot brandy, sloe gin, lemon juice, grenadine</i>	
<i>Royale Clover</i>	£15	<i>Old Cuban</i>	£16
<i>Tanqueray Blackcurrant, lemon juice, Fancy Foamer, Sugar, fresh raspberries</i>		<i>Brugal 1888 rum, lime juice, sugar, mint, champagne</i>	
<i>Aperol Spritz</i>	£15	<i>Tommy's Margarita</i>	£15
<i>Aperol Aperitivo, Prosecco, Fever-Tree soda water</i>		<i>El Jimador Blanco, lime juice, agave nectar</i>	

Classic **COCKTAILS**

<i>Rosita</i>	£17	<i>Irish Old Fashioned</i>	£15
<i>Casamigos & Don Julio Blanco tequila, Campari bitter, sweet & dry vermouth</i>		<i>Jameson whiskey, Demerara sugar syrup, Angostura & orange bitters</i>	
<i>Mezcal Paloma</i>	£17	<i>Whisky Highball</i>	£15
<i>Lost Explorer Espadin Mezcal, grapefruit & lime juice, agave nectar, Fever-Tree soda water</i>		<i>Maker's Mark bourbon, Fever-Tree ginger ale, Angostura bitters, lemon</i>	
<i>Hugo Spritz</i>	£15	<i>Coconut Daiquiri</i>	£15
<i>St Germain Elderflower liqueur, Prosecco, Fever-Tree soda water, lime & mint</i>		<i>Havana spiced rum, Koko Kanu rum, lime juice</i>	
<i>Picante</i>	£15	<i>Casa Picante</i>	£15
<i>Teremana blanco tequila, Cointreau orange liqueur, lime juice, chilli</i>		<i>Teremana blanco tequila, Cointreau orange liqueur, Lime juice, Chilly</i>	
<i>Jagermaister Mule</i>	£15	<i>French Martini</i>	£15
<i>Jägermeister, Fever-Tree ginger beer, lime juice, cucumber</i>		<i>Ketel One vodka, Chambord liquer, pineapple juice, raspberry</i>	
<i>Derby</i>	£15		
<i>Renaissance, Peach bitters, mint</i>			

ALCOHOL-FREE COCKTAILS

<i>Clean Paloma</i>	£9
<i>Clean Co T, grapefruit juice, ginger & apple soda</i>	
<i>Clean Mai Tai</i>	£9
<i>Clean Co R, orange & lime juice, Orgeat syrup</i>	
<i>Black Leaf</i>	£9
<i>Everleaf forest, espresso, vanilla syrup, Fever-Tree tonic water</i>	
<i>Berry Chop</i>	£9
<i>Caleno Light & Zesty, pineapple juice, sugar syrup, raspberries</i>	
<i>Rossini No.0</i>	£9
<i>Everleaf Mountain, lychee juice, strawberry puree, Fever-Tree lemonade</i>	
<i>Crodino Apertivo</i>	£9
<i>Crodino Apertivo 'Biondo', orange</i>	
<i>Pentire Coastal Spritz</i>	£9
<i>Pentire Coastal Spritz, Fever-Tree lemonade</i>	

Wines By The Glass

CHAMPAGNE & SPARKLING

125ml

NV	<i>Laurent Perrier La Cuvee Brut Champagne</i>	£19
NV	<i>Laurent Perrier Rosé Champagne</i>	£22
NV	<i>Louis Pommery Brut, Hampshire England</i>	£16
NV	<i>Perrier-Jouët Blanc de Blancs, Champagne</i>	£24
NV	<i>Chandon Brut, Valle de Uco Argentina</i>	£15
NV	<i>Wild Idol Non-Alcoholic</i>	£10

WHITE

175ml Bottle

2024	<i>Anciens Temps, Languedoc, France</i>	£9	£36
2024	<i>Gavi di Gavi 'La Minaia', Nicola Bergaglio Piemonte, Italy</i>	£15	£61
2023	<i>Bacchus 'Sandbar', Lyme Bay, Devon, England</i>	£14	£59
2024	<i>Torrontes 'Signature', Susana Balbo Mendoza, Argentina</i>	£17	£70
2022	<i>Chablis 1er Cru 'Vaillons', Bernard Defaix Burgundy, France</i>	£27	£111
2023	<i>Sancerre 'Le Petit Broux', Cave de Sancerre Loire, France</i>	£19	£81

ROSÉ

175ml Bottle

2024	<i>Embrujo Rosado, Verum, Castilla La Mancha, Spain</i>	£9	£36
2024	<i>Azure, Mirabeau, Provence, France</i>	£16	£68

RED

175ml Bottle

2024	<i>Merlot, Cuvee 11, Languedoc, France</i>	£10	£41
2021	<i>Immortelle, Roussillon, France</i>	£18	£71
2023	<i>Pinot Noir Hahn, California, USA</i>	£15	£61
2023	<i>Châteauneuf-du-Pape, Les Vallons de la Solitude, Rhône, France</i>	£26	£106
2022	<i>Malbec 'Signature', Susana Balbo, Mendoza, Argentina</i>	£20	£83
2020	<i>Château du Haut Plateau, St-Emilion, Bordeaux, France</i>	£22	£90

Non-alcoholic wine available, please ask for a member of staff.

Measurements: 125ml for wines are available upon request. All our wines contain Sulphites.

SCOTCH SINGLE MALT 25ml

Highlands

Glenmorangie 10yr	£5.5	Dalmore Cigar Malt	£12
Dalmore 12yr	£6	Glenmorangie 18yr	£12.5
Oban 14yr	£6.5	Macallan 12yr	£10
Fettercairn 12yr	£7	Macallan 15yr	£15.25
Glenmorangie Nectar D'Or	£10	Macallan 18yr	£27.5

Islay

Laphroaig 10yr	£6	Caol Ila 12yr	£7
Ardbeg 10yr	£6		

Speyside

Singleton of Dufftown 12yr	£5.5	Glenfiddich 12yr	£5.5
Balvenie 12yr	£6.5		

Lowlands

Auchentoshan Three Wood	£7.5
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BLENDED SCOTCH 25ml

Johnnie Walker Black label	£5	Copper Dog	£5
Chivas Regal	£5.25	Johnnie Walker Gold Reserve	£7
Monkey Shoulder	£5	Johnnie Walker Blue label	£25

WHISKEY 25ml

American

Maker's Mark	£5.25	Gentleman Jack	£6.5
Jack Daniel's	£5	Woodford Reserve Bourbon	£6.5
Jack Daniel's Apple/Honey	£4.75	Sir Davis Rye Whisky	£11
Jack Daniel's single barrel	£6		

Japanese

Hakushu Distiller's Reserve	£9	Hakushu 12yr	£12
Hibiki Harmony	£11		

Irish

Jameson	£5
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GIN 25ml

Sipsmith England	£5.5	No. 3 Berry Bros England	£6
Malfy Rosa / Arancia / Limone Italy	£5.5	Tanqueray no.10 Scotland	£6.25
Mirabeau Dry Rose Gin France	£5.75	Roku Japan	£6.5
Hendricks Scotland	£5.75	Noble Rot Old Tom Gin France	£14
Renais Gin England	£5.75	Monkey 47 Germany	£7.5

VODKA 25ml

Ketel One Holland	£5.25	Chase Potato Vodka England	£6
Belvedere Poland	£6	Sauvella France	£6.25
Absolut Vanilla / Pear Sweden	£5	Meili Vodka United States	£7
Ciroc France	£6		

RUM 25ml

<i>Havana 3 Cuba</i>	£5.25	<i>Flor De Cana 12yo Nicaragua</i>	£6
<i>Havana Spiced Cuba</i>	£5.25	<i>Diplomatico Reserva Venezuela</i>	£6.5
<i>Havana Club Especial Cuba</i>	£5.5	<i>Brugal 1888 Dominican Republic</i>	£7.5
<i>Havana 7 Cuba</i>	£5	<i>Gosling Family Reserva Bermuda</i>	£8
<i>Havana Club Maestros Cuba</i>	£8	<i>Santa Teresa 1796 Venezuela</i>	£8
<i>Gosling Black Seal Bermuda</i>	£5.5	<i>Ron Zacapa 23yo Guatemala</i>	£9.5
<i>Wray & Nephew Jamaica</i>	£5.5		

TEQUILA 25ml

<i>El Jimador Blanco</i>	£5	<i>Casamigos Blanco</i>	£8.25
<i>El Jimador Reposado</i>	£5.5	<i>Casamigos Reposado</i>	£8.25
<i>Don Julio Blanco</i>	£7.5	<i>Casamigos Anejo</i>	£10
<i>Don Julio Reposado</i>	£7.5	<i>Clase Azul Plata</i>	£16
<i>Don Julio Anejo</i>	£9	<i>Clase Azul Reposado</i>	£18.5
<i>Don Julio 1942</i>	£17.5	<i>Teremana Blanco</i>	£7

MEZCAL 25ml

<i>Lost Explorer Mezcal Espadin</i>	£15
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COGNAC | ARMAGNAC 25ml

<i>Courvoisier VSOP</i>	£5.25	<i>Courvoisier XO</i>	£17.50
<i>Baron de Sigognac 10yr</i>	£6.5	<i>Hennessy Paradis Imperial</i>	£156

CALVADOS 25ml

<i>Domaine Dupont VSOP</i>	£7.5	<i>Lemorton 1963</i>	£28.5
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APERITIF | LIQUEUR | DIGESTIF 25ml

<i>Aperol</i>	£4.5	<i>Kahlua</i>	£4.5													
<i>Baileys</i>	£4.5	<i>Fernet Branca</i>	£5													
<i>Frangelico</i>	£4.5	<i>Grappa, Tignanello, Antinori</i>	£6													
<i>Cointreau</i>	£4.5	<i>Alcohol-Free</i> <table><tr><td><i>Caleño Light&Zesty</i></td><td>£3.5</td></tr><tr><td><i>Everleaf ‘Marine’</i></td><td>£4</td></tr><tr><td><i>Everleaf ‘Forest’</i></td><td>£4</td></tr><tr><td><i>Crodino, Aperitivo</i></td><td>£7.5</td></tr><tr><td><i>Clean Co T</i></td><td>£4</td></tr><tr><td><i>Clean Co R</i></td><td>£4</td></tr><tr><td><i>Pentire Coastal Spritz</i></td><td>£4</td></tr></table>	<i>Caleño Light&Zesty</i>	£3.5	<i>Everleaf ‘Marine’</i>	£4	<i>Everleaf ‘Forest’</i>	£4	<i>Crodino, Aperitivo</i>	£7.5	<i>Clean Co T</i>	£4	<i>Clean Co R</i>	£4	<i>Pentire Coastal Spritz</i>	£4
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<i>Clean Co R</i>	£4															
<i>Pentire Coastal Spritz</i>	£4															
<i>Sambuca Molinari</i>	£5															
<i>Jägermeister</i>	£4.5															
<i>Drambuie</i>	£5															
<i>Limoncello Luxardo</i>	£4.5															
<i>Adriatico Amaretto</i>	£4.5															
<i>Adriatico Amaretto Bianco</i>	£5															
<i>Campari</i>	£5															
<i>St. Germain Elderflower</i>	£5															

SOFT DRINKS

<i>Coca Cola</i>	£4
<i>Coca Zero</i>	£4
<i>Diet Coke</i>	£4
<i>Fever-Tree Lemonade</i>	£4
<i>Fever-Tree Ginger Ale</i>	£4
<i>Fever-Tree Ginger Beer</i>	£4
<i>Fever-Tree Tonic Water</i>	£4
<i>Fever-Tree Soda Water</i>	£4
<i>Red Bull</i>	£5
<i>Red Bull 'Sugar Free'</i>	£5
<i>Red Bull 'Tropical'</i>	£5.5

COFFEE & TEA

<i>Americano</i>	£4
<i>Cappuccino</i>	£4.5
<i>Latte</i>	£4.5
<i>Flat White</i>	£4.5
<i>Espresso Double</i>	£4 / £4.5
<i>Macchiato / Double</i>	£4 / £4.5
<i>Tea</i>	£4.75
<i>(English Breakfast, Earl Grey, Green, Mint)</i>	
<i>Irish/Bailey's/Calyпсо Coffee</i>	£9

CIGARS

Upmann Half Corona | £22.5

Cedar when first lit up with a bit of spice thrown in for good measure, and the flavours take on a creamier characteristic as the stogie approaches the middle third.

The peppery spiciness builds up toward the final third, and the cream melts into the backdrop. The cocoa note also plays in the backdrop throughout the smoke. There is something nutty in the final third as well.

Recommended pairing: Woodford Reserve Bourbon (£13)



Montecristo N4 | £32

World's best-selling cigar! After a wave of spice in the beginning, subtle notes of dark bitter chocolate make their way in. There are loads of dry cedar flavours as well. After about 25 minutes, the cigar reaches its peak — at that moment, all these flavors are there mixed in a bitter-sweet, salty taste, pleasing your palate.

Recommended pairing: Remy Martin 1738 (£15)

Hoyo de Monterrey Epicure No. 2 | £39

Completely hand-made with tobacco leaves coming from Vuelta Abajo, this Robusto cigar, with excellent burn, is the last product from Hoyo de Monterrey. With a smooth strength, it has an intense tobacco taste, blended with cocoa, cinnamon, and dried fruits.

Recommended pairing: Dalmore Cigar Malt (£24)

Partagas Series D4 | £43

A Robusto legend, the Serie D No. 4 has always been one of the most famous cigars of its kind. D4 is strong and full bodied, exploring aromas of wood and spice in equal doses.

Recommended pairing: Baron de Sigonac 12yo (£13)

Romeo Y Julieta Short Churchill | £48

Short Churchill is the ideal Vitola for anyone looking for an aromatic, balanced Habano flavour that can be enjoyed in a short period of time.

Recommended pairing: Remy Martin XO (£35)

Cohiba Siglo II | £55

This cigar was introduced in November 1992 and introduced to the international market in 1994, commemorating the 500th anniversary of the arrival of Columbus to the New World. The Siglo series are said to be milder than the rest of the models from the Cuban brand, with mild creamy sweetness, medium bean flavours and medium tobacco taste.

Recommended pairing: Blanton's Original Bourbon (£15)



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

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