PATERNOSTER

Tavern

C H
& T

BORN IN
THE CITY OF LONDON
1992

BAR BITES

Snacks

Pickled Egg, Vinegar Salt (v)	*£3*
Root Vegetable Crips (vg)	*£3*
Classic Jersey Rocks Oyster, Lemon Shallot Red Vinegar	*£5*

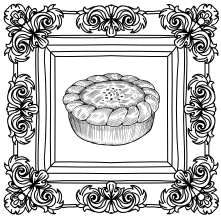
Small Plates

Ham Hock Terrine, Piccalilli, Malted Rye	*£8*
Traditional Scotch Egg, Hot Apple Mustard	*£6*
Smoked Haddock Scotch Egg, Hot Apple Mustard	*£10*
Beef & Bone Marrow Crumpet	*£15*
Creamed Mushrooms on Toast (v)	*£12*

Sandwiches

Salt Beef, English Mustard, Pickles, Malted Rye	*£12*
Ploughman's Sandwich	*£12*
Ploughman's Veggie Sandwich (v)	*£10*
Welsh Rarebit Sandwich	*£12*
Chophouse & Tavern Club	*£16*

Proper Pies



British Beef & Red Wine Pie	*£11.5*
Free-Range Chicken & Leek Pie	*£10.5*
Forest Mushroom & Asparagus Pie	*£10.5*

Salads

Endive & Radicchio Salad (vg)	*£6.5*
Salad of Artichokes, Beans, Peas, Beets (v)	*£12*

To Share

Ploughman's Platter *£24*

Terrine, Poacher Cheese, Cropwell Stilton, House Pickles,
Scotch Egg , Apple, Tomato, Celery, Malted Rye Bread

Why not add...

Caviar Oscietra *Topping £10 | Tin £30*

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

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DRAFT BEER

Chop House Signatures	***Half / Pint***
Chop Chop Session Lager *Pure Helles 5% Purity Brewery*	*£3.75 / £5*
Bengal Session IPA *Session IPA 4.5% Purity Brewery*	*£3.75 / £5*
Tavern Pale Ale *Brick Pale 4.5% Brick Brewery*	*£3.75 / £5*
City Porter Milk Stout *Milk Stout 4.4% Black Sheep Brewery*	*£3.75 / £5*

Guinness Ireland *£3.75 / £5*

BOTTLED BEER

Peroni Italy	*£6.5*
Peroni Gluten Free Italy	*£6.5*
Asahi, Japan	*£7*
Peroni Alcohol Free 0% Italy	*£5*

BOTTLED CIDER

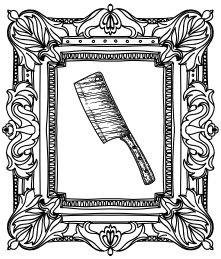
Aspall Premier Cru Cider England	*£8.5*

Signature COCKTAILS

Chop House Martini | £15

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

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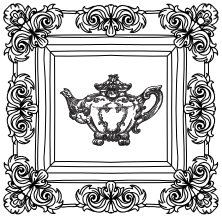
The Botanist's Brew | £15

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.

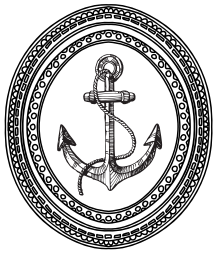
Signature COCKTAILS

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

The Renais Royal £16
Renais Gin, Noilly Prat dry vermouth, blue cheese dipped ice olives

Lychee Martini £15
Ketel One vodka, Lychee liqueur, lemon & lychee juice, Sugar

Lemon Drop £15
Belvedere vodka, Cointreau orange liqueur, lemon juice

Vesper Martini £15
Tanqueray gin, Belvedere vodka, Lillet Blanc aperitif wine

Godmother £14
Sauvelle vodka, Amaretto Adriatico liqueur

Black Russian £14
Ciroc vodka, Kahlua coffee liqueur

Passion Fruit Martini £15
Absolut Vanilla vodka, Passion fruit puree, vanilla syrup

Corpse Reviver No.2 £15
Tanqueray 10 gin, Cointreau orange liqueur, Lillet Blanc aperitif wine, lemon juice, Absinthe

Martinez £16
No.3 gin, sweet vermouth, Maraschino liqueur, orange & Angostura bitters

Royale Clover £15
Tanqueray Blackcurrant, lemon juice, Fancy Foamer, Sugar, fresh raspberries

Aperol Spritz £15
Aperol Aperitivo, Prosecco, Fever-Tree soda water

Last Word £16
Monkey 47 gin, Green Chartreuse liqueur, Maraschino liqueur, lime juice

Aviation £15
Sipsmith Dry gin, Maraschino liqueur, lemon juice, Crème de Violette

Malfy Sour £15
Malfy Orange gin, lemon juice, Fancy Foamer, sugar, Angostura bitters

Whiskey Sour £15
Maker's Mark bourbon, lemon juice, Fancy Foamer, sugar, Angostura bitters

Boulevardier £16
Woodford Reserve bourbon, Campari bitter, sweet vermouth

Mai Tai £16
Flor de Cana 12 rum, Havana 3 Rum, Wray Nephew rum, Cointreau Liqueur, lime juice, Orgeat

Rob Roy £16
Dalmore 12 whisky, sweet vermouth, Angostura bitters

Negroni £15
Tanqueray gin, Campari bitter, sweet vermouth

Millionaire £15
Havana 3 white rum, apricot brandy, sloe gin, lemon juice, grenadine

Old Cuban £16
Brugal 1888 rum, lime juice, sugar, mint, champagne

Tommy's Margarita £15
El Jimador Blanco, lime juice, agave nectar

Classic COCKTAILS

Rosita £17
El Jimador Blanco tequila, Campari bitter, sweet & dry vermouth

Mezcal Paloma £17
Lost Explorer Espadin Mezcal, grapefruit & lime juice, agave nectar, Fever-Tree soda water

Hugo Spritz £15
St Germain Elderflower liqueur, Prosecco, Fever-Tree soda water, lime & mint

Picante £15
El Jimador Blanco tequila, Cointreau orange liqueur, lime juice, chilli

Jagermaister Mule £15
Jägermeister, Fever-Tree ginger beer, lime juice, cucumber

Derby £15
Renais gin, Peach bitters, mint

Irish Old Fashioned £15
Jameson whiskey, Demerara sugar syrup, Angostura & orange bitters

Whisky Highball £15
Maker's Mark bourbon, Fever-Tree ginger ale, Angostura bitters, lemon

Coconut Daiquiri £15
Havana spiced rum, Koko Kanu rum, lime juice

Casa Picante £15
El Jimador Blanco, Cointreau orange liqueur, Lime juice, Chilly

French Martini £15
Ketel One vodka, Chambord liquer, pineapple juice, raspberry

ALCOHOL-FREE COCKTAILS

Black Leaf £9
Everleaf forest, espresso, vanilla syrup, Fever-Tree tonic water

Berry Chop £9
Caleno Light & Zesty, pineapple juice, sugar syrup, raspberries

Rossini No.0 £9
Everleaf Mountain, lychee juice, strawberry puree, Fever-Tree lemonade

Crodino Apertivo £9
Crodino Aperitivo 'Biondo', orange

Wines By The Glass

CHAMPAGNE & SPARKLING		125ml
NV	Laurent Perrier La Cuvée Brut, Champagne	£19
NV	Louis Pommery Brut, Hampshire	£16
NV	Prosecco Brut, Argeo Ruggeri, Venetian, Italy	£9

WHITE		175ml	Bottle
2024	Anciens Temps Blanc, Languedoc. France	£9	£36
2023	Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piemonte, Italy	£14	£61
2023	Sauvignon Blanc, Frost Pocket, Marlborough, NZ	£13	£56
2023	Chablis, Olivier Tricon, Burgundy, France	£19	£76

ROSÉ		175ml	Bottle
2023	Embrujo Rosado, Verum, Castilla La Mancha, Spain	£9	£36
2024	Azure, Mirabeau Provence, France	£16	£68

RED		175ml	Bottle
NV	Sospiro Rosso d'Italia Emilia Romagna, Italy	£9	£36
2021	Immortelle Roussillon, France	£18	£71
2023	Pinot Noir, Hahn California, USA	£14	£61
2024	Malbec 'Crios', Susana Balbo, Mendoza, Argentina	£13	£56
2020	Château du Haut Plateau, St-Emilion Bordeaux, France	£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 Sulfites.

Wines By The Bottle

CHAMPAGNE & SPARKLING

NV	Laurent Perrier, La Cuvée Brut, Champagne	£100
NV	Perrier Jouët Blanc de Blancs, Champagne	£146
NV	Chandon Brut, Valle de Uco, Argentina	£76
NV	Louis Pommery Brut NV, Hampshire, England	£90
NV	Prosecco Brut, Argeo Ruggeri, Venetian, Italy	£49

Vintage

2016	Moët & Chandon Grand Vintage, Reims, Champagne	£160

Rosé

NV	Laurent Perrier Rosé, Champagne	£126

WHITE

France

2023	Chablis, Olivier Tricon, Burgundy	£76
2023	Sancerre 'Le Petit Broux', Cave de Sancerre, Loire	£81
2023	Chardonnay 'Hautes Pistes', Aubert and Mathieu, Languedoc	£55
2024	Anciens Temps Blanc, Languedoc	£36

England

2023	Bacchus, New Hall, Essex	£61

Italy

2024	Trebbiano-Chardonnay, Fonte della Vigna, Emilia Romagna	£36
2024	Pinot Grigio, Puiattino, Friuli	£55
2024	Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piemonte	£61

Rest of the World

2023	Riesling Trocken 'Kreuznacher', Anton Finkenauer, Rheingau, Germany	£56
2024	Albariño, Martin Codax, Rias Baixas, Spain	£66
2024	Chardonnay, Boundary Line, South East, Australia	£46
2023	Sauvignon Blanc, Frost Pocket, Marlborough, NZ	£56
2024	Torrontes 'Signature Barrel Fermented', Susana Balbo, Mendoza Argentina	£70

ROSÉ

2023	Azure, Mirabeau, Provence, France	£68
2024	Embrujo Rosado, Verum, Castilla La Mancha, Spain	£36

RED

France

2020	Château du Haut Plateau, Montagne, St-Émilion, Bordeaux	£90
2021	Bourgogne Pinot Noir Nuiton Beaunoy, Burgundy	£85
2021	Immortelle, Roussillon	£71
2023	Châteauneuf-du-Pape, Les Vallons de la Solitude, Rhône	£106
2022	Côtes du Rhône Villages 'Laudun', Luna, Sinnae, Rhône	£51

England

2022	Pinot Noir, Bolney Estate, Sussex	£90

Italy

2024	Primitivo, Frisino Legami, Puglia	£59
2022	Chianti Classico, Campomaggio, Tuscany	£81
2022	Valpolicella Superiore, Arco dei Giovi, Veneto	£61

Rest of the World

2018	Rioja Reserva 'Puente de Salceda', Viña Salceda, Spain	£71
2024	Malbec 'Crios', Susana Balbo, Mendoza, Argentina	£56
2022	Shiraz-Grenache 'Renegade', Ken Forrester, Western Cape, South Africa	£66
2021	Zinfandel 'Old Vine', Bogle Vineyards, California, USA	£71

SCOTCH SINGLE MALT *25ml*

Highlands

Glenmorangie 10yr	*£5.5*	*Macallan 12yr*	*£10*
Dalmore 12yr	*£6*	*Macallan 15yr*	*£15.25*
Oban 14yr	*£6.5*	*Macallan 18yr*	*£27.5*
Fettercairn 12yr	*£7*		

Islay

Laphroaig 10yr	*£6*	*Ardbeg 10yr*	*£6*

Speyside

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

Lowlands

Auchentoshan Three Wood	*£7.5*

BLENDED SCOTCH *25ml*

Johnnie Walker Black label	*£5*	*Monkey Shoulder*	*£5*
Chivas Regal	*£5.25*		

WHISKEY *25ml*

American

Maker's Mark	£5	*Woodford Reserve Bourbon*	£6.5
Jack Daniel's	£5	*Sir Davis Rye Whisky*	£11

Japanese

Hakushu Distiller's Reserve	£9

Irish

Jameson	£5

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
Hendricks Scotland	£5.75	*Monkey 47 Germany*	£7.5
Renais Gin England	£5.75		

VODKA *25ml*

Ketel One Holland	£5	*Ciroc France*	£6
Belvedere Poland	£6	*Chase Potato Vodka England*	£6
Absolut Vanilla Sweden	£5	*Sauvelle France*	£6.25

RUM *25ml*

Havana 3 Cuba	£5	*Diplomatico Reserva* Venezuela	£6.5
Havana Spiced Cuba	£5.25	*Brugal 1888* Dominican Republic	£7.5
Havana 7 Cuba	£5	*Santa Teresa 1796* Venezuela	£8
Wray & Nephew Jamaica	£5.5	*Ron Zacapa 23yo* Guatemala	£9.5
Flor De Caña 12yo Nicaragua	£6		

TEQUILA *25ml*

El Jimador Blanco	£5	*Don Julio Anejo*	£9
El Jimador Reposado	£5.5	*Clase Azul Reposado*	£18.5
Don Julio Reposado	£7.5		

MEZCAL *25ml*

Lost Explorer Mezcal Espadin £15

COGNAC | ARMAGNAC *25ml*

Courvoisier VSOP	£5	*Courvoisier XO*	£17.50

APERITIF | LIQUEUR | DIGESTIF *25ml*

Aperol	£4.5
Baileys	£4.5
Frangelico	£4.5
Cointreau	£4.5
Sambuca Molinari	£5
Jägermeister	£4.5
Limoncello Luxardo	£4.5
Adriatico Amaretto	£4.5
Campari	£5
St. Germain Elderflower	£5
Kahlua	£4.5
Fernet Branca	£5
Grappa, Tignanello, Antinori	£6

Alcohol-Free

Caleño Light&Zesty	£3.5
Everleaf 'Marine'	£4
Everleaf 'Forest'	£4
Crodino, Aperitivo	£7.5

SOFT DRINKS

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

COFFEE & TEA

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

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