

STARTERS

STEAK BITES tender marinated bites of rump steak, served with whisky horseradish aioli and sweet dijon dip	9.90
HAGGIS BON BONS locally made, served with whisky horseradish aioli and maple mustard dip double order 13.95	7.50
CALAMARI crispy squid, lightly spiced, tossed with mixed peppers and onions, served with lime aioli	8.25
DOUBLE CHEESE NACHOS  hand cut tortilla chips topped with a half pound of melted cheese, finished with diced tomatoes, spring onions and jalapeños, served with salsa and sour cream add guacamole 1.50 add pulled chicken 2.95	10.75
CHICKEN WINGS choose from: jack daniel's, salt and pepper, or buffalo with carrot sticks and ranch dip double order 15.95	8.95
FEATURE SOUP ask your server about today's creation, served with garlic ciabatta	4.95
CAESAR SALAD crispy cos lettuce, croutons, crispy bacon bits and parmesan cheese tossed in classic caesar dressing add prawns 4.95 add chicken 3.95	4.95

MAINS

GINGER BEEF RICE BOWL sweet and spicy beef, served over szechuan vegetables and jasmine rice  vegetarian option available	15.95	FILLET STEAK 7oz exceptionally tender, lean cut with subtle flavour. Served with your choice of roasted or mashed potatoes, skin-on fries, or jasmine rice, plus fresh seasonal vegetables sautéed in garlic butter	31.95
CHIPOTLE MANGO CHICKEN sweet and smoky with jasmine rice, seasonal vegetables, fresh avocado and salsa fresca	16.25	RUMP STEAK 8oz steak lover's choice, lean with great flavour. Served with your choice of roasted or mashed potatoes, skin-on fries, or jasmine rice, plus fresh seasonal vegetables sautéed in garlic butter	22.95
CHOP BURGER our signature burger, fully loaded with streaky bacon, sautéed mushrooms, cheddar and sautéed onions. Served on a brioche bun with relish, lettuce, tomato, red onion and pickles. With your choice of skin-on fries, artisan greens, or caesar salad	17.95	OPEN FACED STEAK SANDWICH rump steak cooked to your liking, on a garlic ciabatta with sautéed mushrooms and onions, fresh rocket, freshly shaved Parmesan and battered onion rings add peppercorn sauce 2.00	15.95
SCOTTISH SALMON pan-roasted fillet of salmon, lemon herb sauce, served with jasmine rice and seasonal vegetables	17.25	DOUBLE FISTED BURGER not for the faint of heart, this mighty meat experience is a double cheeseburger with streaky bacon and smoky bbq sauce served on a brioche bun with relish, lettuce, tomato, red onion and pickles. With your choice of skin-on fries, artisan greens, or caesar salad.	18.95
CALIFORNIA BLACKENED CHICKEN BURGER cajun spiced blackened chicken breast with melted cheddar, garlic aioli, guacamole, lettuce and tomato. Served on a brioche bun with relish, lettuce, tomato, red onion and pickles. With your choice of skin-on fries, artisan greens, or caesar salad	12.95	BATTERED HADDOCK local beer battered haddock, skin-on fries, lime and aioli	15.50
CLASSIC BURGER served on a brioche bun with relish, lettuce, tomato, red onion and pickles. With your choice of skin-on fries, artisan greens, or caesar salad. additional toppings: cheddar, bacon, mushrooms, sautéed onions or guacamole 1.50 each	13.25	STEAK SALAD grilled rump steak, feta cheese, hard boiled egg, baby potatoes, green beans, tomato and cos lettuce, tossed in honey-lime dressing with a balsamic drizzle	15.95
FISH TACOS chipotle lime haddock, soft flour tortilla, salsa Fresca, avocado, sour cream served with your choice of skin-on fries, artisan greens, or caesar salad add a taco 2.95	12.25	CAESAR SALAD crispy cos lettuce, croutons, crispy bacon bits and parmesan cheese tossed in classic caesar dressing add prawns 4.95 add chicken 3.95	9.95

COFFEE / TEA

AMERICANO	2.75
ESPRESSO	2.00
CAPPUCCINO	2.95
LATTE	2.95
FLAT WHITE	2.75
TEA	2.00

we have a selection of teas, please ask your server for options

DESSERTS

DARK AND DEADLY CHOCOLATE CAKE double layered chocolate cake filled with chocolate fudge, topped with rich chocolate mousse and real whipped cream	7.50
WHITE CHOCOLATE BROWNIE warm chocolate sauce, french vanilla ice cream and real whipped cream bite of brownie 3.95	7.50
STICKY TOFFEE PUDDING served warm with buttery caramel sauce, whisky crème anglaise and french vanilla ice cream	7.50

 vegetarian items

not all ingredients are listed, please advise your server about food sensitivities and ensure you speak to a manager regarding severe allergies

DAILY FEATURES

MONDAY	Pint of Molson Canadian	£3.50
TUESDAY	Taco Tuesday Pint of Molson Canadian	3 for the price of 2 £3.50
WEDNESDAY	Chicken wings Pint of Molson Canadian	45p each £3.50
THURSDAY	Date Night Double Gin and Tonic Mexican Bulldog	3 course for £27.95 £5.50 £5.50
FRIDAY	Mexican Bulldog Double Gin and Tonic	£5.50 £5.50
SATURDAY	Double Gin and Tonic Mexican Bulldog	£5.50 £5.50
SUNDAY	3 for 2 starters Pint of Molson Canadian	£3.50

COCKTAILS (50 ML)

AMARETTO SOUR disaronno, fresh pressed lemon, egg white	7.95
OLD FASHIONED markers mark, brown sugar, orange bitters	8.25
NEGRONI tanqueray gin, red vermouth, campari, fresh orange twist	7.95
ESPRESSO MARTINI vanilla stoli, tia maria, butterscotch schnapps, espresso (72.5 ml)	7.95
VODKA MARTINI smirnoff vodka, vermouth, not shaken, but stirred over ice, strained and served with a garnish of choice <i>substitute any premium for £4</i> belvedere ketel one grey goose	6.95
GIN MARTINI tanqueray gin, dry vermouth, not shaken, but stirred over ice, strained and served with a garnish of choice <i>substitute any premium for £4</i> tanqueray no 10 hendrick's gin	6.95

DIGESTIFS AND LIQUEURS (25 ML)

FRANGELICO	3.50
LIMONCELLO	3.50
AMARO AVERNA	4.50
DRAMBUIE	4.50
LBV QUINTA DO CRASTO	5.00

NON ALCOHOLIC DRINKS

PINEAPPLE LEMON CRAFT SODA pineapple simple syrup, fresh lemon and sparkling water	3.50
VIRGIN MOJITO fresh lime, mint, simple syrup and soda	3.50
VIRGIN MARY spiced tomato juice, celery salt rim and celery garnish	3.50
HEINEKEN (0% ABV)	4.00

RED WINE

	175ml	250ml	bottle
LIGHT AND MEDIUM <i>bodied gentle tannins and fruit forward</i>			
🍷 PINOT NOIR , les mougeottes, france	6.25	8.50	23.50
🍷 PINOT NOIR , yealands, new zealand	-	-	35.95
RAMA TINTO , bodegas coviñas, spain	4.90	6.70	19.50
CARIGNAN GRENACHE , la lande, france	5.00	6.95	18.50
MERLOT , vinamar, chile	5.50	7.50	21.50
RIOJA CRIANZA , ramón bilbao, spain	7.25	9.90	28.50
ETNA ROSSO , planeta, italy	-	-	44.50

FULL BODIED *velvety tannins, rich and smooth*

CABERNET SAUVIGNON , ken forrester petit, south africa	6.25	8.50	23.50
SHIRAZ , man family skaapveld, south africa	6.50	8.70	24.95
MALBEC , trapiche estacion 1883, argentina	7.25	9.90	28.50
CHIANTI , da vincì riserva, italy	-	-	28.95
LALANDE DE POMEROL , château la croix romane, france	-	-	47.50
SHIRAZ GRENACHE VIOGNIER , henschke henry's seven, australia	-	-	55.00

RICH AND POWERFUL *firm tannins, complex and intense*

PRIMITIVO , vigne and vini varvaglione, italy 🍷	-	-	30.50
MONTEPULCIANO D'ABRUZZO , umani ronchi jorio, italy	-	-	31.95
CABERNET SAUVIGNON , chateau ste. michelle columbia valley, usa	-	-	38.50
RIOJA RESERVA , ramón bilbao, spain	-	-	42.00
SHIRAZ VIOGNIER , d'arenberg the laughing magpie, australia	-	-	43.75
BAROLO , giacomo ascheri docg, italy	-	-	65.00

🍷 seafood friendly

🌿 organic

wine list by *Enoteca & Coe*

WHITE WINE

	175ml	250ml	bottle
BUBBLES <i>Champagne and sparkling</i>			
CAVA , pere ventura cuvée especial brut, spain	5.50	-	28
PROSECCO , ruggeri quartese valdobbiadene superiore docg, italy	7.50	-	37
SPARKLING , hatingley valley classic reserve, england	-	-	55
CHAMPAGNE , perrier jouët grand brut, france	-	-	75
CHAMPAGNE , perrier jouët blason rosé brut, france	-	-	120

LIGHT AND CRISP *invigorating acidity, refreshing*

BLANC DE BLANCS , le rouleur vin de france, france	4.60	6.30	18.50
PINOT GRIGIO , via nova, italy	4.90	6.70	19.50
SAUVIGNON BLANC , vinamar, chile	5.40	7.95	20.95
PICPOUL DE PINET , réserve roquemolière, france	-	-	25.50
SANCERRE , domaine franck millet, france	-	-	47

AROMATIC, FLAVOURFUL *bold fruit and exotic aromas*

VIDIGAL , artolas white, portugal	4.90	6.70	19.50
SAUVIGNON BLANC , frost pocket, new zealand	6.60	8.25	25.95
VERDEJO , ramón bilboa, spain	-	-	28.50
RIESLING , tesch unplugged, germany	-	-	34
ALBARIÑO , mar de frades, spain	-	-	41

FULL-BODIED AND RICH *round and full textured*

CHARDONNAY , tooma river reserve, australia	5.50	7.95	21.95
CHENIN BLANC , ken forrester old vine reserve, south africa	8	10.50	31
CHARDONNAY , saint-véran domaine paquet, france	-	-	43

ROSÉ *round and full textured*

GARNACHA ROSADO , Jolaseta, spain	5.50	7.50	21
WHITE ZINFANDEL , anchor step, usa	5.25	7.50	20.50
ROSÉ , château gassier esprit, côtes de provence, france	-	-	33.95

DRAFT

COORS LIGHT , USA (PINT)	4.00
MOLSON CANADIAN LAGER , CANADA (PINT)	5.50
PERONI , ITALY (PINT)	5.50
STAROPRAMEN , CZECH REPUBLIC (PINT)	5.00
BLUE MOON , USA (PINT)	5.00
GUEST TAP (SCHOONER)	5.00
BREWDOG PUNK IPA , SCOTLAND (SCHOONER)	4.75
GUINNESS , IRELAND (PINT)	5.25
ASPALL CYDER , ENGLAND (PINT)	4.75
BREWTOON 'WEEKEND HOOKER' , SCOTLAND (SCHOONER)	5.00

BOTTLES AND CANS (330 ML)

BUDWEISER , USA	4.00
STELLA ARTOIS , BELGIUM	4.00
CORONA , MEXICO	4.00
PERONI GLUTEN FREE , ITALY	4.50
MAGIC ROCK HIGH WIRE GRAPEFRUIT , ENGLAND	5.00
BEAVERTOWN LUPULOID IPA , ENGLAND	6.00
BEAVERTOWN GAMMA RAY , ENGLAND	5.50

CIDER (500 ML)

REKORDERLIG STRAWBERRY & LIME , SWEDEN	5.50
REKORDERLIG PEAR , SWEDEN	5.50

TEQUILA (25 ML)

DON JULIO 1942 ANEJO	15.00
UWA BLANCO	7.50
PATRÓN AÑEJO	9.00
PATRÓN SILVER	6.50
PATRÓN CAFÉ	6.00

RUM (25 ML)

BACARDI WHITE	3.50
CAPTAIN MORGAN SPICED	3.50
DIPLOMATICO	7.00

VODKA (25 ML)

SMIRNOFF	3.00
STOLICHNAYA	4.00
KETEL ONE	4.00
GREY GOOSE	6.50

GIN (25 ML)

BOMBAY SAPPHIRE	4.00
HENDRICK'S	5.00
TANQUERAY NO 10	7.00
PORTER'S	5.00
ESKER	5.50
MONKEY 47	6.25

WHISKY AND BOURBON (25 ML)

WOODFORD RESERVE	5.50
MONKEY SHOULDER BLENDED	5.00
BULLEIT BOURBON	6.00
MACALLAN GOLD SPEYSIDE	12.50
GLENFIDDICH 12 YR SPEYSIDE	6.00
JOHNNIE WALKER BLACK	4.95
BALVENIE 12 YR SPEYSIDE	7.50
LAGAVULIN 16 YR ISLAY	8.50

We carry a range of 150 Scottish and international whiskies and bourbons, please ask to see our whisky bible or retire to our Freedom an' Whisky lounge to enjoy your dram!

PureClean 

We are pleased to introduce our newly developed Chop PureClean Programme, designed to elevate our existing high standards of hygiene and cleanliness procedures.

