

STARTERS

HAGGIS BON BONS 9
crispy bon bons, maple mustard aioli, whisky horseradish

STEAK BITES 12
marinated rump steak, whisky horseradish, golden mustard

K.F.C 9
korean fried cauliflower, gochujang glaze

CHICKEN WINGS 10
choice of: Jack Daniel's, S&P, or buffalo, bleu cheese dip

CASHEW LETTUCE WRAPS 12.50
cashews, sesame, ginger, crispy wontons, fresh vegetables, lettuce and spicy aioli
choice of crispy chicken or tofu

CHILI GARLIC PRAWNS 12.50
white wine and brandy, warm garlic ciabatta

CALAMARI 10
crispy squid, fennel, spicy aioli

SALADS | BOWLS

STEAK SALAD 22
grilled Scottish sirloin, fresh greens, goat cheese crostini, grainy mustard dressing

WEDGE SALAD 19
crisp iceberg lettuce, soft boiled egg, crumbled feta, bacon, avocado, bleu cheese dressing
choice of chipotle mango chicken or 1/2 salmon

GINGER BEEF RICE BOWL 19
sweet and spicy beef, szechuan vegetables, jasmine rice

VEGETARIAN POWER BOWL 19
crispy tofu, cauliflower rice, fresh vegetables, soft boiled egg, avocado, spicy aioli
substitute prawns 4 / substitute chicken 3

CAESAR SALAD 16.50
cos lettuce, croutons, bacon bits, parmesan
add prawns 5 / add chicken 4.75

STEAK

All of our Scottish beef is prepared by a Scottish master butcher according to our standards and exact specifications, aged a minimum of 35 days, and seasoned with Old Chicago steak spice
All our Scottish steaks are served with fries, vine tomatoes, and a king oyster mushroom

SMOKED RIBEYE 41
12oz cold smoked in-house

FILLET 40
8oz

RIBEYE 39
12oz

SIRLOIN
10oz 35
7oz 30

SAUCES

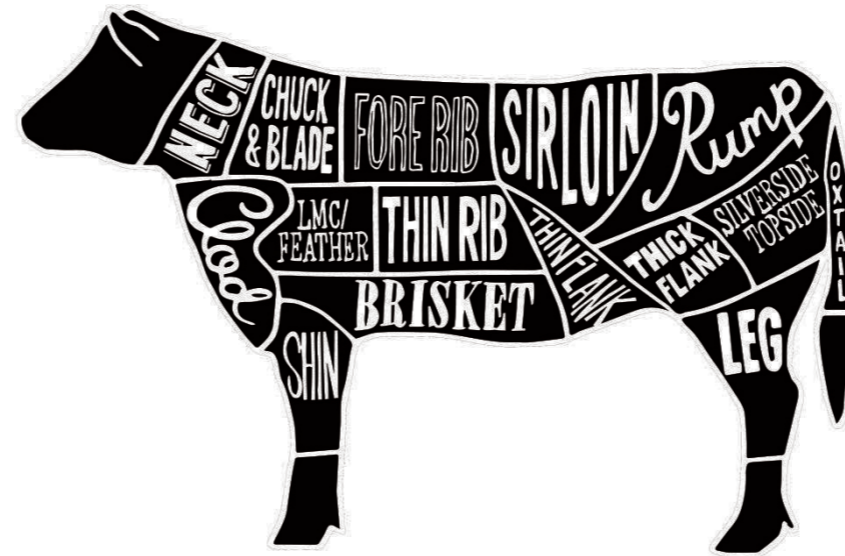
Red Wine Demi 5
Whisky Peppercorn 5
Garlic Butter 5

STEAK DONENESS

BLUE MEDIUM
seared outside, cool red center pink throughout

RARE MEDIUM WELL
tender texture, bright red center firm texture, slight pink center

MEDIUM RARE WELL DONE
warm, red center cooked throughout



MAINS

BEER BATTERED HADDOCK 20
local draught, fries, tartar

SCOTTISH SALMON 24
fondant potato, butter poached leek, lemon-herb sauce

CHIPOTLE MANGO CHICKEN 23
sweet and spicy chipotle marinated chicken, jasmine rice, mango salsa, avocado

SMOKED RIBS 20
cold smoked in-house, slow braised half rack, house bbq, fries
full rack 25.50

CHICKEN & SMOKED RIBS 25
chipotle mango chicken + cold smoked half rack, fries

ROAST CHICKEN 22
chicken suprême, whisky chasseur, truffle mash

BURGERS | HANDHELDS

Our Scottish beef patties are hand-pressed, served on a brioche bun, with our signature burger sauce, tomato, lettuce, onion and pickles. *Served with fries unless otherwise indicated add cheese, bacon, sautéed onions or mushrooms 1.50 each lettuce "bun" 1 | gluten free bun 2.50*

CLASSIC CHEESEBURGER 19.50
cheese, signature burger sauce, brioche

CHOP BURGER 22
streaky bacon, cheese, sautéed onions and mushrooms

BLACKENED CHICKEN BURGER 19.50
cajun spice, cheese, garlic aioli, streaky bacon

FISH TACOS 17.50
local draught battered haddock, spicy aioli, mango salsacado
add a taco 4.50 each

CLASSIC "CHEESEBURGER" 19.50
plant-based twist on our signature classic

DOUBLE FISTED BURGER 25
double patty, bbq sauce, streaky bacon, sautéed onions and mushrooms

DESSERTS

Our signature desserts are meticulously crafted in-house, offering a unique and refined finish to your dining experience

WHITE CHOCOLATE BROWNIE 8.50
chocolate sauce, vanilla ice cream, fresh whipped cream

STICKY TOFFEE PUDDING 8.50
salted toffee sauce, vanilla ice cream

GIN & ELDERFLOWER CHEESECAKE 8.50
no bake, sweet crumb, fresh whipped cream

Ⓥ Vegetarian menu item

Ⓢ CHOP Signature item

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

SIDES

fries 4.50 truffle mashed potatoes 6
sweet potato fries 5.50 truffle parmesan fries 6