

## 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

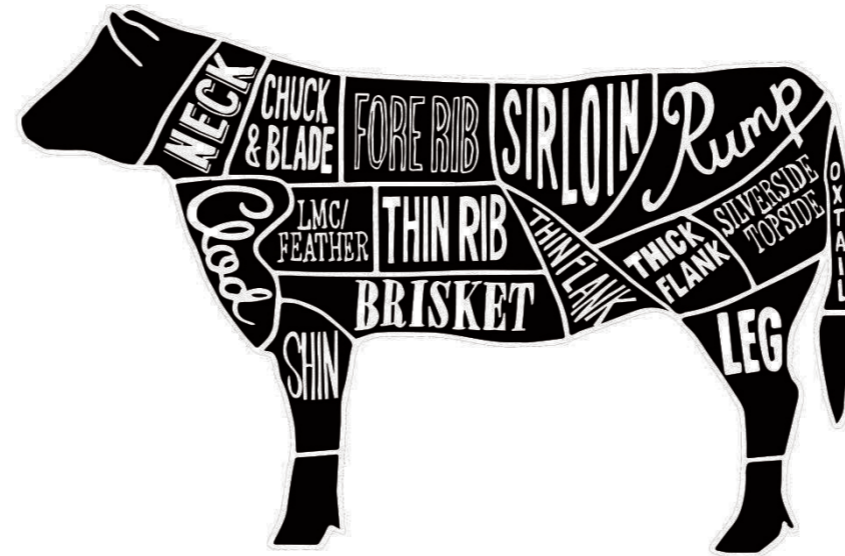
Red Wine Demi 5  
Whisky Peppercorn 5  
Garlic Butter 5

### 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

an optional service charge of 10% will be added to each bill

### SIDES

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