

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

CAESARS ALAD 16.50
cos lettuce, croutons, bacon bits, parmesan
add prawns 5 | add chicken 4.75

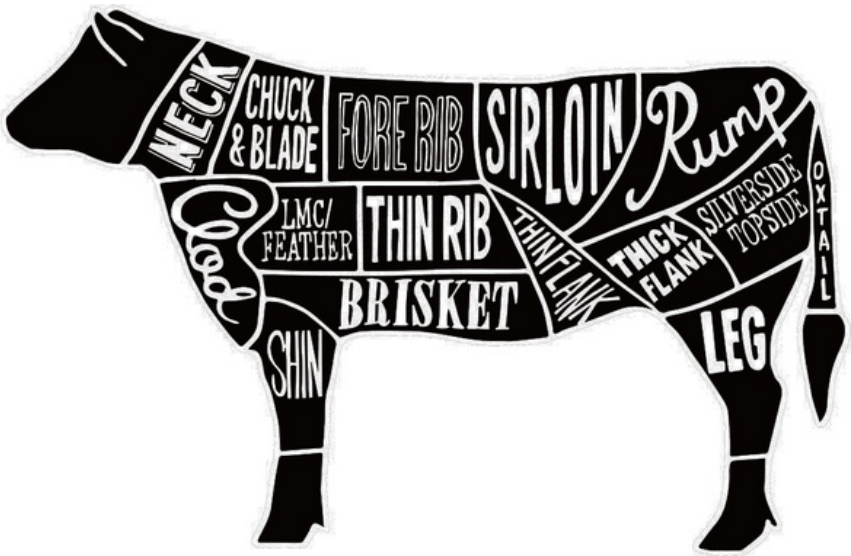
SIDES		
fries	4.50	truffle mashed potatoes 6
sweet potato fries	5.50	truffle parmesan fries 6

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		STEAK DONENESS	
12oz cold smoked in-house		BLUE	MEDIUM
		seared outside, cool red center	pink throughout
FILLET 40			
8oz		RARE	MEDIUM WELL
		tender texture, bright red center	firm texture, slight pink center
RIBEYE 39			
12oz		MEDIUM RARE	WELL DONE
		warm, red center	cooked throughout
SIRLOIN			
10oz 35			
7oz 30			

SAUCES Red Wine	
Demi	5
Whisky Peppercorn	5
Garlic Butter	5



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

RED WINE

BALAURI, PINOT NOIR, <i>ROMANIA</i>	6.30	8.35	25
JOEL GOTT, PINOT NOIR, <i>USA</i>			60
I CASTELLI, MERLOT, <i>ITALY</i>	6.15	8.20	25
VINA PALOMERAS, TEMPRANILLO TINTO, <i>SPAIN</i>	5.80	7.70	23
CHATEAU PERRON, LALANDE DE POMEROL, <i>FRANCE</i>			55
SANT' ILARIO, CHIANTI CLASSICO, DOCG, <i>ITALY</i>	5.80	7.70	23
VIGNAMADRE, MONTEPULCIANO D'ABRUZZO, DOC, <i>ITALY</i>	7.10	9.50	28
HEALY & GRAY ESTATE, MALBEC, <i>ARGENTINA</i>	7.20	9.50	29
CASARENA AREYNA, MALBEC, <i>ARGENTINA</i>	10.50	14	42
FRANSCHHOEK CELLAR, CABERNET SAUVIGNON, <i>S. AFRICA</i>	7.80	10.35	31
TEMPUS TWO SILVER SERIES, SHIRAZ, <i>AUSTRALIA</i>	7.10	9.50	28
PASSI NERI, SYRAH, <i>ITALY</i>	9	12	36
VINA CERRADA, CRIANZA RIOJA, DOCA, <i>SPAIN</i>	8.40	11.20	34
MARQUES DEL ATRIO, RIOJA RESERVA, DOCA, <i>SPAIN</i>			45
PRIMITIVO DI MANDURIA, GRAN MAESTRO, DOC, <i>ITALY</i>	10.10	13.40	40
TERRE DEL BAROLO, BAROLO, DOCG, <i>ITALY</i>			75

ROSE

FIORI SUL MURO, ROSATO, <i>ITALY</i>	5.80	7.70	23
MONTEREY BAY, ZINFANDEL ROSE, <i>USA</i>	6.30	8.35	25
STUDIO BY MIRAVAL, ROSE, <i>FRANCE</i>			45

COCKTAILS

APEROL SPRITZ aperol, prosecco, soda, slice of orange	11
BATTENBERG SOUR amaretto, maraschino, raspberry, lemon	10
BRAMBLE gin, blackcurrant liqueur, lemon juice, gomme	10
CAIPIRINHA cachaca, licor, 43, fresh lime, brown sugar	10
MARGARITA silver tequila, triple sec, lime, gomme. Served straight up or on the rocks	10
MAI TAI dark rum, triple sec, orgeat, pineapple juice, grenadine	10
SOUR fresh lemon juice, gomme, choose from amaretto, gin or whisky	10

WHITE WINE

175ml	250ml	bottle
6.30	8.35	25
		60
6.15	8.20	25
5.80	7.70	23
		55
5.80	7.70	23
7.10	9.50	28
7.20	9.50	29
10.50	14	42
7.80	10.35	31
7.10	9.50	28
9	12	36
8.40	11.20	34
		45
10.10	13.40	40
		75

WHITE WINE

ARTHUR METZ VINS D'ALSACE, RIESLING, <i>FRANCE</i>	9.40	12.50	37
CRAMELE RECAS, PINO GRIGIO, <i>ROMANIA</i>	6.30	8.35	25
DELLE VENEZIE, BERICANTO, PINOT GRIGIO, DOC, <i>ITALY</i>	9	12	35
PETRARINUSA, ORGANIC GRILLO, <i>ITALY</i>	6.30	8.35	25
DOMAINE DURAND, SANCERRE, <i>FRANCE</i>			50
FONCASTEL, PICPOUL DE PINET, <i>FRANCE</i>	8.10	10.70	32
BOSCHENDAL, CHENIN BLANC, <i>SOUTH AFRICA</i>	9.40	12.50	37
VINA PALOMERAS, VIURA BLANCO, <i>SPAIN</i>	5.80	7.70	23
LUNA AZUL, SAUVIGNON BLANC, <i>CHILE</i>	6	8	24
WADDLING DUCK, SAUVIGNON BLANC, <i>NEW ZEALAND</i>	7.50	10	29
PRIMI SOLI, CHARDONNAY, <i>ITALY</i>	5.80	7.70	23

FIZZ

LANGLOIS CREMANT DE LOIRE, BLANC BRUT, <i>FRANCE</i>	8.40	50
PORTACELI, CAVA BRUT, <i>SPAIN</i>	4.70	28
I CASTELLI, PROSECCO ROSE, DOC, <i>ITALY</i>	5	30
SIMPATICO, PROSECCO, DOC, <i>ITALY</i>	4.25	25
PIRANI, PROSECCO EXTRA DRY, DOC, <i>ITALY</i>	5	30
LAURENT-PERRIER, LA CUVEE, <i>FRANCE</i>		85
LAURENT-PERRIER, CUVEE ROSE, <i>FRANCE</i>		140
LAURENT-PERRIER, VINTAGE, <i>FRANCE</i>		150

WHITE WINE

175ml	250ml	bottle
9.40	12.50	37
6.30	8.35	25
9	12	35
6.30	8.35	25
		50
8.10	10.70	32
9.40	12.50	37
5.80	7.70	23
6	8	24
7.50	10	29
5.80	7.70	23

DRAUGHT (PINT)

COORS, USA 4%	5.75
MADRI, SPAIN 4.6%	6.75
PERONI, ITALY 5%	7.25
STAROPRAMEN, CZECHIA 5%	6.75
BLUE MOON, USA 5.4%	6.50
GUINNESS, IRELAND 4.1%	6.75
BREW TOON WEEKEND HOOKER, SCOTLAND 5%	6.60
JUTE SESSION IPA, ENGLAND 4.2%	7.00
ALPACALYPSE SESSION IPA, ENGLAND 4.3%	6.60
DOOM BAR, ENGLAND 4.3%	5.50



BOTTLES (330 ML)

BUDWEISER, USA	5.00
CORONA, MEXICO	5.00
CORONA CERO (0%), MEXICO	5.00

CANS (440 ML)

BREW TOON LAGER, SCOTLAND	7.50
BREW TOON IPA, SCOTLAND	7.50
BREW TOON SOUR, SCOTLAND	7.50
BREW TOON STOUT, SCOTLAND	7.50

CIDER (500 ML)

apple passionfruit pear strawberry & lime	6.75
strawberry & lime (0%)	5.00

APERITIF

BAILEYS COFFEE	7.50
IRISH COFFEE	7.00
JOHNNIE WALKER BLACK	6.00
BALVENIE 12	10.00
GLENFIDDICH 12	7.50
LAGAVULIN 16	14.50
AMARETTO	4.00
BAILEYS (50 ml)	4.00
COINTREAU	4.20
DRAMBUIE	4.50
GLAYVA	4.50
FRANGELICO	3.50
HENNESSY VS	5.00
CALVADOS	5.00

MARTINIS

ESPRESSO MARTINI vanilla vodka, coffee liqueur, butterscotch schnapps, espresso	10
FRENCH MARTINI vodka, black raspberry liqueur, pineapple juice	10
PORNSTAR MARTINI vodka, passion fruit liqueur, pineapple juice, shot of prosecco	10.50
VODKA MARTINI smirnoff	11
ketel one	12
belvedere	15
grey goose	15
GIN MARTINI tanqueray	11
tanqueray 10	15
hendricks	15
seven crofts	15