

STARTERS

HAGGIS BON BONS crispy bon bons, maple mustard aioli, whisky horseradish	12
STEAK BITES © marinated rump steak, whisky horseradish, golden mustard	15
K.F.C ⑤ korean fried cauliflower, gochujang glaze	10
CHICKEN WINGS choice of: Jack Daniel's, S&P, or buffalo, bleu cheese dip	10
CASHEW LETTUCE WRAPS ⑤ cashews, sesame, ginger, crispy wontons, fresh vegetables, lettuce and spicy aioli <i>choice of crispy chicken or tofu</i>	13
CHILI GARLIC PRAWNS white wine and brandy, warm garlic ciabatta	13
CALAMARI crispy squid, fennel, spicy aioli	12

SALADS | BOWLS

STEAK SALAD grilled Scottish bavette, fresh greens, goat cheese crostini, grainy mustard dressing	22
WEDGESALAD crisp iceberg lettuce, soft boiled egg, crumbled feta, bacon, avocado, bleu cheese dressing <i>choice of chipotle mango chicken or 1/2 salmon</i>	19
GINGER BEEF RICE BOWL © sweet and spicy beef, szechuan vegetables, jasmine rice	20
VEGETARIAN POWER BOWL ⑤ crispy tofu, cauliflower rice, fresh vegetables, soft boiled egg, avocado, spicy aioli <i>add prawns 5 add chicken 5</i>	20
CAESARSALAD cos lettuce, croutons, bacon bits, parmesan <i>add prawns 5 add chicken 5</i>	16.50

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

SMOKED RIBEYE © 43

12oz cold smoked in-house

FILLET 42

8oz

RIBEYE 40

12oz

SIRLOIN

10oz 38

7oz 33

SAUCES

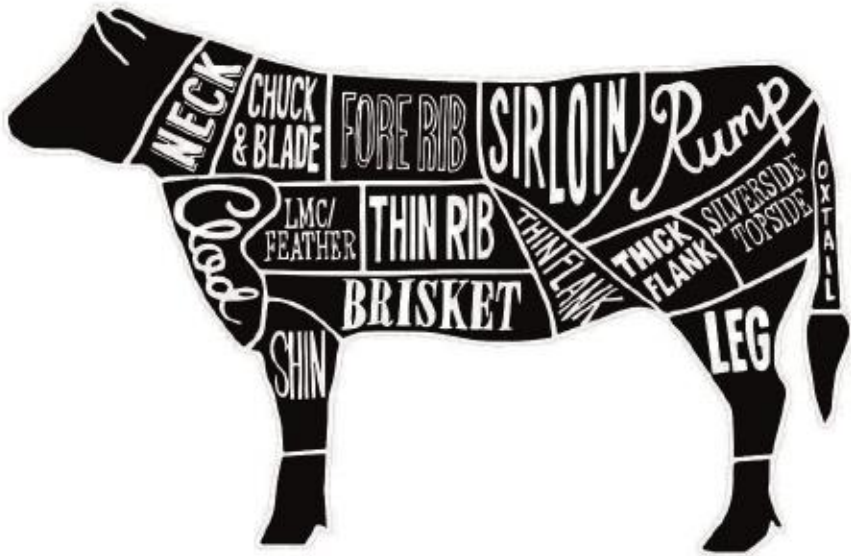
Red Wine Demi	5
Whisky Peppercorn	5
Garlic Butter	5

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 21

local draught, fries, tartar

SCOTTISH SALMON © 25

fondant potato, butter poached leek, lemon-herb sauce

CHIPOTLE MANGO CHICKEN 24

sweet and spicy chipotle marinated chicken, jasmine rice, mango salsa, avocado

SMOKED RIBS 22

cold smoked in-house, slow braised half rack, house bbq, fries
full rack 28

CHICKEN & SMOKED RIBS 26

chipotle mango chicken + cold smoked half rack, fries

ROAST CHICKEN 24

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.*
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 18

local draught battered haddock, spicy aioli, mango salsacado

add a taco 4.50 each

CLASSIC 'CHEESEBURGER' ⑤ 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 ⑤ 10

Callebaut chocolate, vanilla ice cream, whipped cream

STICKY TOFFEE PUDDING ⑤ 10

salted toffee sauce, vanilla ice cream

GIN & ELDERFLOWER CHEESECAKE ⑤ 10

no bake, sweet crumb, fresh whipped cream

⑤ 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>
JOEL GOTT , PINOT NOIR, <i>USA</i>
I CASTELLI , MERLOT, <i>ITALY</i>
VINA PALOMERAS , TEMPRANILLO TINTO, <i>SPAIN</i>
CHATEAU PERRON , LALANDE DE POMEROL, <i>FRANCE</i>
SANT' ILARIO , CHIANTI CLASSICO, DOCG, <i>ITALY</i>
VIGNAMADRE , MONTEPULCIANO D'ABRUZZO, DOC, <i>ITALY</i>
HEALY & GRAY ESTATE , MALBEC, <i>ARGENTINA</i>
CASARENA AREYNA , MALBEC, <i>ARGENTINA</i>
FRANSCHHOEK CELLAR , CABERNET SAUVIGNON, <i>S. AFRICA</i>
TEMPUS TWO SILVER SERIES , SHIRAZ, <i>AUSTRALIA</i>
PASSI NERI , SYRAH, <i>ITALY</i>
VINA CERRADA , CRIANZA RIOJA, DOCA, <i>SPAIN</i>
MARQUES DEL ATRIO , RIOJA RESERVA, DOCA, <i>SPAIN</i>
PRIMITIVO DI MANDURIA , GRAN MAESTRO, DOC, <i>ITALY</i>
TERRE DEL BAROLO , BAROLO, DOCG, <i>ITALY</i>

ROSE
FIORI SUL MURO , ROSATO, <i>ITALY</i>
MONTEREY BAY , ZINFANDEL ROSE, <i>USA</i>
STUDIO BY MIRAVAL , ROSE, <i>FRANCE</i>

COCKTAILS

APEROL SPRITZ	11	MEXICAN BULLDOG	13
aperol, prosecco, soda, slice of orange		frozen lime margarita served in a chalice topped with a Corona	
BATTENBERG SOUR	11	MOJITO	11
amaretto, maraschino, raspberry, lemon		white rum, fresh lime, fresh mint, gomme, soda	
BRAMBLE	11	NEGRONI	12
gin, blackcurrant liqueur, lemon juice, gomme		gin, sweet vermouth, campari	
CAIPIRINHA	10	NOTHIN' BUT GOOD VIBES	11
cachaca, licor, 43, fresh lime, brown sugar		pink gin, grapefruit, pineapple, lemon, raspberry	
MARGARITA	10	OLD FASHIONED	12
silver tequila, triple sec, lime, gomme. Served straight up or on the rocks		bourbon or scotch, bitters, sugar	
MAI TAI	11	PINEAPPLE MOJITO	12
dark rum, triple sec, orgeat, pineapple juice, grenadine		dark rum, fresh lime, fresh mint, pineapple	
SOUR	11	BLOODY MARY	10
fresh lemon juice, gomme, choose from amaretto, gin or whisky		vodka, tomato juice, lemon juice, tajin rim	

WHITE WINE
ARTHUR METZ VINS D'ALSACE , RIESLING, <i>FRANCE</i>
CRAMELE RECAS , PINO GRIGIO, <i>ROMANIA</i>
DELLE VENEZIE , BERICANTO, PINOT GRIGIO, DOC, <i>ITALY</i>
PETRARINUSA , ORGANIC GRILLO, <i>ITALY</i>
DOMAINE DURAND , SANCERRE, <i>FRANCE</i>
FONCASTEL , PICPOUL DE PINET, <i>FRANCE</i>
BOSCHENDAL , CHENIN BLANC, <i>SOUTH AFRICA</i>
VINA PALOMERAS , VIURA BLANCO, <i>SPAIN</i>
LUNA AZUL , SAUVIGNON BLANC, <i>CHILE</i>
WADDLING DUCK , SAUVIGNON BLANC, <i>NEW ZEALAND</i>
I CASTELLI , CHARDONNAY, <i>ITALY</i>

FIZZ
LANGLOIS CREMANT DE LOIRE , BLANC BRUT, <i>FRANCE</i>
PORTACELI , CAVA BRUT, <i>SPAIN</i>
I CASTELLI , PROSECCO ROSE, DOC, <i>ITALY</i>
SIMPATICO , PROSECCO, DOC, <i>ITALY</i>
PIRANI , PROSECCO EXTRA DRY, DOC, <i>ITALY</i>
LAURENT-PERRIER , LA CUVEE, <i>FRANCE</i>
LAURENT-PERRIER , CUVEE ROSE, <i>FRANCE</i>
LAURENT-PERRIER , VINTAGE, <i>FRANCE</i>

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

DRAUGHT(PINT)
COORS , USA 4% 6
MADRI , SPAIN 4.6% 7
PERONI , ITALY 5% 7.50
STAROPRAMEN , CZECHIA 5% 7
BLUE MOON , USA 5.4% 6.75
GUINNESS , IRELAND 4.1% 7
JUTE SESSION IPA , ENGLAND 4.2% 7.50
ALPACALYPSE , ENGLAND 4.3% 7
DOOM BAR AMBER ALE , ENGLAND 4.3% 6
ASPALL BLUSH , ENGLAND 4.0% 6.25
WEEKEND HOOKER , SCOTLAND 5% 6.75



BOTTLES CANS
BUDWEISER , USA (330 ml) 5.75
CORONA , MEXICO (330 ml) 5.75
CORONA CERO (0%) , MEXICO (330 ml) 5.75
BREW TOON LAGER , SCOTLAND (440 ml) 7.50
BREW TOON SOUR , SCOTLAND (440 ml) 7.50
BREW TOON STOUT , SCOTLAND (440 ml) 7.50

CIDER(500 ML)
REKORDERLIG , SWEDEN 6.75
passionfruit apple pear strawberry & lime
strawberry & lime (0%) 6.75

APERITIF
BAILEYS COFFEE 7.50
IRISH COFFEE 7.00
JOHNNIE WALKER BLACK 6.50
BALVENIE 12 10.00
GLENFIDDICH 12 7.50
LAGAVULIN 16 14.50
AMARETTO 5.00
BAILEYS (50 ml) 5.00
COINTREAU 4.50
DRAMBUIE 4.50
GLAYVA 4.50
FRANGELICO 4.00
HENNESSY VS 5.00
CALVADOS 5.00