

STARTERS

HAGGIS BON BONS crispy bon bons, maple mustard aioli, whisky horseradish	13.75
STEAK BITES ☉ marinated rump steak, whisky horseradish, golden mustard	15.75
K.F.C ☽ korean fried cauliflower, gochujang glaze	10.50
CHICKEN WINGS choice of: Jack Daniel's, S&P, or buffalo, blue cheese dip	10.50
CASHEW LETTUCE WRAPS ☽ cashews, sesame, ginger, crispy wontons, fresh vegetables, lettuce and spicy aioli <i>choice of crispy chicken or tofu</i>	13.75
CHILLI GARLIC PRAWNS white wine and brandy, warm garlic ciabatta	13.75
CALAMARI crispy squid, fennel, spicy aioli	12.75

SALADS | BOWLS

STEAK SALAD fresh greens, goat cheese crostini, red onion, tomatoes, grainy mustard dressing	23.25
WEDGE SALAD crisp iceberg lettuce, soft boiled egg, crumbled feta, bacon, avocado, blue cheese dressing <i>choice of chipotle mango chicken or 1/2 salmon</i>	20
GINGER BEEF RICE BOWL ☉ sweet and spicy beef, szechuan vegetables, jasmine rice	21
VEGETARIAN POWER BOWL ☽ crispy tofu, cauliflower rice, fresh vegetables, soft boiled egg, spicy aioli <i>add prawns 6 add chicken 6</i>	21
CAESAR SALAD cos lettuce, croutons, bacon bits, parmesan <i>add prawns 6 add chicken 6</i>	17.50

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 ☉ 44

12oz cold smoked in-house

FILLET 44

8oz

RIBEYE 42

12oz

SIRLOIN

10oz 40

7oz 35

SAUCES

Red Wine Demi	5.5
Whisky Peppercorn	5.5
Garlic Butter	5.5

STEAK DONENESS

BLUE

seared outside, cool red center

RARE

tender texture, bright red center

MEDIUM RARE

warm, red center

MEDIUM

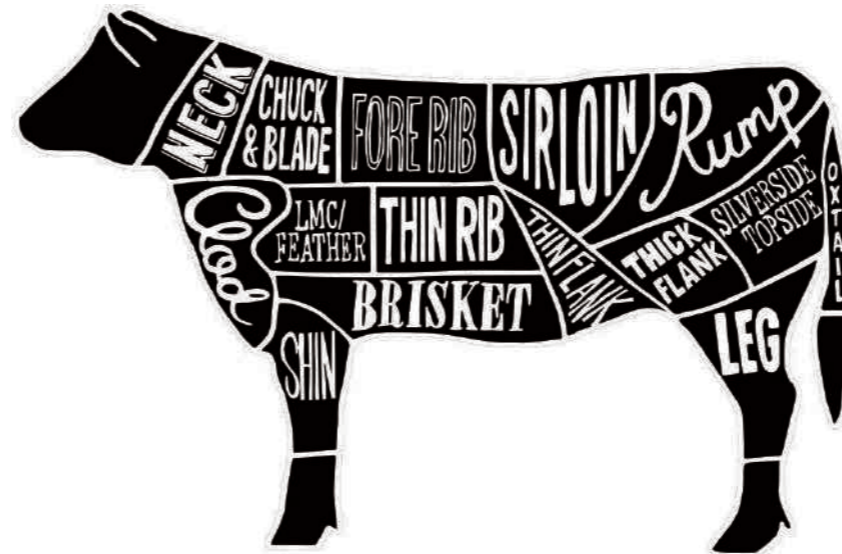
pink throughout

MEDIUM WELL

firm texture, slight pink center

WELL DONE

cooked throughout



MAINS

BEER BATTERED HADDOCK 22

local draught, fries, tartar

SCOTTISH SALMON ☉ 26

fondant potato, butter poached leek, lemon-herb sauce

CHIPOTLE MANGO CHICKEN 25

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

SMOKED RIBS 23

cold smoked in-house, slow braised half rack, house bbq, fries
full rack 29

CHICKEN & SMOKED RIBS 27

chipotle mango chicken + cold smoked half rack, fries

ROAST CHICKEN 25

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 20

cheese, signature burger sauce, brioche

CHOP BURGER ☉ 23

streaky bacon, cheese, sautéed onions and mushrooms

BLACKENED CHICKEN BURGER 20.50

cajun spice, cheese, garlic aioli, streaky bacon

FISH TACOS 19

local draught battered haddock, spicy aioli, mango salsacado

add a taco 6 each

CLASSIC "CHEESEBURGER" ☽ 20

plant-based twist on our signature classic

DOUBLE FISTED BURGER 26.50

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 ☽ 10

Callebaut chocolate, vanilla ice cream, whipped cream

STICKY TOFFEE PUDDING ☽ 10

salted toffee sauce, vanilla ice cream

GIN & ELDERFLOWER CHEESECAKE ☽ 10

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

RED WINE

BALAU RI , PINOT NOIR, <i>ROMANIA</i>	175ml	250ml	bottle
JOEL GOTT , PINOT NOIR, <i>USA</i>	7.50	9.50	28
I CASTELLI , MERLOT, <i>ITALY</i>	8	10	65
VINA PALOMERAS , TEMPRANILLO TINTO, <i>SPAIN</i>	7	9	28
CHATEAU PERRON , LALANDE DE POMEROL, <i>FRANCE</i>			27
SANT' ILARIO , CHIANTI CLASSICO, DOCG, <i>ITALY</i>	8	10	55
VIGNAMADRE , MONTEPULCIANO D'ABRUZZO, DOC, <i>ITALY</i>	8.25	10.50	28
HEALY & GRAY ESTATE , MALBEC, <i>ARGENTINA</i>	8.25	10.50	30
CASARENA AREYNA , MALBEC, <i>ARGENTINA</i>	12	15	30
FRANSCHHOEK CELLAR , CABERNET SAUVIGNON, <i>S. AFRICA</i>	9	12	44
TEMPUS TWO SILVER SERIES , SHIRAZ, <i>AUSTRALIA</i>	8.50	11.50	34
PASSI NERI , SYRAH, <i>ITALY</i>	10	13	30
VINA CERRADA , CRIANZA RIOJA, DOCA, <i>SPAIN</i>	9.50	12.50	38
MARQUES DEL ATRIO , RIOJA RESERVA, DOCA, <i>SPAIN</i>			37
PRIMITIVO DI MANDURIA , GRAN MAESTRO, DOC, <i>ITALY</i>	11.50	14.50	45
TERRE DEL BAROLO , BAROLO, DOCG, <i>ITALY</i>			44
			75

ROSE

FIORI SUL MURO , ROSATO, <i>ITALY</i>	175ml	250ml	bottle
MONTEREY BAY , ZINFANDEL ROSE, <i>USA</i>	8	10	26
STUDIO BY MIRAVAL , ROSE, <i>FRANCE</i>	8	10	28
			45

COCKTAILS

APEROL SPRITZ	12
aperol, prosecco, soda, slice of orange	
BATTENBERG SOUR	12
amaretto, maraschino, raspberry, lemon	
BRAMBLE	12
gin, blackcurrant liqueur, lemon juice, gomme	
CAIPIRINHA	11
cachaca, licor, 43, fresh lime, brown sugar	
MARGARITA	11
silver tequila, triple sec, lime, gomme. Served straight up or on the rocks	
MAI TAI	12
dark rum, triple sec, orgeat, pineapple juice, grenadine	
SOUR	12
fresh lemon juice, gomme, choose from amaretto, gin or whisky	

WHITE WINE

ARTHUR METZ VINS D'ALSACE , RIESLING, <i>FRANCE</i>	175ml	250ml	bottle
CRAMELE RECAS , PINOT GRIGIO, <i>ROMANIA</i>	10.50	13.75	40
DELLE VENEZIE , BERICANTO, PINOT GRIGIO, DOC, <i>ITALY</i>	8	10	29
PETRARINUSA , ORGANIC GRILLO, <i>ITALY</i>	10	13	38
DOMAINE DURAND , SANCERRE, <i>FRANCE</i>	7.50	9.50	28
FONCASTEL , PICPOUL DE PINET, <i>FRANCE</i>			50
BOSCHENDAL , CHENIN BLANC, <i>SOUTH AFRICA</i>	9.50	11.75	35
VINA PALOMERAS , VIURA BLANCO, <i>SPAIN</i>	10.50	13.75	40
LUNA AZUL , SAUVIGNON BLANC, <i>CHILE</i>	7	9	27
WADDLING DUCK , SAUVIGNON BLANC, <i>NEW ZEALAND</i>	8	10	29
I CASTELLI , CHARDONNAY, <i>ITALY</i>	9.50	12	35
	8	10	28

WHITE WINE

LANGLOIS CREMANT DE LOIRE , BLANC BRUT, <i>FRANCE</i>	175ml	250ml	bottle
PORTACELI , CAVA BRUT, <i>SPAIN</i>	9.50	54	
I CASTELLI , PROSECCO ROSE, DOC, <i>ITALY</i>	7	35	
SIMPATICO , PROSECCO, DOC, <i>ITALY</i>	8	38	
PIRANI , PROSECCO EXTRA DRY, DOC, <i>ITALY</i>	7	35	
LAURENT-PERRIER , LA CUVEE, <i>FRANCE</i>	7	35	
LAURENT-PERRIER , CUVEE ROSE, <i>FRANCE</i>		130	
LAURENT-PERRIER , VINTAGE, <i>FRANCE</i>		145	
		155	

FIZZ

LANGLOIS CREMANT DE LOIRE , BLANC BRUT, <i>FRANCE</i>	125ml	bottle
PORTACELI , CAVA BRUT, <i>SPAIN</i>	9.50	54
I CASTELLI , PROSECCO ROSE, DOC, <i>ITALY</i>	7	35
SIMPATICO , PROSECCO, DOC, <i>ITALY</i>	8	38
PIRANI , PROSECCO EXTRA DRY, DOC, <i>ITALY</i>	7	35
LAURENT-PERRIER , LA CUVEE, <i>FRANCE</i>		130
LAURENT-PERRIER , CUVEE ROSE, <i>FRANCE</i>		145
LAURENT-PERRIER , VINTAGE, <i>FRANCE</i>		155

MARTINIS

ESPRESSO MARTINI	12
vanilla vodka, coffee liqueur, butterscotch schnapps, espresso	
FRENCH MARTINI	12
vodka, black raspberry liqueur, pineapple juice	
PORNSTAR MARTINI	12
vodka, passionfruit liqueur, pineapple juice, shot of prosecco	
VODKA MARTINI	
smirnoff	13
ketel one	13
belvedere	15
grey goose	15
GIN MARTINI	
tanqueray	12
tanqueray 10	15
hendricks	15
seven crofts	15

DRAUGHT(PINT)

COORS , USA 4%	6.50
MADRI , SPAIN 4.6%	7.25
PERONI , ITALY 5%	7.50
STAROPRAMEN , CZECHIA 5%	7.50
BLUE MOON , USA 5.4%	7
GUINNESS , IRELAND 4.1%	7.50
JUTE SESSION IPA , ENGLAND 4.2%	7.50
ALPACALYPSE , ENGLAND 4.3%	7.25
DOOM BAR AMBER ALE , ENGLAND 4.3%	6.50
ASPALL BLUSH , ENGLAND 4.0%	6.50
WEEKEND HOOKER , SCOTLAND 5%	7.25



BOTTLES | CANS

BUDWEISER , USA (330 ml)	6
CORONA , MEXICO (330 ml)	6
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	7
passionfruit apple pear strawberry & lime	
strawberry & lime (0%)	7

APERITIF

BAILEYS COFFEE	7.50
IRISH COFFEE	7.50
JOHNNIE WALKER BLACK	7
BALVENIE 12	11
GLENFIDDICH 12	8
LAGAVULIN 16	15
AMARETTO	5
BAILEYS (50 ml)	5
COINTREAU	5
DRAMBUIE	5
GLAYVA	5
FRANGELICO	5
HENNESSY VS	7
CALVADOS	6