

## STARTERS

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

## SALADS | BOWLS

<b>STEAK SALAD</b> fresh greens, goat cheese crostini, red onion, tomatoes, grainy mustard dressing	23.25
<b>WEDGE SALAD</b> 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
<b>GINGER BEEF RICE BOWL</b> ☉ sweet and spicy beef, szechuan vegetables, jasmine rice	21
<b>VEGETARIAN POWER BOWL</b> Ⓟ crispy tofu, cauliflower rice, fresh vegetables, soft boiled egg, spicy aioli <i>add prawns 6   add chicken 6</i>	21
<b>CAESAR SALAD</b> 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 crispy mashed potatoes, 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

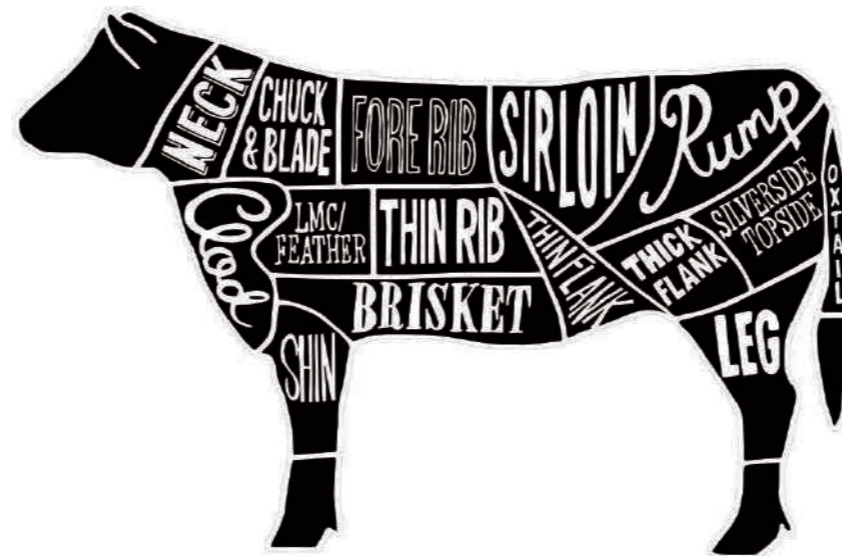
pink throughout

#### MEDIUM WELL

firm texture, slight pink center

#### WELL DONE

cooked throughout



## MAINS

<b>BEER BATTERED HADDOCK</b> local draught, fries, tartar	22
<b>SCOTTISH SALMON</b> ☉ fondant potato, butter poached leek, lemon-herb sauce	26
<b>CHIPOTLE MANGO CHICKEN</b> sweet and spicy chipotle marinated chicken, jasmine rice, mango salsa, avocado	25
<b>SMOKED RIBS</b> cold smoked in-house, slow braised half rack, house bbq, fries <i>full rack 29</i>	23
<b>CHICKEN &amp; SMOKED RIBS</b> chipotle mango chicken + cold smoked half rack, fries	27
<b>ROAST CHICKEN</b> chicken suprême, whisky chasseur, truffle mash	25

## 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*

<b>CLASSIC CHEESEBURGER</b> cheese, signature burger sauce, brioche	20
<b>CHOP BURGER</b> ☉ streaky bacon, cheese, sautéed onions and mushrooms	23
<b>BLACKENED CHICKEN BURGER</b> cajun spice, cheese, garlic aioli, streaky bacon	20.50
<b>FISH TACOS</b> local draught battered haddock, spicy aioli, mango salsacado <i>add a taco 6 each</i>	19
<b>CLASSIC "CHEESEBURGER"</b> Ⓟ plant-based twist on our signature classic	20
<b>DOUBLE FISTED BURGER</b> double patty, bbq sauce, streaky bacon, sautéed onions and mushrooms	26.50

## DESSERTS

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

<b>WHITE CHOCOLATE BROWNIE</b> Ⓟ Callebaut chocolate, vanilla ice cream, whipped cream	10
<b>STICKY TOFFEE PUDDING</b> Ⓟ salted toffee sauce, vanilla ice cream	10
<b>GIN &amp; ELDERFLOWER CHEESECAKE</b> Ⓟ no bake, sweet crumb, fresh whipped cream	10

Ⓟ 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

## RED WINE

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

## ROSE

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

## COCKTAILS

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

## WHITE WINE

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

## WHITE WINE

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

## FIZZ

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

## MARTINIS

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

## DRAUGHT(PINT)

<b>COORS</b> , USA 4%	<b>6.50</b>
<b>MADRI</b> , SPAIN 4.6%	<b>7.25</b>
<b>PERONI</b> , ITALY 5%	<b>7.50</b>
<b>STAROPRAMEN</b> , CZECHIA 5%	<b>7.50</b>
<b>BLUE MOON</b> , USA 5.4%	<b>7</b>
<b>GUINNESS</b> , IRELAND 4.1%	<b>7.50</b>
<b>WEST 4</b> , SCOTLAND 4%	<b>7.50</b>
<b>ALPACALYPSE</b> , ENGLAND 4.3%	<b>7.25</b>
<b>ATLANTIC IPA</b> , ENGLAND 4.5%	<b>7.25</b>
<b>ASPALL CYDER</b> , ENGLAND 4.5%	<b>6.50</b>



## BOTTLES (330 ML)

<b>BUDWEISER</b> , USA	<b>6</b>
<b>CORONA</b> , MEXICO	<b>6</b>
<b>GUINNESS (0%)</b> , IRELAND	<b>5.50</b>
<b>PERONI (0%)</b> , ITALY	<b>5.50</b>

*Ask your server for our selection of Scottish beers*

## CIDER(500 ML)

<b>REKORDERLIG</b> , SWEDEN passionfruit   wild berry   strawberry & lime	<b>7</b>
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## APERITIF

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