

STARTERS

HAGGIS BON BONS 12
crispy bon bons, maple mustard aioli, whisky horseradish

STEAK BITES 15
marinated rump steak, whisky horseradish, golden mustard

K.F.C 10
korean fried cauliflower, gochujang glaze

CHICKEN WINGS 10
choice of: Jack Daniel's, S&P, or buffalo, bleu cheese dip

CASHEW LETTUCE WRAPS 13
cashews, sesame, ginger, crispy wontons, fresh vegetables, lettuce and spicy aioli
choice of crispy chicken or tofu

CHILI GARLIC PRAWNS 13
white wine and brandy, warm garlic ciabatta

CALAMARI 12
crispy squid, fennel, spicy aioli

SALADS | BOWLS

STEAK SALAD 22
grilled Scottish bavette, 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 20
sweet and spicy beef, szechuan vegetables, jasmine rice

VEGETARIAN POWER BOWL 20
crispy tofu, cauliflower rice, fresh vegetables, soft boiled egg, avocado, spicy aioli
add prawns 5 | add chicken 5

CAESAR SALAD 16.50
cos lettuce, croutons, bacon bits, parmesan
add prawns 5 | add chicken 5

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 crispy mashed potatoes, vine tomatoes, and a king oyster mushroom*

SMOKED RIBEYE 43
12oz cold smoked in-house

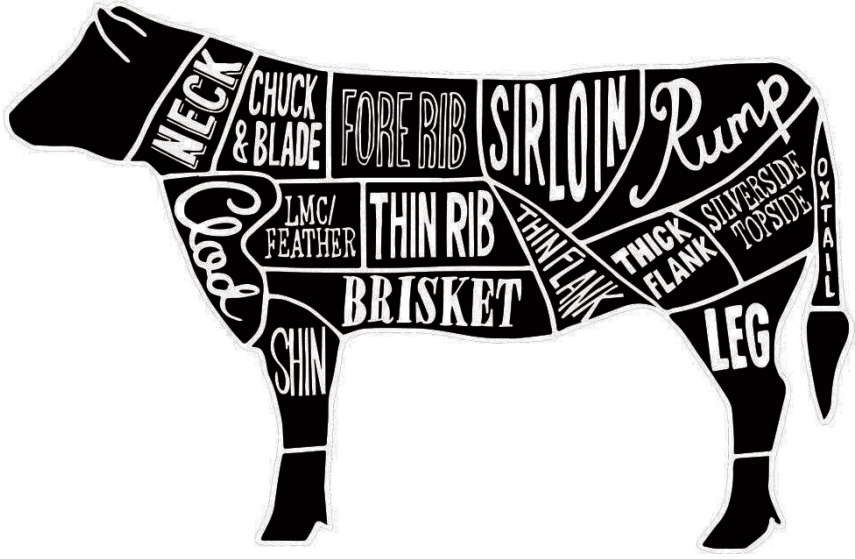
FILLET 42
8oz

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" 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 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

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

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 aperol, prosecco, soda, slice of orange	11
BATTENBERG SOUR amaretto, maraschino, raspberry, lemon	11
BELLINI peach puree, peach schnapps, rum, prosecco, sangria	10
BRAMBLE gin, blackcurrant liqueur, lemon juice, gomme	11
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	11
SOUR fresh lemon juice, gomme, choose from amaretto, gin or whisky	11

175ml250mlbottle

6.50	8.50	26
		62
6.50	8.50	26
6	8	25
		55
6	8	25
7.25	9.50	29
7.25	9.50	29
10.50	14	42
8	10.50	32
7.25	9.50	28
9	12	36
8.50	11.50	35
		45
10.25	13.50	41
		75

175ml250mlbottle

6	8	23
6.50	8.50	26
		45

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>

MEXICAN BULLDOG

frozen lime margarita served in a chalice topped with a Corona

MOJITO

white rum, fresh lime, fresh mint, gomme, soda

NEGRONI

gin, sweet vermouth, campari

NOTHIN' BUT GOOD VIBES

pink gin, grapefruit, pineapple, lemon, raspberry

OLD FASHIONED

bourbon or scotch, bitters, sugar

PINEAPPLE MOJITO

dark rum, fresh lime, fresh mint, pineapple

BLOODY MARY

vodka, tomato juice, lemon juice, tajin rim

175ml250mlbottle

9.50	12.75	38
6.50	8.50	26
9	12	35
6.50	8.50	26
		50
8.25	10.75	33
9.50	12.75	38
6	8	24
6	8	24
7.50	10	29
6	8	24

125mlbottle

8.50	51
5	30
5.50	32
4.50	26
5	30
	126
	140
	150

MARTINIS

ESPRESSO MARTINI vanilla vodka, coffee liqueur, butterscotch schnapps, espresso	11
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FRENCH MARTINI vodka, black raspberry liqueur, pineapple juice	11
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PORNSTAR MARTINI vodka, passion fruit liqueur, pineapple juice, shot of prosecco	11
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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
WEST 4 , SCOTLAND 4%	7.50
ALPACALYPSE , ENGLAND 4.3%	7
ATLANTIC IPA , ENGLAND 4.5%	7
ASPALL CYDER , ENGLAND 4.5%	6.25



BOTTLES (330 ML)

BUDWEISER , USA	5.75
CORONA , MEXICO	5.75
GUINNESS (0%) , IRELAND	6.25
PERONI (0%) , ITALY	6.25

Ask your server for our selection of Scottish beers

CIDER(500 ML)

REKORDERLIG , SWEDEN	6.75
passionfruit wild berry strawberry & lime	

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