

# THE CHOP

AND

# ALE HOUSE

## Starters

SMOKED HADDOCK & CHEDDAR FISHCAKES <i>with sweet chilli jam</i>	6.75
BLACK PUDDING BON BCNS <i>with red onion chutney</i>	6.25
CHARCOAL GRILLED PORK BELLY <i>with honey and Arran Mustard mayonnaise</i>	6.75
PRAWN COCKTAIL <i>Made with North Sea prawns and Champany sauce</i>	8.35
WHIPPED FETA AND BEETROOT HUMMUS v <i>with melba toast</i>	6.25
SMOKED SALMON RILLETTES <i>Hot smoked salmon served cold in a tomato and herb mayonnaise. Served with toasted walnut and raisin bread</i>	7.95
HOME SMOKED CHORIZO SAUSAGE <i>Lightly grilled and served with apricot and mango chutney</i>	8.35
ROASTED AUBERGINE & HARISSA TABBOULEH v <i>with pomegranate and poached pears</i>	6.25
CHICKEN LIVER PATE <i>Pâté flavoured with garlic and brandy, served with Scottish oatcakes</i>	7.35
SOUP OF THE DAY	4.95

## Chicken

CHAR GRILLED CORNFED CHICKEN BREASTS <i>With a choice of sauces:</i>	
TOMATO AND CHILLI	13.95
MUSHROOM AND MUSTARD	13.95
CREAMY PEPPER <i>A cream reduction infused with black pepper</i>	13.95
PERI PERI CHICKEN <i>Chicken breast marinated in a spicy peri peri sauce and cooked on the charcoal grill</i>	13.95

## Fish

SPECIALITY FISH AND CHIPS <i>Deep fried haddock coated in homemade batter</i>	16.95
SCAMPI <i>Prawn tails enrobed in breadcrumbs and deep fried</i>	14.75

## Salads

	Small	Large
BLUE CHEESE SALAD	6.20	8.95
MIXED GREEN SALAD v	4.95	6.95
ROCKET AND PARMESAN SALAD	4.95	6.95

If you have a food allergy or any other dietary requirements please speak to our staff before ordering. v Vegan v Vegetarian

## Aberdeen Angus Steaks

POPES EYE STEAK <i>From the heart of the rump</i>	Minimum uncooked weight 14oz / 400g	24.95
SIRLOIN STEAK <i>Thickly cut and succulent</i>	Minimum uncooked weight 14oz / 400g	26.95
RIB EYE STEAK <i>From the heart of the rib</i>	Minimum uncooked weight 16oz / 450g	26.95
T BONE STEAK <i>Sirloin steak with an undercut of fillet</i>	Minimum uncooked weight 18oz / 500g	28.95

## Champany Burgers

All our burgers are 8oz (230g) and produced by our in-house butcher from the same meat as our famous steaks.

THE MARY <i>In celebration of Mary, Queen of Scots; born in Linlithgow. Scottish Applesmoke Cheddar and French onion relish</i>	13.95
PLAIN	12.40
CHEESE <i>Covered with Scottish Cheddar</i>	13.95
MEXICAN <i>Topped with a sauce made from chillies, tomatoes and onions</i>	13.95
THE LIGHTER BITE <i>A Champany burger topped with sliced tomato and served between two iceberg lettuce leaves. Accompanied by a mixed green salad</i>	13.95
BACON <i>With Champany's home smoked crispy bacon and lettuce</i>	13.95
BLUE CHEESE <i>Covered with lashings of our famous Stilton dressing</i>	13.95
PEPPER <i>With our creamy pepper sauce</i>	13.95
THE CHAMPANY BURGER <i>Crispy bacon, lettuce, tomato and topped with our blue cheese dressing</i>	14.95
BRIE AND BACON <i>Thick cut slices of Brie topped with bacon from our own smokehouse</i>	14.95
HOMEMADE BEAN BURGER v <i>Made with kidney, borlotti, butter, cannellini and flageolet beans. Topped with Applesmoke Cheddar v</i>	13.95

## Homemade Sausages

BOEREWORS <i>South African farmers sausage made with beef, pork and spices</i>	Minimum uncooked weight 10oz / 300g	14.75
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## Scottish Lamb

LAMB CHOPS <i>From the best end</i>	Minimum uncooked weight 9oz / 250g	17.95
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All main courses are served with our homemade chips and garnished with coleslaw, shell lettuce and vine cherry tomatoes..

## Puddings

HOT WAFFLES <i>Homemade hot malted waffles served with maple syrup and whipped cream or ice cream. Perfect for one or two!</i>	7.95
ICE CREAM SUNDAE <i>Our Chop and Ale House ice cream folded with either:</i> CHOCOLATE BROWNIE CHUNKS SEASONAL BERRIES BANOFFEE	6.75
CHAMPANY CHEESECAKE	6.95
TIRAMISU	6.95
LEMON CURD SPONGE	6.95
VANILLA MERINGUES	6.85
ICE CREAM AND CHOCOLATE SAUCE	6.35
STILTON CHEESE FROM THE TRUCKLE	7.50
SCOTTISH MULL CHEDDAR	6.95

## Coffee

*Regular or decaffeinated*

GROUND	2.95
ESPRESSO	2.95
CAPPUCCINO	3.65
LATTE	3.45
LIQUEUR COFFEE	6.95
ICED CHOCOLATE	5.45
HOT CHOCOLATE <small>(Dark or milk)</small>	3.45

## Tea

*from Brodie Melrose Drysdale & Co.*

BREAKFAST	2.95
EARL GREY <small>with cornflower petals</small>	2.95
RED BERRY CRUSH	2.95
PEPPERMINT	2.95
GREEN TEA <small>with Japanese cherry</small>	2.95

## Non-Alcoholic Options

*In addition to offering a smaller glass of wine we have the following non-alcoholic beverages for you to enjoy.*

### Beer

BECKS BLUE <small>275ml (0.05%)</small>	2.75
BUDVAR NONALCOHOLIC <small>330ml (0.5%)</small>	2.85
ERDINGER ALKOHOLFREI <small>500ml (0.4%)</small>	4.20

### Juices

FIOR FRUITS SCOTTISH FRUIT JUICE <i>Please ask for the selection of flavours</i>	3.35
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## Champany Wine

125ml | 175ml | 250ml | Bottle

CHAMPANY WHITE <i>Crisp, fresh, delicate and fruity from the Chenin Blanc grape</i>	3.85   5.40   7.75   22.90
CHAMPANY RED <i>Full bodied with a lovely balance of ripe berry fruits and soft tannins</i>	3.85   5.40   7.75   22.90
CHAMPANY ROSÉ <i>Delicious, pale, dry rosé with red currant and strawberry fruit and a clean dry finish.</i>	4.00   5.65   8.00   23.90

## Champany Blue Label Wine

CHAMPANY SAUVIGNON BLANC <i>Lovely freshness with zesty mouth watering acidity and lemony citrus notes.</i>	27.50
CHAMPANY CHARDONNAY <i>Pale but with good colour. Hints of lime, toast, butter and nice complexity from beautifully integrated French oak.</i>	29.50
CHAMPANY PINOT NOIR <i>A light, bright youthful wine. Ripe cherries and cranberry on the nose and flavours of wild strawberries to taste.</i>	25.50
CHAMPANY PINOTAGE <i>Full, soft with a rich plummy fruitcake nose and a long supple tannic finish.</i>	24.50

*Please refer to our wine list for our sommelier's pick of some fabulous wines from around the world.*

## Premium Spirits

### Gin

EDINBURGH <small>(Scotland)</small>	3.45
NB <small>(North Berwick, Scotland)</small>	3.45
HARRIS <small>(Scotland)</small>	3.60
BOTANIST <small>(Islay, Scotland)</small>	3.60
MAKAR <small>(Glasgow, Scotland)</small>	3.45
BOMBAY SAPPHIRE <small>(England)</small>	2.95
TANQUERAY <small>(England)</small>	3.45

### Vodka

OGILVY SCOTTISH POTATO VODKA	3.50
GREY GOOSE <small>(France)</small>	4.95

### Whisky

LAPHROAIG <small>(Islay)</small>	4.85
GLENDRONACH <small>(Lowlands)</small>	4.85
HIGHLAND PARK <small>(Islands)</small>	5.65
GLENMORANGIE <small>(Highland)</small>	4.85
GLENFIDDICH <small>(Speyside)</small>	4.85
TALISKER <small>(Islands)</small>	4.85
GLENKINCHIE <small>(Lowlands)</small>	4.85

### Rum

DARK MATTER <small>(Scotland)</small>	4.85
HAVANA CLUB 7 YEARS	4.95
RON ZACAPA 23 SOLERA	6.50

