

# THE CHOP

AND

# ALE HOUSE

## Starters

CHICKEN TIKKA	8.35
<i>Fillets of chicken marinated with tikka spices and served cold</i>	
ROASTED AUBERGINE & HARISSA TABBOULEH <b>v</b>	6.25
<i>with plums and agave nectar</i>	
PICKLED FISH	7.95
<i>The return of an old Chop &amp; Ale favourite. Cod marinated in a lightly curried sauce: the traditional South African recipe.</i>	
SMOKED HADDOCK & CHEDDAR FISHCAKES	6.75
<i>with sweet chilli jam</i>	
BLACK PUDDING BON BONS	6.25
<i>with red onion chutney</i>	
CHARCOAL GRILLED PORK BELLY	6.75
<i>with honey and Arran Mustard mayonnaise</i>	
PRAWN COCKTAIL	8.35
<i>Made with North Sea prawns and Champany sauce</i>	
WHIPPED FETA AND BEETROOT HUMMUS <b>v</b>	6.25
<i>with melba toast</i>	
SMOKED SALMON RILLETTES	7.95
<i>Hot smoked salmon served cold in a tomato and herb mayonnaise. Served with toasted walnut and raisin bread</i>	
TOMATO AND MOZZARELLA SALAD <b>v</b>	6.95
<i>with spinach pesto</i>	
CHICKEN LIVER PATE	7.35
<i>Pâté flavoured with garlic and brandy, served with Scottish oatcakes</i>	
SOUP OF THE DAY	4.95

## Salads

	Small	Large
BLUE CHEESE SALAD <b>v</b>	6.20	8.95
MIXED GREEN SALAD <b>v v</b>	4.95	6.95
ROCKET AND PARMESAN SALAD <b>v v</b>	4.95	6.95

## 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	13.95
<i>A cream reduction infused with black pepper</i>	
PERI PERI CHICKEN	13.95
<i>Chicken breast marinated in a spicy peri peri sauce and cooked on the charcoal grill</i>	

## Fish

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

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

## Aberdeen Angus Steaks

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

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

## Homemade Sausages

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

## Scottish Lamb

LAMB CHOPS	Minimum uncooked weight 9oz / 250g	17.95
<i>From the best end</i>		

All main courses are served with our homemade chips and garnished with coleslaw, shell lettuce and vine cherry tomatoes..

## Puddings

HOT WAFFLES	7.95
<i>Homemade hot malted waffles served with maple syrup and whipped cream or ice cream. Perfect for one or two!</i>	
CHAMPANY CHEESECAKE	6.95
CLASSIC LEMON POSSET	6.95
<i>with a shortbread finger</i>	
RUM & RAISIN BROWNIE	6.95
<i>Smothered in a warm chocolate sauce</i>	
VANILLA MERINGUES	6.85
ICE CREAM SUNDAE	6.75
<i>Our Chop and Ale House ice cream folded with either:</i>	
CHOCOLATE BROWNIE CHUNKS	
SEASONAL BERRIES	
BANOFFEE	
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 (Dark or milk)	3.45

## Tea

*from Brodie Melrose Drysdale & Co.*

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

### Long Drinks

SEEDLIP NON-ALCOHOLIC SPIRIT	2.95
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### Beer

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

### Juices

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

## Champany Wine

125ml | 175ml | 250ml | Bottle

CHAMPANY WHITE	4.10   5.65   8.15   23.90
<i>Crisp, fresh, delicate and fruity from the Chenin Blanc grape</i>	
CHAMPANY RED	4.10   5.65   8.15   23.90
<i>Full bodied with a lovely balance of ripe berry fruits and soft tannins</i>	
CHAMPANY ROSÉ	4.25   5.85   8.45   24.50
<i>Delicious, pale, dry rosé with red currant and strawberry fruit and a clean dry finish.</i>	

## Champany Blue Label Wine

CHAMPANY SAUVIGNON BLANC	27.50
<i>Lovely freshness with zesty mouth watering acidity and lemony citrus notes.</i>	
CHAMPANY CHARDONNAY	32.50
<i>Pale but with good colour. Hints of lime, toast, butter and nice complexity from beautifully integrated French oak.</i>	
CHAMPANY PINOT NOIR	27.50
<i>A light, bright youthful wine. Ripe cherries and cranberry on the nose and flavours of wild strawberries to taste.</i>	
CHAMPANY PINOTAGE	25.50
<i>Full, soft with a rich plummy fruitcake nose and a long supple tannic finish.</i>	

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

## Premium Spirits

### Gin

EDINBURGH (Scotland)	3.45
NB (North Berwick, Scotland)	3.45
HARRIS (Scotland)	3.60
BOTANIST (Islay, Scotland)	3.60
BOMBAY SAPPHIRE (England)	2.95
TANQUERAY (England)	3.45

### Vodka

OGILVY SCOTTISH POTATO VODKA	3.50
GREY GOOSE (France)	5.95

### Whisky

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

### Rum

DARK MATTER (Scotland)	4.85
HAVANA CLUB 7 YEARS	5.95
RON ZACAPA 23 SOLERA	8.50

