

THE CHOP

AND

ALE HOUSE

Starters

CHICKEN LIVER PATE <i>Served with Scottish oatcakes</i>	9.95
PRAWN COCKTAIL <i>Made with North Sea prawns and Champany sauce</i>	10.95
CHARCOAL GRILLED PORK BELLY <i>with honey and Arran Mustard mayonnaise</i>	12.15
LITTLE BEAN POT <i>v</i> <i>and a seeded biscuit</i>	10.25
TOMATO AND MOZZARELLA SALAD <i>v</i> <i>with basil and spinach oil</i>	12.25
SOUP OF THE DAY	7.75

Salads

	Small	Large
MIXED GREEN SALAD <i>v v</i>	6.05	9.05
ROCKET AND PARMESAN SALAD <i>v v</i>	6.05	9.05

Chicken

CHICKEN THIGHS <i>Marinated in a spicy peri peri sauce and cooked on the charcoal grill. Served with Greek yoghurt</i>	20.95
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Fish

SPECIALITY FISH AND CHIPS <i>Deep fried haddock coated in homemade batter</i>	22.95
SCAMPI <i>Prawn tails enrobed in breadcrumbs and deep fried</i>	19.75

Homemade Sausages

BOEREWORS <i>South African farmers sausage made with beef, pork and spices</i>	Minimum uncooked weight 10oz / 300g	18.75
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Scottish Lamb

LAMB CHOPS <i>From the best end</i>	Minimum uncooked weight 10oz / 300g	29.50
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Charcoal Grilled Steaks

SIRLOIN STEAK <i>Served on the bone, thickly cut and succulent</i>	Minimum uncooked weight 14oz / 400g	39.45
POPES EYE STEAK <i>From the heart of the rump</i>	Minimum uncooked weight 10oz / 300g <i>(when available)</i>	31.95
RIB EYE STEAK <i>From the heart of the rib, served on the bone</i>	Minimum uncooked weight 16oz / 450g	39.45
T BONE STEAK <i>Sirloin steak with an undercut of fillet</i>	Minimum uncooked weight 18oz / 500g <i>(when available)</i>	41.95

Champany Burgers

The renowned Champany Burger made by our in-house butcher.
or
Homemade Bean Burger. A plant based burger made from kidney, borlotti, butter, cannellini and flageolet beans.

THE CHAMPANY BURGER <i>Crispy bacon, lettuce, tomato and topped with our blue cheese dressing</i>	21.45
THE MARY <i>v option</i> <i>In celebration of Mary, Queen of Scots; born in Linlithgow. Scottish Applesmoke Cheddar and French onion relish</i>	21.45
PLAIN <i>v option</i>	19.45
CHEESE <i>v option</i> <i>Covered with Scottish Cheddar</i>	20.45
CHEESE AND BACON <i>And crispy bacon</i>	21.45
MEXICAN <i>Topped with a sauce made from chillies, tomatoes and onions</i>	20.45
THE LIGHTER BITE <i>v v option</i> <i>A Champany burger topped with sliced tomato and served between two iceberg lettuce leaves. Accompanied by a mixed green salad</i>	19.45
BACON <i>With crispy bacon and lettuce</i>	20.45
BLUE CHEESE <i>v option</i> <i>Covered with lashings of our famous blue cheese dressing</i>	20.45
PEPPER <i>With our creamy pepper sauce</i>	20.45

Sauces

PEPPER	4.65
MEXICAN	4.65
BLUE CHEESE MAYONNAISE	4.65

v Vegetarian *v v* Vegan option; please specify.

If you have a food allergy or any other dietary requirements please speak to a Manager before ordering. Not all ingredients are listed on the menu. All menu items are cooked in a kitchen where allergens are present and as such we cannot guarantee menu items are completely free from allergens.

All main courses are served with our homemade chips.