

THE CHOP

AND

ALE HOUSE

Starters

CHICKEN LIVER PATE <i>Served with Scottish oatcakes</i>	10.95
PRAWN COCKTAIL <i>Made with North Sea prawns and Champany sauce</i>	11.45
BLACK PUDDING BON BONS <i>Apple and sage purée</i>	11.45
HARISSA LENTIL BALLS <i>pb option v</i> <i>Garlic yoghurt and pickled red onions</i>	11.45
SMOKED SALMON RILLETTES <i>Hot smoked salmon served cold in a tomato and herb mayonnaise.</i>	13.95
SOUP OF THE DAY	8.95

Salads

	Small	Large
MIXED GREEN SALAD <i>pb v</i>	6.45	9.75
ROCKET AND PARMESAN SALAD <i>v</i>	6.45	9.75

Chicken

PERI PERI CHICKEN <i>Marinated in peri peri spices. Served with Greek yoghurt</i>	22.45
CHARCOAL GRILLED CHICKEN <i>With a choice of sauces:</i>	
BARBEQUE SAUCE	22.45
GARLIC BUTTER	22.45

Fish

SPECIALITY FISH AND CHIPS <i>Deep fried haddock coated in homemade batter</i>	24.95
SCAMPI <i>Prawn tails enrobed in breadcrumbs and deep fried</i>	22.75

Homemade Sausages

BOEREWORS <i>South African farmers sausage made with beef, pork and spices</i>	Minimum uncooked weight 10oz / 300g	20.75
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Scottish Lamb

LAMB CHOPS <i>From the best end</i>	Minimum uncooked weight 10oz / 300g	34.50
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Vegetarian & Vegan

BUTTER CHICKPEA CURRY <i>pb v</i> <i>With flatbread</i>	24.50
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v Vegetarian *pb* 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.

Charcoal Grilled Steaks

BONE-IN SIRLOIN <i>Thickly cut and succulent</i>	Minimum uncooked weight 14oz / 400g	44.45
BONE-IN RIB EYE <i>From the heart of the rib, served on the bone</i>	Minimum uncooked weight 16oz / 450g	47.45
POPES EYE <i>From the heart of the rump</i>	Minimum uncooked weight 10oz / 300g	33.95
THE T BONE <i>Sirloin steak with an undercut of fillet</i>	Minimum uncooked weight 18oz / 500g <i>(when available)</i>	59.50
HANDCUT SIRLOIN <i>Handcut on the Butcher's Block. The best quality sirloin.</i>	Minimum uncooked weight 12oz / 350g	56.15

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>	23.45
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>	23.45
PLAIN <i>v option</i>	21.45
CHEESE <i>v option</i> <i>Covered with Scottish Cheddar</i>	22.45
CHEESE AND BACON <i>And crispy bacon</i>	23.45
MEXICAN <i>Topped with a sauce made from chillies, tomatoes and onions</i>	22.45
THE LIGHTER BITE <i>pb v option</i> <i>A Champany burger topped with sliced tomato and served between two iceberg lettuce leaves.</i>	21.45
BACON <i>With crispy bacon and lettuce</i>	22.45
BLUE CHEESE <i>v option</i> <i>Covered with lashings of our famous blue cheese dressing</i>	22.45
PEPPER <i>With our creamy pepper sauce</i>	22.45

Sauces

PEPPER	4.85
MEXICAN	4.85
BLUE CHEESE MAYONNAISE	4.85

All main courses are served with our homemade chips.

Puddings

HOT WAFFLES	12.50
<i>Homemade hot malted waffles served with maple syrup and whipped cream or ice cream. Perfect for one or two!</i>	
CHAMPANY CHEESECAKE	9.85
<i>with apricot purée</i>	
STICKY TOFFEE PUDDING	9.85
<i>with toffee sauce</i>	
BLACK FOREST SUNDAE	9.85
HOMEMADE VANILLA MERINGUES	9.85
AFFOGATO	9.95
ICE CREAM AND CHOCOLATE SAUCE	7.85
CHEESEBOARD	15.45
<i>This week's cheese selection</i>	

Coffee

Regular or decaffeinated

AMERICANO	4.35
ESPRESSO	4.35
FLAT WHITE	4.35
CAPPUCCINO	4.35
LATTE	4.35
LIQUEUR COFFEE	13.50
HOT CHOCOLATE (Dark or milk)	4.55

Tea

BREAKFAST	3.60
EARL GREY	3.60
PEPPERMINT	3.60
GREEN TEA	3.60

Low or No Alcohol

Long Drinks

TANQUERAY 0.0	3.55
SEEDLIP NON-ALCOHOLIC SPIRIT	3.55

Beer

HEINEKEN 0.0 275ml (0.05%)	3.65
ERDINGER ALKOHOLFREI 500ml (0.4%)	5.90

Sparkling Wine

175ml | Bottle

SIMONSIG KAAPSE VONKEL	11.65 45.50
<i>A fabulous Cap Classic from Stellenbosch in South Africa.</i>	

Champany Wine

125ml | 175ml | 250ml | Bottle

CHAMPANY WHITE	5.65 7.75 11.15 29.90
<i>Crisp, fresh, delicate and fruity from the Chenin Blanc grape</i>	

CHAMPANY RED	5.65 7.75 11.15 29.90
<i>Full bodied with a lovely balance of ripe berry fruits and soft tannins</i>	

CHAMPANY ROSÉ	5.95 8.05 11.75 30.90
<i>Delicious, pale, dry rosé with red currant and strawberry fruit and a clean dry finish.</i>	

Champany Blue Label Wine

CHAMPANY SAUVIGNON BLANC	41.50
<i>Lovely freshness with zesty mouth watering acidity and lemony citrus notes.</i>	

CHAMPANY CHARDONNAY	48.50
<i>Pale but with good colour. Hints of lime, toast, butter and nice complexity from beautifully integrated French oak.</i>	

CHAMPANY PINOT NOIR	49.50
<i>A light, bright youthful wine. Ripe cherries and cranberry on the nose and flavours of wild strawberries to taste.</i>	

CHAMPANY PINOTAGE	37.50
<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

HILLS & HARBOUR (Scotland)	5.65
HARRIS (Scotland)	6.25
KINRARA (Scotland)	6.05
KIRKJUVAGR ARKH-ANGELL Storm Strength 57% (Scotland)	6.55
BOTANIST (Islay, Scotland)	6.30
BOMBAY SAPPHIRE (England)	4.90

Vodka

GREY GOOSE (France)	7.40
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Whisky

ARRAN, 10 YO (Islands)	9.05
BALVENIE, DOUBLE WOOD (Speyside)	10.75
GLENFARCLAS, 10 YO (Speyside)	9.35
GLENFIDDICH, 12 YO (Speyside)	8.85
GLENKINCHIE, 12 YO (Lowlands)	11.05
LAPHROAIG, 10 YO (Islay)	12.15

Rum

DARK MATTER (Scotland)	6.85
HAVANA CLUB 7 YEARS	6.25
RON ZACAPA 23 SOLERA	12.45

