

# THE CHOP

AND

# ALE HOUSE

## Starters

CHICKEN LIVER PATE <i>Served with Scottish oatcakes</i>	11.45
SPICED SALMON FISHCAKES <i>with cucumber raita.</i>	13.95
PRAWN COCKTAIL <i>Made with North Sea prawns and Champany sauce</i>	11.95
GRILLED ASPARAGUS SALAD <i>v pb option</i> <i>New potatoes, leaves, shaved parmesan</i>	12.45
SMOKED SALMON RILLETTES <i>Hot smoked salmon served cold with fresh herbs, lemon and yoghurt.</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>	23.95
CHARCOAL GRILLED CHICKEN <i>With a choice of sauces:</i>	
BARBEQUE SAUCE	23.95
LEMON AND GARLIC BUTTER	23.95

## 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>	23.25

## Homemade Sausages

BOEREWORS <i>South African farmers sausage made with beef, pork and spices</i>	Minimum uncooked weight 10oz / 300g	21.75
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## Scottish Lamb

LAMB CHOPS <i>From the best end</i>	Minimum uncooked weight 10oz / 300g	35.50
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## Vegetarian & Vegan

PIEMONTESE PEPPER <i>pb option v</i> <i>on a grilled vegetable salad, whipped feta and rocket pesto</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	45.45
BONE-IN RIB EYE <i>From the heart of the rib, served on the bone</i>	Minimum uncooked weight 16oz / 450g	48.45
POPES EYE <i>From the heart of the rump</i>	Minimum uncooked weight 10oz / 300g	34.95
THE T BONE <i>Sirloin steak with an undercut of fillet</i>	Minimum uncooked weight 18oz / 500g <i>(when available)</i>	61.50
HANDCUT SIRLOIN <i>Handcut on the Butcher's Block. The best quality sirloin.</i>	Minimum uncooked weight 12oz / 350g	58.15

## 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>	23.95
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>	23.95
PLAIN <i>v option</i>	21.95
CHEESE <i>v option</i> <i>Covered with Scottish Cheddar</i>	22.95
CHEESE AND BACON <i>And crispy bacon</i>	23.95
MEXICAN <i>Topped with a sauce made from chillies, tomatoes and onions</i>	22.95
THE LIGHTER BITE <i>pb v option</i> <i>A Champany burger topped with sliced tomato and served between two iceberg lettuce leaves.</i>	21.95
BACON <i>With crispy bacon and lettuce</i>	22.95
BLUE CHEESE <i>v option</i> <i>Covered with lashings of our famous blue cheese dressing</i>	22.95
PEPPER <i>With our creamy pepper sauce</i>	22.95

## Sauces

PEPPER	4.85
MEXICAN	4.85
BLUE CHEESE MAYONNAISE	4.85

All main courses are served with our homemade chips.