

# THE CHOP

AND

# ALE HOUSE

## Starters

|  |      |
|--|------|
| SMOKED HADDOCK & CHEDDAR FISHCAKES<br><i>with sweet chilli jam</i>   | 6.75 |
| BLACK PUDDING BON BONS<br><i>with red onion chutney</i>  | 6.25 |
| CHARCOAL GRILLED PORK BELLY<br><i>with honey and Arran Mustard mayonnaise</i>  | 6.75 |
| PRAWN COCKTAIL<br><i>Made with North Sea prawns and Champany sauce</i>   | 8.35 |
| WHIPPED FETA AND BEETROOT HUMMUS <i>v</i><br><i>with melba toast</i>   | 6.25 |
| SMOKED SALMON RILLETTES<br><i>Hot smoked salmon served cold in a tomato and herb mayonnaise.<br/>Served with toasted walnut and raisin bread</i> | 7.95 |
| HOME SMOKED CHORIZO SAUSAGE<br><i>Lightly grilled and served with apricot and mango chutney</i>  | 8.35 |
| ROASTED AUBERGINE & HARISSA TABBOULEH <i>v</i><br><i>with pomegranate and poached pears</i>  | 6.25 |
| CHICKEN LIVER PATE<br><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<br><i>With a choice of sauces:</i>  |       |
| TOMATO AND CHILLI  | 13.95 |
| MUSHROOM AND MUSTARD   | 13.95 |
| CREAMY PEPPER<br><i>A cream reduction infused with black pepper</i>  | 13.95 |
| PERI PERI CHICKEN<br><i>Chicken breast marinated in a spicy peri peri sauce and cooked on the charcoal grill</i> | 13.95 |

## Fish

|  |       |
|--|-------|
| SPECIALITY FISH AND CHIPS<br><i>Deep fried haddock coated in homemade batter</i> | 16.95 |
| SCAMPI<br><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 <i>v</i> | 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<br><i>From the heart of the rump</i>            | Minimum uncooked weight 14oz / 400g | 24.95 |
| SIRLOIN STEAK<br><i>Thickly cut and succulent</i>               | Minimum uncooked weight 14oz / 400g | 26.95 |
| RIB EYE STEAK<br><i>From the heart of the rib</i>               | Minimum uncooked weight 16oz / 450g | 26.95 |
| T BONE STEAK<br><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.

|  |       |
|--|-------|
| PLAIN  | 12.40 |
| CHEESE<br><i>Covered with Scottish Cheddar</i>   | 13.95 |
| MEXICAN<br><i>Topped with a sauce made from chillies, tomatoes and onions</i>  | 13.95 |
| THE LIGHTER BITE<br><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<br><i>With Champany's home smoked crispy bacon and lettuce</i>   | 13.95 |
| BLUE CHEESE<br><i>Covered with lashings of our famous Stilton dressing</i>   | 13.95 |
| PEPPER<br><i>With our creamy pepper sauce</i>  | 13.95 |
| THE CHAMPANY BURGER<br><i>Crispy bacon from the Champany smokehouse, lettuce, tomato and topped with our blue cheese dressing</i>                        | 14.95 |
| BRIE AND BACON<br><i>Thick cut slices of Brie topped with bacon from our own smokehouse</i>  | 14.95 |
| HOMEMADE BEAN BURGER <i>v</i><br><i>Made with kidney, borlotti, butter, cannellini and flageolet beans.<br/>Topped with Applesmoke Cheddar <i>v</i></i>  | 13.95 |

## Homemade Sausages

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

## Scottish Lamb

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

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> |      |
| ICE CREAM SUNDAE   | 6.75 |
| <i>Our Chop and Ale House ice cream folded with either:</i>  |      |
| CHOCOLATE BROWNIE CHUNKS   |      |
| SEASONAL BERRIES   |      |
| CHAMPANY CHEESECAKE  | 6.95 |
| RICH DARK CHOCOLATE MOUSSE   | 6.95 |
| <i>with wafer pencil and whipped cream</i>   |      |
| 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 (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 |

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

## Champany Blue Label Wine

|  |       |
|--|-------|
| CHAMPANY SAUVIGNON BLANC   | 27.50 |
| <i>Lovely freshness with zesty mouth watering acidity and lemony citrus notes.</i>   |       |
| CHAMPANY CHARDONNAY  | 29.50 |
| <i>Pale but with good colour. Hints of lime, toast, butter and nice complexity from beautifully integrated French oak.</i> |       |
| CHAMPANY PINOT NOIR  | 25.50 |
| <i>A light, bright youthful wine. Ripe cherries and cranberry on the nose and flavours of wild strawberries to taste.</i>  |       |
| CHAMPANY PINOTAGE  | 24.50 |
| <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 |
| MAKAR (Glasgow, Scotland)    | 3.45 |
| BOMBAY SAPPHIRE (England)    | 2.95 |
| TANQUERAY (England)          | 3.45 |

### Vodka

|                              |      |
|------------------------------|------|
| OGILVY SCOTTISH POTATO VODKA | 3.50 |
| GREY GOOSE (France)          | 4.95 |

### 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    | 4.95 |
| RON ZACAPA 23 SOLERA   | 6.50 |