



COCKTAILS

BONE DRY MARTINI 8.50
Bone Marrow Black Cow vodka, Noilly Prat dry vermouth, pink peppercorn, sea salt & blue cheese olive

IN BLOOM 8.50
Tanqueray gin, Campari, Yellow Chartreuse, lemon, almond & scarlet dust

STONESTREET SWIZZLE 8.00
Grey Goose Citron vodka, Disaronno Amaretto, raspberry, lime, Angostura bitters & candy floss

ROSATO SPRITZ 9.50
RinQuinQuin Peach liqueur, Cocchi Rosa vermouth, strawberry & rose cordial, lime & Rosato Spumante

TO SOURCE THE BEST BRITISH BEEF,

the Chop House team visited farmers & suppliers from across the country. We wanted to understand the provenance of our beef & be able to trace its journey from field to plate. All our beef is butchered and dry-aged in house before being cooked over an open flame charcoal grill.

STARTERS

SCALLOP & PIG CHEEK 4.50 {each}
apple & celeriac slaw

SHORT RIB SCOTCH EGG 7.50
burnt onion mayo

CRAB CAKE 8.50
chipotle hollandaise

HOT CHILLI TACO 5.50 {each}
guacamole & coriander slaw

OYSTERS 2.50 {each}
shallot vinegar & tabasco

BURRATA SALAD 9.50
heritage tomato & pickled onion

SESAME SQUID 8.50
chilli butter & coriander 'slaw

CRISPY SHRIMP 2.50 {each}
bloody mary ketchup

HOT CHICKEN SKEWERS 8.50
whipped blue cheese

MUSSELS 9.50
bone marrow broth

OFF THE COALS

The very best British beef, butchered & dry-aged in-house using Himalayan salts. All our beef is dry-aged for a minimum of 35 days before being cooked on our open flame charcoal grill. Feast on a sharing steak or select your own cut.

SHARING CUTS
Served at market weight & price.
Ask for advice on how much to order.

**CHATEAUBRIAND
PORTERHOUSE
BONE-IN RIB**

SAUCES

BÉARNAISE
PEPPERCORN
BONE MARROW GRAVY
CHIMICHURRI
BLUE CHEESE

RUMP {300g} 19.00
SIRLOIN {350g} 26.00
RIB-EYE {350g} 29.00
FILLET {300g} 36.00

SURF & TURF SHARER 95.00
500g Chateaubriand & a whole lobster with straw fries & béarnaise

EXTRAS
1/2 LOBSTER 20.00
DRIPPING FRIED EGGS 3.00
BONE MARROW 3.00

MAINS

HALF ROASTED CHICKEN 19.50
straw fries & chicken skin mayo

BLACKENED TUNA 22.00
green beans & chilli butter

LOBSTER
HALF 24.00 WHOLE 48.00
straw fries & béarnaise

CAJUN CAULIFLOWER STEAK 16.50
fried cheese & chimichurri



SIDES

TOMATO & PICKLED ONION SALAD 3.50

MASH & GRAVY 3.50

BUTTERED GREENS 3.50

ONION RINGS 3.00

BEEF DRIPPING MUSHROOMS 3.50

GEM LETTUCE & WHIPPED BLUE CHEESE 3.50

DRIPPING CHIPS 3.50

STRAW FRIES 3.50

WATERCRESS & CAPER VINEGAR 3.50

GREEN BEANS & CHILLI BUTTER 3.50

SESAME 'SLAW 3.00

MAC CHEESE 4.00

KIMCHI 'SLAW 3.50

BREAD & BONE MARROW BUTTER 3.00

PLEASE ASK YOUR SERVER IF YOU HAVE ANY ALLERGY OR DIETARY REQUIREMENTS - EVERY CARE IS TAKEN TO ENSURE DISHES ARE ALLERGEN FREE WHERE STATED BUT PLEASE BE AWARE OUR KITCHEN DOES CONTAIN NUTS & OTHER ALLERGENS. FULL ALLERGEN MENU AVAILABLE ON REQUEST.

CHOP HOUSE

BRUNTSFIELD X MARKET ST X LEITH