



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

OYSTERS

NATURAL 2.50 (each)
shallot vinegar & tabasco

**SCRUMPY
FRIED** {three} £9.00 / {six} 18.00
anchovy mayo

**BONE MARROW
BAKED** {three} £9.00 / {six} 18.00
tarragon crumb & gravy

STARTERS

FRIED GOAT'S CHEESE 8.50
chimichurri, tomatoes & pickled onion

**SHORT RIB
SCOTCH EGG** 9.00
marrow gravy & crispy shallots

CRAB & LOBSTER TOAST 12.50
avocado, grapefruit & chilli

CHARCOAL SALMON 11.50
pickled slaw & fennel cracker

**SCALLOP &
SUGARPIT PORK** 14.50
apple & celeriac

DRY AGED BEEF TARTARE 12.50
crispy shallot, anchovy mayo,
rye & marrow toast

SUGAR PIT PORK RIB 9.50
chilli jam & toasted peanuts

**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

WARRENDALE WAGYU

Full blood wagyu from the Yorkshire Dales. Ask your server for today's cut.

EXTRAS

LOBSTER TAIL 13.00
DRIPPING FRIED EGGS 3.00
BONE MARROW 3.00

MAINS

SURF & TURF 29.50
hanger steak, lobster tail,
béarnaise & straw fries

**COAL ROASTED
CHICKEN** 19.50
chimichurri & sweet potato

BURGER 16.50
dry cured bacon, burnt onions,
marrow gravy, comte & straw fries

TREACLE SALMON 21.50
black cabbage & truffle
butter mash

LOBSTER
HALF 24.00 WHOLE 48.00
béarnaise & straw fries

**SWEET POTATO
GNOCCHI** 17.50
slow roasted tomatoes, green
chilli & broccolini

SIDES

**TOMATO & PICKLED
ONION SALAD** 4.50

MASH & GRAVY 3.50

BLACK CABBAGE 3.50

CAULIFLOWER CHEESE 4.00

**BEEF DRIPPING
MUSHROOMS** 3.50

**SHAVED SPROUTS &
BLUE CHEESE** 3.50

DRIPPING CHIPS 4.00

STRAW FRIES 3.50

**WATERCRESS &
CAPER VINEGAR** 3.50

**BROCCOLINI &
CHILLI BUTTER** 4.50

SESAME 'SLAW 3.50

MAC CHEESE 4.50

ONION RINGS 3.50

**BREAD & BONE
MALLOW BUTTER** 3.50

PLEASE ASK YOUR SERVER IF YOU HAVE ANY ALLERGY OR DIETARY REQUIREMENT.
PLEASE BE AWARE OUR KITCHEN DOES CONTAIN NUTS & OTHER ALLERGENS. FULL ALLERGEN MENU AVAILABLE ON REQUEST.

CHOP HOUSE

BRUNTSFIELD X MARKET ST X LEITH