



COCKTAILS

BONE DRY MARTINI 9.00
Bone Marrow Black Cow vodka,
dry vermouth, pink peppercorn, sea
salt & blue cheese olive

**COAL ROASTED
PINEAPPLE MARGARITA** 8.50
Olmecca Altos tequila, coal roasted
pineapple cordial, Cointreau & lime

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

SMOKED SALT NEGRONI 8.50
Portobello Road gin, Campari sweet
vermouth, smoked sea salt & thyme

OYSTERS

NATURAL (each) 3.00
shallot vinegar & tabasco

**SCRUMPY
FRIED** (three) 9.00 / (six) 18.00
hot mayo

**BONE MARROW
BAKED** (three) 9.00 / (six) 18.00
tarragon crumb & gravy

STARTERS

SUGAR PIT PORK RIB 9.50
chilli jam, 'slaw & toasted peanuts

CHARCOAL SALMON 12.50
fennel, rocket & rye

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

BURRATA 9.50
heritage tomatoes & basil

STICKY CHICKEN WINGS 8.50
sesame & spring onion

ASPARAGUS 10.50
doddington, hazelnut & béarnaise

CRISPY CHILLI SQUID 9.50
'slaw & hot mayo

CRAB TOAST 12.50
avocado, grapefruit & chilli

**SCALLOP &
SUGAR PIT PORK** 15.50
apple & celeriac

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) 19.50
SIRLOIN (350g) 27.00
RIB-EYE (350g) 29.00
FILLET (250g) 36.00

SALT AGED SHORTHORN
Salt chamber aged beef from
Peter Hannan. Ask your server for
today's cut



MAINS

**BROWN BUTTER &
MAPLE CHICKEN** 21.50
straw fries & béarnaise

CRAB LINGUINE 19.50
chilli, fennel & lemon

BURGER 16.50
comté & straw fries

MONKFISH TAIL 22.50
tandoori spice, mango salsa &
pickled veg

BLACK PIG 26.00
garlic potatoes, lemon & yoghurt

LAMB RUMP 19.50
bbq aubergine & charred gem

**CAULIFLOWER
STEAK** 17.50
chipotle, goat's cheese &
hazelnut

SIDES

**DODDINGTON &
ROCKET SALAD** 4.00

MASH & GRAVY 3.50

SESAME 'SLAW 3.50

GARLIC POTATOES 4.00

**BEEF DRIPPING
MUSHROOMS** 4.00

**TOMATO & PICKLED
ONION SALAD** 4.50

DRIPPING CHIPS 4.00

MAC CHEESE 5.00

**BROCCOLINI &
CHILLI BUTTER** 4.50

**BABY GEM &
BLUE CHEESE SALAD** 4.50

STRAW FRIES 3.50

BUTTERED GREENS 4.00

ONION RINGS 3.50

**BREAD & BONE
MALLOW BUTTER** 4.00

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

CHOP HOUSE

BRUNTSFIELD X MARKET ST X LEITH