

Press Release

Friday 16th February 2018

Edinburgh

CHOP HOUSE TO OPEN IN EDINBURGH'S BRUNTSFIELD

RESTAURANT BRAND ANNOUNCE THEIR THIRD AND LARGEST SITE WILL OPEN THIS MARCH

CHOP HOUSE

BAR × BUTCHERY



Mark Fraser and Michael Spink

The latest addition to the Chop House family will open this March in Edinburgh's Bruntsfield neighbourhood. Serving the best British beef, dry-aged and butchered in-house, Chop House launched in 2015 with a focus on cooking over open coal and currently operates two restaurants in Leith and The Arches on Market Street.

Open 7 days a week, Chop House Bruntsfield will bring its unique casual dining experience focused on steak and cocktails to a new side of the city. Renowned for its sociable style of dining, Chop House proudly presents large cuts of beef, sharing starters and enticing side dishes designed to be enjoyed by the whole table. Chop House Bruntsfield will be split over two levels with views across The Meadows and Bruntsfield Links.

Managing Director Mark Fraser commented: *"Opening a third Chop House in our home city of Edinburgh is an exciting prospect. The brand has its roots in Leith, where we became part of the local community, and for me Bruntsfield has a similar feel. There's great buzz to the area with an eclectic mix of independent shops, cafes and bars. There's a real neighbourhood feel and we can't wait to open next month and become part of it."*



On ground level, the custom-made Chop House bar takes centre stage and will offer a fantastic selection of drinks including an extensive wine list, cocktails and locally-sourced beers including their own beer brewed in partnership with Drygate Brewery. The bar area will be the perfect place to enjoy a drink or dine whilst enjoying the bustling atmosphere. Stunningly upholstered booth and banquette seating formed from leather and steel will form a key part of the design. Guests can also order oysters, freshly shucked from the bar alongside a glass of champagne or a classic cocktail.

The lower level will house an intimate dining space with seating for 40 alongside the Captain's Table which seats 8. On this floor, diners can see Chop House's signature cuts of beef as they are dry-aged in Himalayan salt and also catch a glimpse of the beef being grilled over hot coal. Sourcing the very best beef is crucial for Chop House, however this is only the start of the journey. The meat is then hung in-house, in state-of-the-art dry ageing fridges for up to 90 days to produce a more tender and flavoursome finish.

Sociable dining is central to the brand's ethos and large sharing steaks such as bone-in rib, porterhouse and chateaubriand take pride of place. These specialist cuts are available in varying weights between 600g and 1.2kg and are presented on specially made steel skillets. Prime cuts such as fillet, sirloin and rib-eye also feature on the menu alongside mains of monkfish and pig's cheek kebab, and lobster and straw fries. The sharing culture is encouraged across the menu allowing tables to create their own feast from a selection of starters like crispy shrimp, roast scallop and hot chicken skewers, complemented by an extensive mix of sides including dripping chips, bread and bone marrow butter and sesame 'slaw.

Weekend breakfast will be a mainstay of the offer with diners choosing from a classic 'butcher's breakfast' or opting for marmite crumpets with fried duck egg or smashed avocado on sourdough.



Nowhere is the sharing culture more prevalent than on Sunday, the aptly named 'Day of Roast', when roast beef and a choice of sharing cuts are served with marrow gravy, roasted potatoes, buttered greens and Yorkshire puddings.

The interiors will complement Chop House's two existing sites, underscoring the brand's innovative design scheme of raw steel contrasted with luxurious leather upholstery, marble and rich heritage colours. The design ethos of the brand has been further developed with the addition of a living wall of ferns and succulents which will sprout from gaps in the steel facade.

Managing Director Michael Spink commented: *"We're really proud of Chop House and what the team has achieved. Since we opened in 2015 it's been an amazing journey built on the back of a simple premise - cooking the very best British beef over coal. We've opened successful sites in Leith and Market Street and we believe that Bruntsfield is a great location for our third site."*

ENDS

NOTES TO EDITORS

Chop House
88 Bruntsfield Place
Edinburgh, EH10 4HG
bruntsfield@chophousesteak.co.uk
www.chophousesteak.co.uk
Twitter: [@chophousesteak](https://twitter.com/chophousesteak)
Facebook: [Chop House](https://www.facebook.com/ChopHouse)
Instagram: [@chophousesteak](https://www.instagram.com/chophousesteak)

OPENING TIMES

Monday-Friday: 12 noon- late

Saturday-Sunday: 10am – late

REGULAR OFFERS

Every weekend, Chop House Bruntsfield will offer a breakfast menu featuring steak and beef-dripping eggs alongside house-recipe Bloody Marys from 10am – 12pm. Book a table in advance to receive a complimentary Bloody Mary. Each Sunday is the 'Day of Roast' with sirloin and sharing cuts roasted and served with all the trimmings.

An Express Lunch will be available throughout the week in addition to the main menu including dishes like steak sourdough, cheeseburger, sesame squid salad and a shortrib bun.

A host of regular events and special offers will also be available including a 'Corkage Club' every Monday evening when customers can bring their own wine for a £5 corkage charge per bottle, as well as 'Steak and Sides' every Tuesday when diners can enjoy 2 sirloin steaks and 2 sides for £45. The venue will also play host to regular monthly tastings, giving guests the opportunity to sample beef, beer, cocktails and wine.



The Captain's Table at Leith Chop House

THE COMPASS GROUP

The Compass Group is owned and operated by Mark Fraser and Michael Spink who met when working for Scottish & Newcastle. Mark was Scottish & Newcastle's youngest ever licensee, at the age of 19.

In 2004 Mark and Michael formed a business partnership and quickly became established as one of the most

astute independent operating teams in Edinburgh. The Compass Group estate has won many awards at prestigious ceremonies such as the SLTN & Dram awards.

2004 – launched Sygn – the Capital’s first independent style bar

3-time winner of SLTN’s Style Bar of the Year award

2007 – launched Monteiths – their first restaurant concept

2-time winner of SLTN’s Cocktail Bar of the Year award

Winner - Best Scottish Restaurant – 2011 Diner’s Awards

2009 – launched The WestRoom – a local gastropub in the heart of Edinburgh’s West End

2015 – launched Chop House in Leith

2016 – launched Chop House at The Arches on Market Street

2017 – launched White Horse Seafood & Oyster Bar on the Royal Mile

BEEF SUPPLIERS

Shaws Fine Meats is a traditional, artisanal, family-owned butchery business dating back to 1828. Based in Lauder they buy their meat from St Boswells Market and from local farmers they have worked with for generations. *“We have always stuck true to our roots; procuring the best possible produce which we then skillfully butcher to offer our customers the best quality products.”*

Hannan Meats is a boutique butchery business based in Northern Ireland specialising in Himalayan salt-aged Shorthorn beef from the Glenarm Estate. With multiple awards including a gold award at the World Steak Challenge, and Supreme Champion at the Great Taste awards. They are the exclusive beef supplier for world-renowned Fortnum & Mason.

MEDIA CONTACT

To request images, or for any media-related enquiries, please contact:

Lee MacGregor at Mitchell MacGregor Public Relations

07801 286005 / 0131 6293902 / lee@mitchellmacgregorpr.com