

TO TEMPT

Favs from The Restaurant and the Chop & Ale House.

COLD SMOKED SALMON

From our own Smokehouse.

CHICKEN LIVER PATÉ

Oatcakes and leaves.

WHIPPED FETA AND BEETROOT HUMMUS *v*

Walnut and raisin melba toast.

BLACK PUDDING

Fried egg and radicchio.

PRAWN COCKTAIL

Made with North Sea prawns and Champany sauce.

TOMATO CONSOMMÉ *v pb*

Served with tomato concasse and spinach.

PERI PERI PRAWNS

The classic Champany dish.

TOMATO AND MOZZARELLA SALAD *v pb*

Red onions and balsamic vinegar.

SOUP OF THE DAY



MAINS

Something a little different.

BEETROOT TARTE TATIN *v*

Whipped goats' cheese.

CORNFED CHICKEN BREAST

Cognac and mushroom sauce.

CHARCOAL GRILLED SALMON

From the deep water of Shetland. Served with lemon butter.

SPICED VEGETABLE CASSEROLE *v pb*



Champany

9⁷⁵

7³⁵

6²⁵

7⁹⁵

8³⁵

4⁶⁵

9⁹⁵

6⁹⁵

4⁹⁵

16⁹⁵

13⁹⁵

16⁹⁵

14⁹⁵



STEAK NIGHT



BONE-IN SIRLOIN

Thickly cut and succulent.

Minimum weight 400g

27⁹⁵

BONE-IN RIBEYE

From the heart of the rib.

Minimum weight 450g

27⁹⁵

T BONE

Sirloin and fillet.

Minimum weight 500g

29⁹⁵



FROM THE BUTCHER'S BLOCK

PRICED PER 100 GRAMS.

WE WILL BE DELIGHTED TO LET YOU KNOW THE SIZES OF CUTS ON OFFER.

HAND-CUT STRIPLOIN

The knight of steaks.

Minimum weight 450g

10⁰⁰
per 100g

HAND-CUT RIBEYE

Full of flavour. The best all round steak.

Minimum weight 500g

10⁰⁰
per 100g

HAND-CUT POPESEYE

From the rump.

Minimum weight 400g

10⁰⁰
per 100g

PRIME RIB

For two to share. Carved in the kitchen. Served on a platter.

Minimum weight 850g

9⁵⁰
per 100g

FILLET TAILS

The 'tail end' of the fillet.

Minimum weight 250g

12⁰⁰
per 100g
(Medium-rare only)

LAMB CHOPS

Three Scottish Lamb Chops from the best end.

18⁹⁵

ALL MAIN COURSES ARE SERVED WITH CHOP AND ALE HOUSE CHIPS AND COLESLAW.



SIDES

Fine accompaniments to enjoy with your main.

MIXED WILD LEAF AND HERB SALAD *v pb*

Pine kernels, Chardonnay vinaigrette.

4⁶⁵

ROCKET AND PARMESAN SALAD *v pb*

4⁶⁵ | 6¹⁰



THE BURGERS



THE RENOWNED CHAMPANY BURGER MADE ONSITE BY OUR OWN BUTCHER.

or

HOMEMADE BEAN BURGER. A PLANT BASED BURGER MADE FROM KIDNEY, BORLOTTI, BUTTER, CANNELLINI AND FLAGEOLET BEANS.

PLAIN

12⁴⁰

CHEESE

v option

13⁹⁵

Covered with Scottish Cheddar or Applesmoke Cheddar *v*.

THE MARY

v option

13⁹⁵

Scottish Applesmoke Cheddar and tomato and onion relish.

MEXICAN

13⁹⁵

Topped with a sauce made from chillies, tomatoes and onions.

THE LIGHTER BITE

pb v option

13⁹⁵

A Champany burger topped with sliced tomato and served between two iceberg lettuce leaves. Accompanied by a mixed green salad.

BACON

13⁹⁵

With Champany's home smoked crispy bacon and lettuce.

BLUE CHEESE

v option

13⁹⁵

Covered with lashings of our famous blue cheese dressing.

PEPPER

13⁹⁵

With our creamy pepper sauce.

THE CHAMPANY BURGER

14⁹⁵

Crispy bacon, lettuce, tomato and topped with our blue cheese dressing.

BRIE AND BACON

14⁹⁵

Thick cut slices of Brie topped with bacon from our own smokehouse.



PUDDINGS

Served with cream or ice-cream..



HOT WAFFLES

7⁹⁵

Homemade served with maple syrup.

CHAMPANY CHEESECAKE

6⁹⁵

Fruit purée.

STICKY TOFFEE PUDDING

7⁹⁵

ICE CREAM AND CHOCOLATE SAUCE

6³⁵

VANILLA MERINGUES

6⁵⁰

CHAMPAGNE

CHAMPAGNE

LANSON PERE ET FILS
LANSON £72.50

SOUTH AFRICA

SIMONSIG
KAAPSE VONKEL 2015 £39.50

WHITE

HOUSE WINE

CHAMPANY WHITE
CHAMPANY £24.90

CAPE HANGKLIP
SIMONSIG £28.50
SAUVIGNON BLANC

CHAMPANY
CHARDONNAY £37.50

BURGUNDY

CHABLIS
LOUIS MICHEL 2018 £49.50

LOIRE

SANCERRE
LES BARONNES
HENRI BOURGEOIS 2018 £55.00

ALSACE

TRIMBACH
RIESLING 2017 £42.50

SOUTH AFRICA

ATARAXIA
SAUVIGNON BLANC 2018 £39.50

MORGENSTER
SAUVIGNON BLANC / SEMILLON 2014 £47.50

ATARAXIA
CHARDONNAY 2016 £55.00

JORDAN
NINE YARDS
CHARDONNAY 2015 £72.50

ROSE

HOUSE WINE

SIMONSIG
ROSE £26.50

RED

HOUSE WINE

CHAMPANY RED
CHAMPANY £24.90

LOMOND
PINOT NOIR 2013 £32.50

CHAMPANY
THISTLE £39.50
SYRAH / MOURVEDRE / GRENACHE

BURGUNDY

RULLY
LA BERGERIE
ROLAND SOUNIT £49.00

BEAUJOLAIS

MORGON
LES CHARMES
P. FERRAUD ET FILS 2016 £39.00

RHONE & SOUTHERN FRANCE

CHATEAU HAUT-GLEON
CORBIERES 2016 £44.00

BORDEAUX

CHATEAU LA GRANDE CLOTTE 2015 £37.50

CHATEAU CISSAC
CRU BOURGEOIS
HAUT MEDOC 2014 £75.00

SOUTH AFRICA

SIMONSIG
MR BORIO'S
SHIRAZ 2017 £29.95

FLOTSAM & JETSAM
CHRIS & SUZAAN ALHEIT
CINSAULT 2017 £37.50

JOURNEY'S END
MERLOT 2016 £45.00

MAX
MILES MOSSOP WINES 2016 £49.00

THELEMA
MERLOT 2017 £52.50

THELEMA
SHIRAZ 2015 £52.50

SIMONSIG
TIARA 2015 £55.00

SIMONSIG
FRANS MALAN RESERVE 2015 £55.00

LOMOND
CONEBUSH
SYRAH 2015 £65.00

THELEMA
CABERNET SAUVIGNON 2016 MAGNUM £135.00

SPAIN

BODEGAS BORDON
RESERVA
RIOJA 2014 £32.50

MARQUES DE RISCAL
RESERVA
RIOJA 2015 £45.00

ITALY

ARELE
TOMMASI 2016 £39.50

CHIANTI CLASSICO
FONTERUTOLI 2016 £45.00

BARBERA D'ALBA
BATTAGLIONE 2016 £45.00

AMARONE DELLA VALPOLICELLA
CAPITEL DE ROARI
LUIGI RIGHETTI 2015 £65.00