

WINE BY THE GLASS

CHAMPANY WHITE

Crisp, bright & juicy, light to medium-bodied with fresh, appley acidity.

7.75

CHAMPANY SAUVIGNON BLANC

Elegant, citric & lively with tropical fruit textures on the palate with a fresh, grassy lift on the finish.

10.65

CHAMPANY CHARDONNAY

Delicate & charming. Stone fruit, vanilla with a light to medium bodied creamy texture with succulent finish.

12.75

CHAMPANY ROSÉ

Pale pink in colour, red fruits & cherries, crunchy, fresh with good weight & a citric 'tang' on the finish.

8.05

CHAMPANY RED

Cabernet/Shiraz blend. Deep red in colour, medium to full. Soft, fruity, ripe, spiced & rounded.

7.75

CHAMPANY PINOT NOIR

Elegant, bright & youthful. Floral with fresh, red fruits & dried herbal notes.

12.75

CHAMPANY PINOTAGE

South Africa's 'signature grape'. Dark, fleshy fruit with lively texture & fine tannins.

9.65

CHAMPANY THISTLE

The Champany Flagship house wine. A blend of Syrah, Grenache & Mourvedre. Fragrant mix of red & black fruits. Hints of toast & spice. A grippy finish.

12.50

WINE FROM THE CORAVIN

SIMONSIG LANGBUILT STEEN

Old vine Chenin Blanc from Stellenbosch, South Africa.

16.95

JOOSTENBERG FAMILY BLEND RED

From the family estate in Paarl, South Africa.

13.95

v VEGETARIAN DISH. *pb* VEGAN OPTION. PLEASE SPECIFY WHICH YOU WOULD LIKE.
IF YOU HAVE A FOOD ALLERGY OR ANY OTHER DIETARY REQUIREMENTS
PLEASE SPEAK TO OUR STAFF BEFORE ORDERING.

THE SUPPER MENU

Served every Wednesday, Thursday & Friday Evening

TO START

SMOOTH CHICKEN LIVER PARFAIT

with oatcakes & homemade chutney.

STILTON SALAD *v option*

with crispy bacon.

PRAWN COCKTAIL

Made with North Sea prawns and Champany sauce.

GRILLED ASPARAGUS SALAD *v pb option*

New potatoes, leaves, shaved parmesan.

TO FOLLOW

CHAMPANY STEAK

Charcoal Grilled Aberdeen Angus Beef

PERI PERI CHICKEN BREAST

Marinated in peri peri spices. Served with Greek yoghurt.

RED ONION & APPLE TARTE TARTIN *v pb option*

Pickled walnuts.

TO FINISH

CHAMPANY CHEESECAKE

with seasonal fruits.

WAFFLES FOR ONE

Homemade vanilla ice cream.

APPLE, RAISIN AND CHOCOLATE CRUMBLE *v pb option*

with homemade ice cream.

All main courses are served with Champany Chips.

Please choose one sauce to accompany your meal.

SIDES

MIXED WILD LEAF & HERB SALAD *v pb*

+£7⁴⁰

ROCKET AND PARMESAN SALAD

+£7⁴⁰

ROASTED CARROTS

WITH CRÈME FRAÎCHE AND WALNUTS

+£7⁴⁰

GARLIC MUSHROOMS

+£7⁴⁰

MUSHROOM, CREAMY PEPPER OR BEARNAISE SAUCE

+£4⁹⁵

2 Course Fixed Price Menu £43.50 per person

3 Course Fixed Price Menu £53.50 per person