

TO TEMPT

Favs from The Restaurant and the Chop & Ale House.

COLD SMOKED SALMON
From our own Smokehouse.

CHICKEN LIVER PÂTÉ
Oatcakes and leaves.

TRIPLE SMOKED BEEF
served with olive oil

BLACK PUDDING
Fried egg and radicchio.

PRAWN COCKTAIL
Prawns topped with Champany sauce.

MUSHROOM AND BARLEY "RISOTTO" *v pb*
roasted chestnuts and truffle oil

PERI PERI PRAWNS
The classic Champany dish.

HOMEMADE SOUP *v pb*



MAINS

Something a little different.

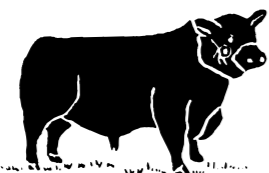
BEETROOT TARTE TATIN *v pb option*
whipped goats cheese

(When available.)

CORNFED CHICKEN BREAST
Cognac and mushroom sauce.

CHARCOAL GRILLED SALMON
From the deep water of Shetland. Keta and white wine butter sauce.

SPICED LENTIL BABOTIE *v pb*
With saffron rice.



Champany



STEAK NIGHT



10⁴⁵

7⁹⁰

8⁹⁵

8⁵⁰

8⁹⁵

8⁹⁵

10⁶⁵

5³⁰

16⁹⁵

16⁹⁵

19²⁵

16⁹⁵

BONE-IN SIRLOIN *Minimum weight 140z / 400g* 30⁹⁵
Thickly cut and succulent.

BONE-IN RIBEYE *Minimum weight 15³/₄0z / 450g* 30⁹⁵
From the heart of the rib.

T BONE *Minimum weight 17³/₄0z / 500g* 32⁹⁵
Sirloin and fillet. *(When available.)*



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 *Minimum weight 450g* 11⁵⁰
The knight of steaks. *per 100g*

HAND-CUT RIBEYE *Minimum weight 500g* 11⁵⁰
Full of flavour. The best all round steak. *per 100g*

PRIME RIB *Minimum weight 850g* 11⁰⁰
For two to share. Carved in the kitchen. Served on a platter. *per 100g*

FILLET TAILS *Minimum weight 300g* 13⁰⁰
The 'tail end' of the fillet. *per 100g (Medium-rare only)*

SCOTTISH LAMB CHOPS 24⁵⁰
Three Lamb Chops from the best end.

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



SIDES

Fine accompaniments to enjoy with your main.

MIXED WILD LEAF AND HERB SALAD *v pb* 4⁹⁵ | 6⁵⁵
Pine kernels, Chardonnay vinaigrette.

ROCKET AND PARMESAN SALAD *v* 4⁹⁵ | 6⁵⁵

VEGETABLES 5⁹⁵



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 13⁴⁰

CHEESE *v option* 14⁹⁵
Covered with Scottish Cheddar or Applesmoke Cheddar *v*.

THE MARY *v option* 14⁹⁵
Scottish Applesmoke Cheddar and tomato and onion relish.

MEXICAN 14⁹⁵
Topped with a sauce made from chillies, tomatoes and onions.

THE LIGHTER BITE *pb v option* 14⁹⁵
A Champany burger topped with sliced tomato and served between two
iceberg lettuce leaves. Accompanied by a mixed green salad.

BACON 14⁹⁵
With Champany's home smoked crispy bacon and lettuce.

BLUE CHEESE *v option* 14⁹⁵
Covered with lashings of our famous blue cheese dressing.

PEPPER 14⁹⁵
With our creamy pepper sauce.

THE CHAMPANY BURGER 15⁹⁵
Crispy bacon, lettuce, tomato and topped with our blue cheese dressing.

BRIE AND BACON 15⁹⁵
Thick cut slices of Brie topped with bacon from our own smokehouse.



PUDDINGS

Served with cream or ice-cream.



HOT WAFFLES AND MAPLE SYRUP 8⁴⁵

CHAMPANY CHEESECAKE 7⁴⁵
winter spiced compote

STICKY TOFFEE PUDDING 7⁹⁵

PEAR AND APPLE CRUMBLE *v pb* 7⁴⁵

TRADITIONAL CREAMY RICE PUDDING 7⁴⁵
rum and raisins

ICE CREAM AND CHOCOLATE SAUCE 6⁷⁵

CHEESE FROM HIGHLAND FINE CHEESES 11⁷⁵