

TO TEMPT

Starters from The Restaurant and the Chop & Ale House.

COLD SMOKED SALMON

From our own Smokehouse.

CHICKEN LIVER PÂTÉ

Oatcakes and leaves.

PEAR AND BLUE CHEESE SALAD *v*

with citrus and walnut dressing.

BLACK PUDDING

Fried egg and radicchio.

PRAWN COCKTAIL

Prawns topped with Champany sauce.

SMOKED CAULIFLOWER ON ROMESCO SAUCE *v pb*

A sauce made from peppers, tomatoes and almonds.

PERI PERI PRAWNS

Prawns painted with peri-peri spices and skillet fried. Spicy.

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.



11⁸⁵

8⁹⁵

9⁸⁵

9⁵⁵

9⁸⁵

9⁶⁵

11⁹⁵

5⁸⁵

18⁹⁵

18⁹⁵

21⁹⁵

18⁹⁵

5⁴⁵ | 7²⁵

5⁴⁵ | 7²⁵

6⁴⁵

6⁴⁵

4³⁵



STEAKS



BONE-IN SIRLOIN

Thickly cut and succulent.

Minimum weight 140z / 400g 35⁹⁵

BONE-IN RIBEYE

From the heart of the rib.

Minimum weight 15³/₄0z / 450g 35⁹⁵

T BONE

Sirloin and fillet.

Minimum weight 17³/₄0z / 500g 38⁴⁵

(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

The knight of steaks.

Minimum weight 450g 13⁵⁰

per 100g

HAND-CUT RIBEYE

Full of flavour. The best all round steak.

Minimum weight 500g 13⁵⁰

per 100g

PRIME RIB

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

Minimum weight 850g 13¹⁵

per 100g

FILLET TAILS

The 'tail end' of the fillet.

Minimum weight 300g 14³⁰

per 100g

(Medium-rare only)

SCOTTISH LAMB CHOPS

Three Lamb Chops from the best end.

27⁵⁰

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*

ROCKET AND PARMESAN SALAD *v*

GLAZED CARROTS WITH FENNEL SEEDS AND CHERVIL

GARLIC MUSHROOMS

MUSHROOM, CREAMY PEPPER OR BEARNAISE SAUCE

5⁴⁵ | 7²⁵

5⁴⁵ | 7²⁵

6⁴⁵

6⁴⁵

6⁴⁵

6⁴⁵

4³⁵

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

CHEESE

Covered with Scottish Cheddar or Applesmoke Cheddar *v*.

THE MARY

Scottish Applesmoke Cheddar and tomato and onion relish.

MEXICAN

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

THE LIGHTER BITE

A Champany burger & sliced tomato served between iceberg lettuce leaves.

BACON

With Champany's home smoked crispy bacon and lettuce.

BLUE CHEESE

Covered with lashings of our famous blue cheese dressing.

PEPPER

With our creamy pepper sauce.

THE CHAMPANY BURGER

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

BRIE AND BACON

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



PUDDINGS

Served with cream or ice-cream.



HOT WAFFLES AND MAPLE SYRUP

CHAMPANY CHEESECAKE

poached plums in port wine.

CREAMY RICE PUDDING

With raisins and toasted marshmallows

CHOCOLATE MOUSSE CAKE

honeycomb and crème fraîche.

APPLE AND CINNAMON CRUMBLE *v pb*

ICE CREAM AND CHOCOLATE SAUCE

CHEESE FROM HIGHLAND FINE CHEESES

14⁹⁵

16⁸⁵

16⁸⁵

16⁸⁵

16⁸⁵

16⁸⁵

16⁸⁵

16⁸⁵

17⁸⁵

17⁸⁵

9⁴⁵

8⁴⁵

8⁴⁵

8⁴⁵

8⁴⁵

7⁸⁵

12⁹⁵