

TO TEMPT

COLD SMOKED SALMON
From our own Smokehouse.

CHICKEN LIVER PARFAIT
Oatcakes and leaves.

BLACK PUDDING
Fried egg and radicchio.

PRAWN COCKTAIL
Prawns topped with Champany sauce.

PORK BELLY
Puy lentils, apple purée.

AUBERGINE ROULADE WITH HALLOUMI *v pb option*
Homemade tomato sauce.

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

HOMEMADE SOUP *v pb*



MAINS

SHALLOT, APPLE & PARMESAN TARTE TARTIN
Whipped goats cheese. v pb option

CORNFED CHICKEN BREAST
Cognac and mushroom sauce.

FILLET OF WEST COAST HALIBUT
Mussel and spring onion butter sauce. Crushed new potatoes.

WINTER VEGETABLE CASSEROLE *v pb option*
Sweet potato, spinach and chickpea with wild rice.



Champany



STEAK & LAMB



12⁹⁵

9⁶⁵

10²⁵

10⁵⁵

11⁶⁵

10²⁵

12⁷⁵

7⁵⁰

BONE-IN SIRLOIN	<i>Minimum weight 140z / 400g</i>	38 ⁴⁵
<i>Thickly cut and succulent.</i>		
BONE-IN RIBEYE	<i>Minimum weight 15³/₄oz / 450g</i>	38 ⁴⁵
<i>From the heart of the rib.</i>		
T BONE	<i>Minimum weight 17³/₄oz / 500g</i>	40 ⁹⁵
<i>Sirloin and fillet.</i>		<i>(When available.)</i>
SCOTTISH LAMB CHOPS		28 ⁵⁰
<i>Three Lamb Chops from the best end.</i>		



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	<i>Minimum weight 450g</i>	14 ⁴⁵
<i>The knight of steaks.</i>		<i>per 100g</i>
HAND-CUT RIBEYE	<i>Minimum weight 500g</i>	14 ⁴⁵
<i>Full of flavour. The best all round steak.</i>		<i>per 100g</i>
PRIME RIB	<i>Minimum weight 850g</i>	13 ⁹⁵
<i>For two to share. Carved in the kitchen. Served on a platter.</i>		<i>per 100g</i>
CHATEAUBRIAND	<i>Minimum weight 800g</i>	16 ⁰⁰
<i>The whole fillet for two. Carved. Served blue to rare only.</i>		<i>per 100g</i>
		<i>(When available.)</i>



SIDES



BOEREWORS		9 ⁷⁵
<i>The famous South African farmers sausage.</i>		
MIXED WILD LEAF AND HERB SALAD <i>v pb</i>	5 ⁸⁵	8 ⁷⁵
ROCKET AND PARMESAN SALAD <i>v</i>	5 ⁸⁵	8 ⁷⁵
GLAZED CARROTS		6 ⁹⁰
GARLIC MUSHROOMS		6 ⁹⁰
MUSHROOM, CREAMY PEPPER OR BEARNAISE SAUCE		4 ⁵⁰

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



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		18 ⁹⁵
CHEESE	<i>v option</i>	19 ⁹⁵
<i>Covered with Scottish Cheddar or Applesmoke Cheddar v.</i>		
THE CHAMPANY BURGER		20 ⁹⁵
<i>Crispy bacon, lettuce, tomato and topped with our blue cheese dressing.</i>		
THE MARY	<i>v option</i>	19 ⁹⁵
<i>Scottish Applesmoke Cheddar and tomato and onion relish.</i>		
MEXICAN		19 ⁹⁵
<i>Topped with a sauce made from chillies, tomatoes and onions.</i>		
THE LIGHTER BITE	<i>pb v option</i>	18 ⁹⁵
<i>A Champany burger & sliced tomato served between iceberg lettuce leaves.</i>		
BACON		19 ⁹⁵
<i>With Champany's home smoked crispy bacon and lettuce.</i>		
BLUE CHEESE	<i>v option</i>	19 ⁹⁵
<i>Covered with lashings of our famous blue cheese dressing.</i>		
PEPPER		19 ⁹⁵
<i>With our creamy pepper sauce.</i>		



PUDDINGS



Served with cream or ice-cream.

CHAMPANY CHEESECAKE		8 ⁹⁵
<i>Vanilla and pear compote.</i>		
HOT WAFFLES AND MAPLE SYRUP		10 ⁹⁵
TRADITIONAL CREAMY RICE PUDDING <i>v</i>		8 ⁹⁵
<i>Homemade raspberry jam.</i>		
CHOCOLATE FONDANT		8 ⁹⁵
<i>With dark cherries.</i>		
COCONUT PANNA COTTA		8 ⁹⁵
<i>With mango.</i>		
APPLE AND BRAMBLE CRUMBLE <i>v pb option</i>		8 ⁹⁵
SCOTTISH CHEESE SELECTION		14 ⁵⁰