

TO TEMPT

Favs from The Restaurant and the Chop & Ale House.

COLD SMOKED SALMON
From our own Smokehouse.

CHICKEN LIVER PÂTÉ
Oatcakes and leaves.

STILTON SALAD *v*
Iceberg lettuce, stilton sauce, walnuts, dates and grapes.

BLACK PUDDING
Fried egg and radicchio.

PRAWN COCKTAIL
Prawns topped with Champany sauce.

SPRING LEEKS ON ROMESCO SAUCE *v pb*
A sauce made from peppers, tomatoes and almonds.

PERI PERI PRAWNS
The classic Champany dish.

HOMEMADE SOUP *v pb*



MAINS

Something a little different.

SHALLOT AND APPLE TARTE TATIN *v pb option*
Crème fraîche. (When available.)

CORNFED CHICKEN BREAST
Cognac and mushroom sauce.

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

BEETROOT CASSEROLE *v pb*
With wild rice.



Champany

9⁷⁵

7³⁵

8³⁵

7⁹⁵

8³⁵

7³⁵

9⁹⁵

4⁹⁵

15⁹⁵

15⁹⁵

17⁹⁵

14⁹⁵



STEAK NIGHT



BONE-IN SIRLOIN *Minimum weight 400g* 28⁹⁵
Thickly cut and succulent.

BONE-IN RIBEYE *Minimum weight 450g* 28⁹⁵
From the heart of the rib.

T BONE *Minimum weight 500g* 30⁹⁵
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* 10⁵⁰
The knight of steaks. per 100g

HAND-CUT RIBEYE *Minimum weight 500g* 10⁵⁰
Full of flavour. The best all round steak. per 100g

PRIME RIB *Minimum weight 850g* 10⁰⁰
For two to share. Carved in the kitchen. Served on a platter. per 100g

FILLET TAILS *Minimum weight 300g* 12⁰⁰
The 'tail end' of the fillet. per 100g (Medium-rare only)

SPRING LAMB CHOPS 21⁹⁵
Three Scottish 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* 4⁶⁵
Pine kernels, Chardonnay vinaigrette.

ROCKET AND PARMESAN SALAD *v* 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.

ORANGE BRÛLÉE WITH CHOCOLATE SHORTBREAD 6⁹⁵

CHAMPANY CHEESECAKE WITH BERRY COMPOTE 6⁹⁵

WARM CHOCOLATE BROWNIE 7⁹⁵
Toasted marshmallows and ice cream

ICE CREAM AND CHOCOLATE SAUCE 6³⁵

CHEESE FROM HIGHLAND FINE CHEESES 8⁹⁵