

Champany

CHAMPANY SPECIALITY STARTERS

FROM THE ARCHIVES.
WE ARE DELIGHTED TO PRESENT SOME OF OUR FAVOURITE DISHES.

CHARCOAL GRILLED SALMON	25 ⁷⁵
<i>Served with lemon butter.</i>	
PAN SEARED SCALLOPS	23 ⁷⁵
<i>With purée of cauliflower and air-dried ham.</i>	
HOME SMOKED SALMON	16 ²⁵
<i>Smoked in the Champany Smokehouse. Dry cured and lightly smoked.</i>	

STARTERS

PRAWN COCKTAIL	13 ⁵⁰
<i>Prawns topped with Champany sauce.</i>	
SMOOTH CHICKEN LIVER PARFAIT	13 ⁹⁵
<i>Spiced tomato and apple relish.</i>	
STILTON SALAD <i>v option</i>	13 ⁵⁰
<i>with crispy bacon.</i>	
SALT BAKED BEETROOT <i>v pb option</i>	12 ⁹⁵
<i>with whipped feta</i>	
PERI PERI PRAWNS	16 ²⁵
<i>Prawns painted with peri-peri spices and skillet fried. Spicy.</i>	
HOMEMADE SOUP <i>v pb</i>	8 ⁹⁵

MAINS

RED ONION & APPLE TARTE TARTIN	27 ⁹⁵
<i>Pickled walnuts <i>v pb option</i></i>	
CORNFED CHICKEN BREAST	28 ⁹⁵
<i>Cognac and mushroom sauce.</i>	
CHARCOAL GRILLED SALMON	36 ⁷⁵
<i>Served with lemon butter. A Champany Speciality.</i>	
WILD MUSHROOM, BRIE & CRANBERRY WELLINGTON	28 ⁹⁵
<i>White wine cream <i>v option</i></i>	



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 a Manager before ordering. Not all ingredients are listed on the menu. All menu items are cooked in a kitchen where allergens are present and as such we cannot guarantee menu items are completely free from allergens.

THE CHARCOAL GRILL

BONE-IN SIRLOIN	<i>Minimum weight 400g</i>	44 ⁴⁵
<i>Thickly cut and succulent.</i>		
BONE-IN RIBEYE	<i>Minimum weight 450g</i>	47 ⁴⁵
<i>From the heart of the rib.</i>		
T BONE	<i>Minimum weight 500g</i>	59 ⁵⁰
<i>Sirloin and fillet.</i>		<i>(When available.)</i>
SCOTTISH LAMB CHOPS		34 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>	15 ⁹⁵
<i>The knight of steaks.</i>		<i>per 100g</i>
HAND-CUT RIBEYE	<i>Minimum weight 500g</i>	16 ⁹⁵
<i>Full of flavour. The best all round steak.</i>		<i>per 100g</i>
PRIME RIB	<i>Minimum weight 850g</i>	15 ⁴⁵
<i>For two to share. Carved in the kitchen. Served on a platter.</i>		<i>per 100g</i>
CHATEAUBRIAND	<i>Minimum weight 800g</i>	17 ⁶⁵
<i>The whole fillet for two. Carved. Rare to medium-rare only.</i>		<i>per 100g</i>
		<i>(When available.)</i>

SIDES

BOEREWORS	19 ⁵⁰
<i>The famous South African farmers sausage.</i>	<i>(For two.)</i>
MIXED WILD LEAF AND HERB SALAD <i>v pb</i>	6 ⁵⁰ 9 ⁷⁵
ROCKET AND PARMESAN SALAD	6 ⁵⁰ 9 ⁷⁵
ROASTED CARROTS WITH CRÈME FRAÎCHE AND WALNUTS	7 ²⁰
GARLIC MUSHROOMS	7 ²⁰
MUSHROOM, CREAMY PEPPER OR BEARNAISE SAUCE	4 ⁸⁵

ALL MAIN COURSES ARE SERVED WITH CHAMPANY CHIPS.

PUDDINGS

CHAMPANY CHEESECAKE	9 ⁸⁵
<i>roasted plums and cinnamon ice cream.</i>	
TRADITIONAL CREAMY RICE PUDDING <i>v option</i>	9 ⁸⁵
<i>served with raspberry jam.</i>	
WARM CHOCOLATE TART	9 ⁸⁵
<i>with Baileys ice cream.</i>	
VANILLA PANNA COTTA	9 ⁸⁵
<i>with apple purée and ginger bread</i>	
WAFFLES FOR ONE WITH HOMEMADE VANILLA ICE CREAM	9 ⁸⁵
PEAR, APPLE AND WALNUT CRUMBLE <i>v pb option</i>	9 ⁸⁵
BRIE AND SMOKED APPLEWOOD CHEESEBOARD	12 ⁸⁵