

# Champany

## CHAMPANY SPECIALITY STARTERS

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

CHARCOAL GRILLED SALMON	26 <sup>75</sup>
<i>Served with lemon butter.</i>	
HOME SMOKED SALMON	16 <sup>95</sup>
<i>Smoked in the Champany Smokehouse. Dry cured and lightly smoked.</i>	

SCOTTISH ASPARAGUS FROM DENHEAD <i>v pb option</i>	18 <sup>75</sup>
<i>with Champany Hollandaise sauce.</i>	
<i>A glass of Simonsig Langbult Steen (Chenin Blanc) 16.95</i>	

## STARTERS

PRAWN COCKTAIL	14 <sup>25</sup>
<i>Prawns topped with Champany sauce.</i>	
SMOOTH CHICKEN LIVER PARFAIT	14 <sup>25</sup>
<i>Spiced tomato and apple relish.</i>	
STILTON SALAD <i>v option</i>	13 <sup>95</sup>
<i>with crispy bacon.</i>	
SALT BAKED BEETROOT <i>v pb option</i>	13 <sup>45</sup>
<i>with whipped feta</i>	
PERI PERI PRAWNS	16 <sup>95</sup>
<i>Prawns painted with peri-peri spices and skillet fried. Spicy.</i>	
HOMEMADE SOUP <i>v pb</i>	8 <sup>95</sup>

## MAINS

RED ONION & APPLE TARTE TARTIN	28 <sup>50</sup>
<i>Pickled walnuts <i>v pb option</i></i>	
CORNFED CHICKEN BREAST	28 <sup>50</sup>
<i>Cognac and mushroom sauce.</i>	
CHARCOAL GRILLED SALMON	37 <sup>75</sup>
<i>Served with lemon butter. A Champany Speciality.</i>	
WILD MUSHROOM, BRIE & CRANBERRY WELLINGTON	29 <sup>50</sup>
<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>	45 <sup>45</sup>
<i>Thickly cut and succulent.</i>		
BONE-IN RIBEYE	<i>Minimum weight 450g</i>	48 <sup>45</sup>
<i>From the heart of the rib.</i>		
T BONE	<i>Minimum weight 500g</i>	61 <sup>50</sup>
<i>Sirloin and fillet. (When available.)</i>		
SCOTTISH LAMB CHOPS		35 <sup>50</sup>
<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 <sup>95</sup>
<i>The knight of steaks. per 100g</i>		
HAND-CUT RIBEYE	<i>Minimum weight 500g</i>	16 <sup>95</sup>
<i>Full of flavour. The best all round steak. per 100g</i>		
PRIME RIB	<i>Minimum weight 850g</i>	15 <sup>45</sup>
<i>For two to share. Carved in the kitchen. Served on a platter. per 100g</i>		
CHATEAUBRIAND	<i>Minimum weight 800g</i>	17 <sup>95</sup>
<i>The whole fillet for two. Carved. Rare to medium-rare only. per 100g (When available.)</i>		

## SIDES

BOEREWORS		19 <sup>50</sup>
<i>The famous South African farmers sausage. (For two.)</i>		
MIXED WILD LEAF AND HERB SALAD <i>v pb</i>	6 <sup>75</sup>	9 <sup>95</sup>
ROCKET AND PARMESAN SALAD	6 <sup>75</sup>	9 <sup>95</sup>
ROASTED CARROTS WITH CRÈME FRAÎCHE AND WALNUTS		7 <sup>40</sup>
GARLIC MUSHROOMS		7 <sup>40</sup>
MUSHROOM, CREAMY PEPPER OR BEARNAISE SAUCE		4 <sup>95</sup>

ALL MAIN COURSES ARE SERVED WITH CHAMPANY CHIPS.

## PUDDINGS

CHAMPANY CHEESECAKE		11 <sup>25</sup>
<i>stewed rhubarb and pear purée.</i>		
TRADITIONAL CREAMY RICE PUDDING <i>v option</i>		11 <sup>25</sup>
CHOCOLATE FONDANT		11 <sup>25</sup>
<i>with Baileys ice cream.</i>		
LEMON POSSET		11 <sup>25</sup>
<i>raspberry compôte and almond biscotti.</i>		
WAFFLES FOR ONE WITH HOMEMADE VANILLA ICE CREAM		11 <sup>25</sup>
APPLE, RAISIN AND CHOCOLATE CRUMBLE <i>v pb option</i>		11 <sup>25</sup>
BRIE AND SMOKED APPLEWOOD CHEESEBOARD		14 <sup>85</sup>