TO TEMPT

COLD SMOKED SALMON From our own Smokehouse.	13 ⁴⁵
CHICKEN LIVER PARFAIT Oatcakes and leaves.	9 ⁹⁵
SCOTTISH ASPARAGUS v pb option In season Scottish Asparagus served with lemon butter sauce.	14 ²⁵
BLACK PUDDING Fried egg and radicchio.	10 ⁷⁵
PRAWN COCKTAIL Prawns topped with Champany sauce.	10 ⁹⁵
PORK BELLY Puy lentils, apple purée.	12 ¹⁵
PERI PERI PRAWNS Prawns painted with peri-peri spices and skillet fried. Spicy.	13 ²⁵
Homemade Soup v pb	7 ⁷⁵
¥ MAINS	
Shallot, Apple & Parmesan Tarte Tatin Whipped goats cheese. v pb option	24 ⁵⁰
CORNFED CHICKEN BREAST Gognac and mushroom sauce.	24 ⁸⁵
CHARCOAL GRILLED SALMON Caper and sundried tomato butter sauce.	32 ⁹⁵



AUBERGINE ROULADE WITH HALLOUMI v pb option

 10^{25}

 24^{95}

Homemade tomato sauce.



STEAK & LAMB

BONE-IN SIRLOIN Thickly cut and succulent.	Minimum weight 140z / 400g	39 ⁴⁵
BONE-IN RIBEYE From the heart of the rib.	Minimum weight 15¾0z / 450g	39 ⁴⁵
T Bone	Minimum weight 17¾0z/500g	41 ⁹⁵
Sirloin and fillet.	(When a	wailable.)
SCOTTISH LAMB CHOPS Three Lamb Chops from the bes	st end.	29 ⁵⁰

FROM THE BUTCHER'S BLOCK

WE WILL BE DELIGHTED TO LET YOU KNOW THE SIZES OF CUTS ON OFFER. 14⁹⁵ HAND-CUT STRIPLOIN Minimum weight 450g The knight of steaks. per 100g HAND-CUT RIBEYE 14⁹⁵ Minimum weight 500g Full of flavour. The best all round steak. per 100g PRIME RIB Minimum weight 850g 14⁴⁵ For two to share. Carved in the kitchen. Served on a platter. per 100g

SIDES

The whole fillet for two. Carved. Served blue to rare only.

Minimum weight 800g

	0.00			
	Boerewors			1025
	Mixed Wild Leaf and Herb Salad $\it v\it pb$	605		905
	Rocket and Parmesan salad $\it v$	605		905
PURPLE SPROUTING BROCCOLI WITH SHALLOTS & ALMONDS		690		
	GLAZED CARROTS			690
	GARLIC MUSHROOMS			690
	MUSHROOM, CREAMY PEPPER OR BEARNAISE SA	AUCE		465

All main courses are served with Chop and Ale House Chips.



THE BURGERS



The renowned Champany Burger made onsite by our own butcher

Homemade Bean Burger. A plant based burger made from kidney, borlotti, butter, cannellini and flageolet beans.

Plain		19 ⁴⁵
CHEESE Covered with Scottish (v option Cheddar or Applesmoke Cheddar	20 ⁴⁵ <i>v</i> .
THE CHAMPANY BURNEY BUR	URGER omato and topped with our blue cl	21 ⁴⁵ heese dressing.
THE MARY Scottish Applesmoke Ci	v option heddar and tomato and onion reli	20 ⁴⁵ ish.
MEXICAN Topped with a sauce m	ade from chillies, tomatoes and on	20 ⁴⁵ <i>nions</i> .
	pb v option sliced tomato served between icebe	19 ⁴⁵ erg lettuce leaves.
BACON With Champany's hom	ne smoked crispy bacon and lettucc	20 ⁴⁵ e.
BLUE CHEESE Covered with lashings of	v option of our famous blue cheese dressing	20 ⁴⁵
PEPPER With our creamy pepper	er sauce.	20 ⁴⁵

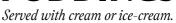


16⁵⁰

per 100g

(When available.)

PUDDINGS





CHATEAUBRIAND