

TO TEMPT

COLD SMOKED SALMON  
From our own Smokehouse.

CHICKEN LIVER PARFAIT  
Oatcakes and leaves.

SCOTTISH ASPARAGUS *v pb option*  
In season Scottish Asparagus served with lemon butter sauce.

BLACK PUDDING  
Fried egg and radicchio.

PRAWN COCKTAIL  
Prawns topped with Champany sauce.

PORK BELLY  
Puy lentils, apple purée.

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

HOMEMADE SOUP *v pb*

MAINS

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

CORNFED CHICKEN BREAST  
Cognac and mushroom sauce.

CHARCOAL GRILLED SALMON  
Caper and sundried tomato butter sauce.

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



13<sup>45</sup>

9<sup>95</sup>

14<sup>25</sup>

10<sup>75</sup>

10<sup>95</sup>

12<sup>15</sup>

13<sup>25</sup>

7<sup>75</sup>

24<sup>50</sup>

24<sup>85</sup>

32<sup>95</sup>

10<sup>25</sup> | 24<sup>95</sup>



STEAK & LAMB



BONE-IN SIRLOIN	Minimum weight 140z / 400g	39 <sup>45</sup>
Thickly cut and succulent.		
BONE-IN RIBEYE	Minimum weight 15¾oz / 450g	39 <sup>45</sup>
From the heart of the rib.		
T BONE	Minimum weight 17¾oz / 500g	41 <sup>95</sup>
Sirloin and fillet. (When available.)		
SCOTTISH LAMB CHOPS		29 <sup>50</sup>
Three Lamb Chops from the best end.		

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	14 <sup>95</sup>
The knight of steaks. per 100g		
HAND-CUT RIBEYE	Minimum weight 500g	14 <sup>95</sup>
Full of flavour. The best all round steak. per 100g		
PRIME RIB	Minimum weight 850g	14 <sup>45</sup>
For two to share. Carved in the kitchen. Served on a platter. per 100g		
CHATEAUBRIAND	Minimum weight 800g	16 <sup>50</sup>
The whole fillet for two. Carved. Served blue to rare only. per 100g		
(When available.)		

SIDES

BOEREWORS	10 <sup>25</sup>
MIXED WILD LEAF AND HERB SALAD <i>v pb</i>	6 <sup>05</sup>   9 <sup>05</sup>
ROCKET AND PARMESAN SALAD <i>v</i>	6 <sup>05</sup>   9 <sup>05</sup>
PURPLE SPROUTING BROCCOLI WITH SHALLOTS & ALMONDS	6 <sup>90</sup>
GLAZED CARROTS	6 <sup>90</sup>
GARLIC MUSHROOMS	6 <sup>90</sup>
MUSHROOM, CREAMY PEPPER OR BEARNAISE SAUCE	4 <sup>65</sup>

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	19 <sup>45</sup>
CHEESE <i>v option</i>	20 <sup>45</sup>
Covered with Scottish Cheddar or Applesmoke Cheddar <i>v</i> .	
THE CHAMPANY BURGER	21 <sup>45</sup>
Crispy bacon, lettuce, tomato and topped with our blue cheese dressing.	
THE MARY <i>v option</i>	20 <sup>45</sup>
Scottish Applesmoke Cheddar and tomato and onion relish.	
MEXICAN	20 <sup>45</sup>
Topped with a sauce made from chillies, tomatoes and onions.	
THE LIGHTER BITE <i>pb v option</i>	19 <sup>45</sup>
A Champany burger & sliced tomato served between iceberg lettuce leaves.	
BACON	20 <sup>45</sup>
With Champany's home smoked crispy bacon and lettuce.	
BLUE CHEESE <i>v option</i>	20 <sup>45</sup>
Covered with lashings of our famous blue cheese dressing.	
PEPPER	20 <sup>45</sup>
With our creamy pepper sauce.	

PUDDINGS



Served with cream or ice-cream.

CHAMPANY CHEESECAKE	9 <sup>45</sup>
With rhubarb and ginger.	
HOT WAFFLES AND MAPLE SYRUP	11 <sup>55</sup>
WHITE CHOCOLATE RICE PUDDING	9 <sup>45</sup>
With blueberries.	
CAPE MALVA PUDDING	9 <sup>45</sup>
Traditional South African apricot sponge. With vanilla custard.	
RASPBERRY CRÈME BRÛLÉE	9 <sup>45</sup>
Dark chocolate shortbread.	
SELECTION OF SORBETS <i>v pb option</i>	8 <sup>45</sup>
SCOTTISH CHEESE SELECTION	14 <sup>95</sup>