

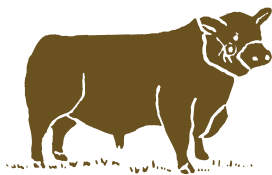


## STARTERS

|                                                                                                 |                  |
|-------------------------------------------------------------------------------------------------|------------------|
| HOME SMOKED SALMON                                                                              | 16 <sup>95</sup> |
| <i>Smoked in the Champany Smokehouse.<br/>Dry cured and lightly smoked. A house speciality.</i> |                  |
| CHARCOAL GRILLED SALMON                                                                         | 26 <sup>75</sup> |
| <i>Our famous salmon, served warm with lemon butter and tomato concassé</i>                     |                  |
| PRAWN COCKTAIL                                                                                  | 14 <sup>95</sup> |
| <i>Prawns topped with Champany sauce.</i>                                                       |                  |
| SMOOTH CHICKEN LIVER PARFAIT                                                                    | 14 <sup>95</sup> |
| <i>Spiced tomato and apple relish</i>                                                           |                  |
| SPICY BEETROOT AND LEEK SALAD <i>v pb option</i>                                                | 14 <sup>25</sup> |
| <i>with walnuts.</i>                                                                            |                  |
| PERI PERI PRAWNS                                                                                | 16 <sup>95</sup> |
| <i>Prawns painted with peri-peri spices and skillet fried. Spicy.</i>                           |                  |
| AUTUMN CAPRESE SALAD <i>v</i>                                                                   | 14 <sup>25</sup> |
| <i>Roasted tomatoes; buffalo mozzarella; basil and chilli pesto.</i>                            |                  |
| SILKY MUSHROOM RISOTTO <i>v pb option</i>                                                       | 14 <sup>25</sup> |
| <i>with truffle oil.</i>                                                                        |                  |
| HOMEMADE SOUP <i>v pb option</i>                                                                | 8 <sup>95</sup>  |

## MAINS

|                                                                             |                  |
|-----------------------------------------------------------------------------|------------------|
| CHARCOAL GRILLED SALMON                                                     | 37 <sup>75</sup> |
| <i>Served with lemon butter and tomato concassé. A Champany Speciality.</i> |                  |
| SHALLOT AND FENNEL TARTE TATIN                                              | 28 <sup>95</sup> |
| <i>with chillies and orange. <i>v pb option</i></i>                         |                  |
| CORNFED CHICKEN BREAST                                                      | 28 <sup>95</sup> |
| <i>Cognac and mushroom sauce.</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>95</sup>         |
| <i>Thickly cut and succulent.</i>          |                            |                          |
| BONE-IN RIBEYE                             | <i>Minimum weight 450g</i> | 48 <sup>95</sup>         |
| <i>From the heart of the rib.</i>          |                            |                          |
| T BONE                                     | <i>Minimum weight 500g</i> | 61 <sup>95</sup>         |
| <i>Sirloin and fillet.</i>                 |                            | <i>(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> | 16 <sup>25</sup> |
| <i>The knight of steaks.</i>                                         |                            | <i>per 100g</i>  |
| HAND-CUT RIBEYE                                                      | <i>Minimum weight 500g</i> | 16 <sup>95</sup> |
| <i>Full of flavour. The best all round steak.</i>                    |                            | <i>per 100g</i>  |
| PRIME RIB                                                            | <i>Minimum weight 850g</i> | 15 <sup>85</sup> |
| <i>For two to share. Carved in the kitchen. Served on a platter.</i> |                            | <i>per 100g</i>  |
| CHATEAUBRIAND                                                        | <i>Minimum weight 800g</i> | 18 <sup>25</sup> |
| <i>The whole fillet for two. Carved. Rare to medium-rare only.</i>   |                            | <i>per 100g</i>  |
| <i>(When available.)</i>                                             |                            |                  |

## SIDE DISHES

|                                                             |                                    |
|-------------------------------------------------------------|------------------------------------|
| 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>  |
| STILTON SALAD WITH CRISPY BACON <i>v option</i>             | 9 <sup>95</sup>   13 <sup>95</sup> |
| CAULIFLOWER CHEESE WITH POLONAISE TOPPING                   | 7 <sup>40</sup>                    |
| GRILLED CHICORY WITH PONZO DRESSING <i>v</i>                | 7 <sup>40</sup>                    |
| GARLIC MUSHROOMS <i>v</i>                                   | 7 <sup>40</sup>                    |
| MUSHROOM, CREAMY PEPPER OR BÉARNAISE SAUCE                  | 4 <sup>95</sup>                    |

ALL MAIN COURSES ARE SERVED WITH CHAMPANY CHIPS.

*The*  
***Champany Lunch Menu***  
*is now available Wednesday, Thursday and Friday.*



*Join us for*  
***The Supper Menu***  
*Wednesday, Thursday and Friday evenings.*

