

WINE BY THE GLASS

CHAMPANY WHITE

Crisp, bright & juicy, light to medium-bodied with fresh, appley acidity.
7.95

CHAMPANY SAUVIGNON BLANC

Elegant, citric & lively with tropical fruit textures on the palate with a fresh, grassy lift on the finish.
10.95

CHAMPANY CHARDONNAY

Delicate & charming. Stone fruit, vanilla with a light to medium bodied creamy texture with succulent finish.
12.75

CHAMPANY ROSÉ

Pale pink in colour, red fruits & cherries, crunchy, fresh with good weight & a citric ‘tang’ on the finish.
8.20

CHAMPANY RED

Cabernet/Shiraz blend. Deep red in colour, medium to full. Soft, fruity, ripe, spiced & rounded.
7.95

CHAMPANY PINOT NOIR

Elegant, bright & youthful. Floral with fresh, red fruits & dried herbal notes.
13.75

CHAMPANY PINOTAGE

South Africa’s ‘signature grape’. Dark, fleshy fruit with lively texture & fine tannins.
9.95

CHAMPANY THISTLE

The Champany Flagship house wine. A blend of Syrah, Grenache & Mourvedre. Fragrant mix of red & black fruits. Hints of toast & spice. A grippy finish.
12.75

WINE FROM THE CORAVIN

SIMONSIG LANGBUILT STEEN

Old vine Chenin Blanc from Stellenbosch, South Africa.
16.95

JOOSTENBERG FAMILY BLEND RED

From the family estate in Paarl, South Africa.
13.95

THE SUPPER MENU

Served every Wednesday, Thursday & Friday Evening

TO START

SMOOTH CHICKEN LIVER PARFAIT
with oatcakes & homemade chutney.

STILTON SALAD *v option*
with crispy bacon.

PRAWN COCKTAIL
Made with North Sea prawns and Champany sauce.

TOMATO AND MOZZARELLA SALAD
Scottish tomatoes and buffalo mozzarella

WATERMELON SALAD *v pb option*
with walnuts, leaves and feta.

TO FOLLOW

CHAMPANY STEAK
Charcoal Grilled Aberdeen Angus Beef

PERI PERI CHICKEN BREAST
Marinated in peri peri spices. Served with Greek yoghurt.

SHALLOT AND FENNEL TARTE TARTIN *v pb option*
with chillies and orange.

TO FINISH

CHAMPANY CHEESECAKE
with seasonal fruits.

WAFFLES FOR ONE
Homemade vanilla ice cream.

BAREBONES CHOCOLATE MOUSSE
with Scottish berries and mini vanilla meringues.

All main courses are served with Champany Chips.
Please choose one sauce to accompany your meal.

SIDES

MIXED WILD LEAF & HERB SALAD *v pb* ROCKET AND PARMESAN SALAD
+£7⁴⁰ +£7⁴⁰

PURPLE SPROUTING BROCCOLI GARLIC MUSHROOMS
WITH SHALLOTS & ALMONDS
+£7⁴⁰ +£7⁴⁰

MUSHROOM, CREAMY PEPPER OR BEARNAISE SAUCE
+£4⁹⁵

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 OUR STAFF BEFORE ORDERING.

2 Course Fixed Price Menu £43.50 per person
3 Course Fixed Price Menu £53.50 per person