



# Campana Restaurant

## Starters

<b>Soup of the day (v)</b> served with herb croutons	£5.25
<b>Confit of duck and pistachio terrine</b> served with red onion marmalade, toasted ciabatta	£6.25
<b>Grilled Portabella mushrooms (v)</b> topped with onion marmalade, brie cheese and served with rocket leaves	£5.25
<b>Thai crab and Surimi cake</b> lightly breaded and pan fried served with shiso cress & sweet chilli dressing	£6.25
<b>Rope Scottish mussels</b> cooked in white wine, garlic cream sauce served with garlic bread	£6.50
<b>Rosette of melon (v)</b> served with wild berry compote	£5.25
<b>Smoked chicken salad</b> served with grapefruit, rocket leaves, citrus dressing	£6.95
<b>Fried camembert (v)</b> breaded camembert with warm cranberry compote	£6.50



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## Main Courses

<b>Braised blade of beef</b> served with truffle scented mash and Vichy carrots	£15.95
<b>Honey glazed lamb shank</b> served with minted mash and asparagus spears	£17.95
<b>Stuffed chicken Supreme</b> with brie and basil wrapped in Parma ham, red wine jus	£15.95
<b>Pork Saltimbocca</b> tenderloin wrapped in sage and Parma ham, Madeira sauce	£16.95
<b>Teriyaki marinated salmon</b> served on a bed of egg noodles and crayfish tails	£16.95
<b>Sea bass fillet</b> served with crushed new potatoes and seafood ragout	£17.95
<b>Egg plant parmigiana (v)</b> eggplant crumbed and fried topped with tomato sauce & mozzarella cheese served on buttered Spagethy	£15.95
<b>Spinach and ricotta cannelloni (v)</b> topped with tomato and basil sauce and mozzarella cheese served with garlic bread	£15.95



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## **Grills**

<b>8oz fillet steak</b>	£20.95
<b>8oz Rib eye steak</b>	£17.95
<b>8oz herb marinated chicken breast</b>	£15.95

All grills are accompanied by home made chips, field mushrooms, cherry tomatoes and beer battered onion rings and are served with a choice of peppercorn or blue cheese sauce

## **Side Orders**

**Seasonal vegetables**

**Green salad**

**Beer battered onion rings**

**Hand cut chips**

all at £3.50



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## Desserts

<b>Sticky toffee pudding</b> topped with toffee sauce	£6.25
<b>Trio of chocolate mousse</b> set on bed of chocolate sauce	£5.95
<b>Warm apple tart</b> served with vanilla ice cream	£6.25
<b>Passion fruit crème brûlée</b> with vanilla biscuits	£6.25
<b>Exotic fresh fruit salad</b> served with vanilla ice cream	£5.95
<b>Selection of British cheeses</b> accompanied by biscuits, celery, chutney and grapes	£7.95



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## Wine by the glass/ bottle

### White

	Glass 250ml	Bottle
<b>1. Hardys Riddle Colombard Chardonnay, SE Australia</b> Australia A.B.V. 12.5% Easy-drinking and refreshingly lively. Zingy Colombard character and fuller, richer style Chardonnay. All fermented in stainless steel and with no oak contact	£5.95	£17.95
<b>2. Alexis Lichine Sauvignon Blanc</b> France A.B.V. 11.5% Rich, well balanced medium white wine	£5.50	£15.95
<b>3. Corte Vigna Pinot Grigio Provincia di Pavia</b> Italy A.B.V. 11.5% Dry, full, floral style, with racy, balanced fruit	£6.50	£19.50

### Red

<b>4. Hardys The Riddle Shiraz-Cabernet, SE Australia</b> Australia A.B.V. 13% Delicious coming together of pepper, spice and raspberry flavours of the Shiraz with the blackcurrant and firm rich tannins of the Cabernet finished off with a light touch of toasty-vanilla oak.	£5.95	£17.95
<b>5. Alexis Lichine Merlot</b> France A.B.V. 13.5% Fruity, full bodied and well balanced red wine.	£5.50	£15.95
<b>6. Valpolicella, Borsari</b> Italy A.B.V. 11.5% Medium weight, dry red with good, clean, slightly fruity finish.	£6.50	£19.50

### Rose

<b>7. Alexis Lichine Cinsault Rose</b> France A.B.V. 12% Refreshing, aromatic and fruity rose wine.	£5.50	£15.95
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## Champagne

	<b>Glass 200ml</b>	<b>Bottle</b>
<b>8. Piper Heidsieck Brut NV, France A.B.V. 12%</b> Young, lively fruit flavours and a fresh, vivid aroma characterise this attractive champagne.	£16.00	£31.95
<b>9. Veuve Clicquot Yellow Label Brut NV, A.B.V. 12%</b> Rich, dry champagne from this famous Reims house, blended from a high proportion of pinot grapes and aged for a mature, rounded character.		£46.95
<b>10. Bollinger Special Cuvée Brut NV, A.B.V. 12%</b> Full-flavoured champagne, dominated by the powerful but slow developing Pinot Noir richness.		£54.95
<b>11. Moët &amp; Chandon Brut Imperial NV, A.B.V. 12%</b> A consistent dry style with a distinctive flowery aroma and yeasty character.		£41.95

## Rose Champagne

<b>12. Piper Heidsieck Rose Sauvage Brut NV, A.B.V. 12%</b> Well structured with hints of ripe red fruit flavours and a crisp, lively mousse.		£35.95
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## Champagne Magnums (1.5 Ltr)

<b>13. Moët and Chandon Brut Imperial NV, A.B.V. 12%</b> A consistent dry style with a distinctive flowery aroma and yeasty character.		£75.95
<b>14. Piper Heidsieck Brut Imperial NV, A.B.V. 12%</b> Young, lively fruit flavours and a fresh, vivid aroma characterise this attractive champagne.		£59.95

## Sparkling Wines

<b>15. Berri Estates Cuvée Brut Imperial NV, Australia A.B.V. 12.5%</b> Soft and sparkling with a lively effervescence, a perfect combination of fruit and acidity.		£22.99
<b>16. Codorniu Pinot Noir Brut Rose NV, Spain A.B.V. 12%</b> Made from 100% Pinot Noir producing a delicious pink wine packed full of summer fruits.		£22.95



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## White Wine

**Bottle**

### France

**17. Sancerre Les Collinettes, Joseph Mellot** A.B.V. 12.5% £31.95

A stylish crisp Sauvignon with the tell tale aroma of gooseberries and powerful fruit flavours.

**18. Pouilly Fuissé E. Loron et Fils** A.B.V. 13% £35.95

A chardonnay that combines honeyed peachy richness with a citrus freshness.

**19. Baron Philippe de Rothschild Enchanté Sauvignon Blanc** £23.95

A.B.V. 12.5%

Aromatic with green fruit and citrus flavours on a soft easy going finish.

### Spain

**20. Don Jacobo Rioja Blanco** A.B.V. 12% £19.95

A fresh, cool fermented and modern style dry white from this classic region of Spain using the local viura grape with good fruit and acidity.

### Australia

**21. Tintara Horseshoe Row Chardonnay** A.B.V. 12.5 % £18.95

Stone fruit with subtle lemon and creamy characteristics.

The natural fruit sweetness is complemented by hints of subtle spices.

**22. Barossa Valley Estate Chardonnay** A.B.V. 13.5 % £24.95

Crisp and clean on the palate with tropical fruit and vanilla oak characters.

### California, USA

**23. Robert Mondavi Woodbridge Chardonnay** A.B.V. 13.5 % £22.95

Attractive and elegant citrus aromas with some tropical notes.

The palate is filled with bright, zesty citrus fruits and acidity with hints of stone and tropical fruit.

### South Africa

**24. Fish Hoek Chenin Blanc** A.B.V. 13.5 % £19.95

Bursting with tropical fruit and melon aromas, supported by a lively, perky, dry finish.

### New Zealand

**25. Nobile Southern Rivers Sauvignon Blanc** A.B.V. 13 % £24.95

Fresh and crisp with classic character of gooseberry and tropical flavours.

Excellent weight and mouth feel and a dry, lingering finish.



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## Riesling Wine

### **26. Piesporter Michelsberg** A.B.V. 9%

Medium dry, the most popular and famous wine from the Mosel, with a racy crisp acidity and refreshing taste.

**Bottle**  
£16.95

## Rose Wine

### **27. Cave de Masse Cinsault Rose** France A.B.V. 11.5 %

Delicate aromas of summer berry fruits with a soft character.

**Bottle**  
£24.95



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## Red Wine

### France

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| <b>28. Marie-Louise Parisot Gevrey – Chambertin</b> A.B.V. 13 %<br>A good deep colour for Pinot Noir. A bouquet reminiscent of fruit and spice and a velvety finish.   | £45.95        |
| <b>29. Baron Philippe de Rothschild Enchanté Merlot-Cabernet</b><br>A.B.V. 13 %<br>Juicy, ripe berry fruit, a claret with a New World outlook.   | £21.95        |
| <b>30. La Chasse du Pape Côtes du Rhône Reserve</b> A.B.V. 13 %<br>A superior Cotes du Rhone blend using a high proportion of Syrah.<br>A period of barrel ageing gives the palate a lovely ripe, creamy dimension to marry with the spicy black cherry and plum flavours. | £21.95        |

### Spain

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| <b>31. Faustino VII Rioja Tinto</b> A.B.V. 12.5 %<br>A 'Sin crianza' Rioja with just a touch of soft oak on the palate to balance the lively fresh fruit of the Tempranillo grape. | £21.75 |
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### Italy

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| <b>32. Chianti</b> A.B.V. 12 %<br>The Sangiovese has achieved excellent levels of ripeness, resulting in a wine with typical ripe cherry fruit and soft, easy tannins, without the need for any barrel ageing. | £27.95 |
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### Australia

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|---|--------|
| <b>33. Tintara Horseshoe Row Shiraz</b> A.B.V. 14.5 %<br>Generous, full, richly textured palate with ripe plum, blueberry and dark chocolate notes.   | £19.95 |
| <b>34. Barossa Valley Estate Shiraz</b> A.B.V. 13 %<br>Sweet smoky oak with aromatic blackcurrant fruit. Vibrant mulberry flavours, soft long palate, fresh acidity and integrated oak sweetness. | £24.95 |

### California, USA

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| <b>35. Robert Mondavi Woodbridge Cabernet Sauvignon</b> A.B.V. 13 %<br>Lovely, lifted aromas of dark berry fruit, redcurrant and oak spice.<br>Showing vibrant red and dark berry fruit flavours and fine tannins on the palate with a well balanced oak finish. | £22.95 |
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### South Africa

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| <b>36. Fish Hoek Pinotage</b> A.B.V. 14 %<br>Smoky, spicy mulberry fruit greets the nose with a deliciously juicy, fruit-laden palate. | £20.95 |
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