



# Champagne Charlies


BAR AND RESTAURANT

Restaurant menu

## For the table

Bread basket with oil and balsamic vinegar £2.50 

Roasted bar nuts with rosemary, sea salt and paprika £2.95 

Gordal olives with orange, sea salt and wild oregano £2.95 

House marinated olives £2.95 


## Starters

Half a pint of shell on prawns and lemon mayonnaise £7.95 

Deep fried whitebait with tartare sauce £7.50 

Smoked haddock, mushroom and crab rarebit on brioche toast £8.25

Homemade chicken liver parfait £6.50 

Watercress and potato soup with chive cream £5.25 

Leek and Waterloo cheese tart £5.50 


Scottish smoked salmon with anchovies and roasted pepper and egg dressing £7.50


Chicken rilette with apple brioche sauce and fig and balsamic chutney £6.95

Cheltenham beetroot with saffron, orange, fennel and chicory salad £6.50 

Seared beef salad with green beans, lemon and Parmesan, horseradish cream and basil £8.95

## Main courses

Chargrilled 240g steak burger with hand-cut chips and a choice of cheese, bacon or fried egg £13.95 

Davy's Londoner *bangers and mash* with roasted red onion gravy £10.95 





Smoked haddock and salmon fish cake with spinach cream £12.95 

Plate of hand carved Alderton ham with buttered new potatoes and homemade Piccalilli £11.50 

Red lentil and Shorrock's Lancashire pie with roasted red onion and basil dressing £11.50 

Potato dumplings, spinach and Crozier blue cheese sauce with spiced fried walnut gremolata £12.95 

Baked crab and smoked haddock thermidor with wilted spinach, soft boiled Burford egg and herb crumb £14.95 

Loch Duart salmon steak with hot potted shrimp and parsley butter and Pink Fir potatoes £16.95

Chicken breast with wild mushroom butter, bacon and celeriac and potato confit £14.95

Slow cooked fennel and sea salt crusted pork belly with damson alioli and apple and fennel slaw £13.95

Barnsley lamb chop with crisp shoulder of lamb croquette, wilted spinach and marjoram jus £14.25

Chargrilled 280g sirloin steak with salt roasted tomato, balsamic braised red onion, Chalk Valley watercress and béarnaise sauce £21.95

## Desserts £5.25

Golden pineapple carpaccio with mango sorbet and mint and lime sugar.

Chocolate brownie with hot chocolate fudge sauce and vanilla ice cream.

Roasted Victoria plum and almond tart with crème fraîche.

Bramley apple and blackberry, almond cobbler with vanilla ice cream.


Hot orange pancakes with salted caramel ice cream.

Lemon posset with caraway shortbread biscuits.


Selection of Jude's ice creams and sorbets.


## British cheeses

Served with apple chutney, oat biscuits and bread.


**Cropwell Bishop Stilton** blue, vegetarian, pasteurised cow's milk, Nottinghamshire, England. 


**Westcombe Cheddar** made at Westcombe Dairy, Somerset, this traditional cheese has a strong, slightly peppery character.

**Rachel** semi hard cheese with a washed rind. The taste is mellow with a lingering delicate goats' milk flavour. 

**Stinking Bishop.** This soft creamy cheese gets its name from the pear variety used in the 'Perry Wash' for the rind. It gives the cheese a lift. 

**Waterloo** made in Riseley from unpasteurised cow's milk. Soft texture with a rich, yet delicate flavour. 


**Wigmore.** Award winning cheese, unpasteurised soft Ewe's milk. 

**Shorrock's Lancashire** Semi-hard, from unpasteurised cow's milk. Fresh and crumbly with a tangy aroma and taste. 

**Crozier Blue** pasteurised sheep's milk, tastes creamy and salty with toasted nutty flavours made in County Tipperary, Ireland. 

**Two cheeses: £5.75**  
**Three cheeses: £6.95**  
**or £3.50 each**

## Pre-theatre offer £16.95 for two courses, £19.95 for three courses.

Open your evening's entertainment at Champagne Charlies, simply enjoy a starter and main course then adjourn to watch your chosen theatrical performance. Pop back after your show and round out the evening with one of our delicious desserts or a choice of two British cheeses. Dishes marked  apply.

Available Monday to Saturday, 5pm–7pm

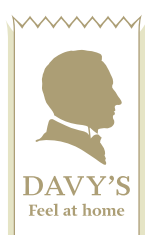


## Vegetables and potatoes £2.95

Hand cut chips | creamed potato | buttered Pink Fir potatoes | new season carrots wilted spinach | mushrooms with tarragon.

## Salads £3.50

Vine tomato, red onion and orange salad | green salad | rocket and Parmesan salad.



All prices include VAT at 20%. Service charge not included. Please note that we cannot guarantee that any of our food products are free from nuts or nut trace elements. Please ask the manager if you require more allergy information about our products | Jan4979

17 The Arches, Villiers Street WC2N 6NG. Telephone: 020 7930 7737  
Book a table online: [www.davy.co.uk/champagnecharlies](http://www.davy.co.uk/champagnecharlies)