

Dinner Menu

STARTERS

Soup of the Day VG, LO

Pulled Oyster Mushroom Taco VG

Avocado & chilli, cherry tomatoes, shredded green onion, cumin-lime crème fraîche

Maple Cured Chalk Stream Trout

Green apple, pickled cucumber, dill emulsion

Crab & Prawn Summer Roll

(Vegan option available)

Soy & roasted pumpkin seed dipping sauce

Mature Cheddar Soufflé

Golden beetroot & caper dressing

Freshly Baked Bread VG

Hummus & olive oil

Confit Duck, Ham Hock & Pistachio Terrine

Dijon, cornichon & tarragon potato salad, plum chutney

Heritage Tomato & Mozzarella

(Vegan option available)

Truffle balsamic, sourdough crisps, fresh basil

SALADS

Available as starter or main course

Salad Niçoise

(Vegan option available)

Soft boiled egg, green beans, sundried cherry tomatoes, black olives & anchovies

Champneys Caesar Salad

Gem lettuce, egg, crispy croutons, creamy caesar dressing (add chicken or halloumi)

Grilled Calamari Salad

(Vegan option available - swap for grilled tofu)
Wild rocket, lemon, fresh chilli & parsley

MAINS

Grilled 10oz Sirloin of Beef

Pumpkin purée, creamy peppercorn sauce with roasted potato wedges (Supplement £10.50)

Aromatic Monkfish Curry

Bok choy, broccoli, green onions & spinach, cashew garlic pilaf

Grilled Breast of Chicken

Ndjua, white bean & fresh herb cassoulet

Vegetable & Ricotta Stuffed Courgette

(Vegan option available)

Tomato basil broth, toasted almonds

Paneer Mushroom & Butternut Curry

(Vegan option available)

Pilaf rice, tomato, red onion & cucumber salad

Grilled 10oz Pork Cutlet

Chestnut mushroom, ginger & Asian vegetables, miso-lime sauce

Grilled 8oz Fillet of Beef

Pumpkin purée, creamy peppercorn sauce with roasted potato wedges (Supplement £13.50)

Champneys Vegan Burger

Sauerkraut, confit garlic & tomato mayonnaise with roasted potato wedges

Baked Sea Bream

Cauliflower purée, grilled spring onions, ginger & turmeric dressing

Slow Braised Ragu of Beef

Tagliatelle, chestnut mushrooms

Butternut Squash & Gnocchi

(Vegan option available)

Aubergine velouté, sundried tomato & chilli dressing

Seafood Linguini

Mussels, prawns & calamari, spicy tomato saffron sauce **LO**

SIDES

Supplement: £4.25 each

Red Lentil Dahl

Root vegetables & spices

Chard Spring Cabbage

Lemon, thyme & crispy onions

Wild Rocket

Italian hard cheese, cherry tomatoes & olives

Sweet Patatas Bravas

Garlic aioli

Spring Greens

DESSERTS

Deconstructed Honeycomb Cheesecake

Pumpkin chutney, roasted seed butter

Champneys Fruit Plate VG, LO

Sorbet, maple syrup

Frozen Mango Parfait VG

Passionfruit & mint

Champneys Cheese Plate

(Supplement £8)

Blueberry Brioche Pudding

Vanilla anglaise

Selection of Ice Cream & Sorbet

(Vegan and dairy options available)

Steamed Lemon & Ginger Pudding

Whipped vanilla mascarpone

Rich Chocolate Pot

Macerated cranberries, shortbread, Chantilly cream

Rhubarb & Custard Tart

Oat custard & ginger nut crumb

LO Nutritionist approved lighter diet options. **VG** Vegan.

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

We proudly serve seafood certified by MSC (and where applicable, ASC/BAP), sourced from responsibly managed, traceable fisheries and farms that protect ocean health.

Please note that all food and beverage items have a 5% service charge added.

