



BALANCE

BY CHAMPNEYS

DINNER
SERVED FROM 5.30PM

INSPIRED BY A TRUE ORIGINAL

For more than 100 years, Champneys has believed in balanced living through nourishment, movement and restoration.

Inspired by the philosophy of the original Champneys Plate, our menu celebrates fresh, seasonal produce and thoughtfully balanced dishes, designed to be enjoyed your way.

Guests joining us for a spa break will enjoy £30 towards dinner (excludes drinks).

If you have any allergies, intolerances or dietary requirements, please speak to a member of our team before ordering.

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

A discretionary 5% service charge applies to all food and beverage items. Please speak to our team to confirm your package inclusions. Excluding drinks.

LIGHT DISHES

Soup of the Day With toasted seeds, fresh herbs and a wholemeal crusty roll VG	6.25
Vegetable Gyoza Sweet chilli, Asian slaw VG	8.75
Grilled Pitta Bread Butter bean, charred broccoli, toasted pumpkin seeds, confit garlic & tarragon dip VG	7.25
Roasted Italian Hard Cheese Arancini Tomato sauce, fresh basil V	7.95
Shredded Duck & Mixed Bean Bruschetta Crispy onion, watercress	9.25
Goat's Cheese Tart Sliced plum tomato, rosemary, aubergine, extra virgin olive oil, wild rocket V	8.25
Salmon Tataki Edamame, cucumber, radish, sesame & ginger dressing	9.50

PASTA & FLATBREADS

PASTA	
Gnocchi Aubergine velouté, sundried tomato & chilli dressing V	13.75
Penne Arrabbiata Grilled Mediterranean vegetables, fresh chilli VG	13.75
Beef Ragù Pappardelle Chestnut mushroom & seasonal greens	16.25
Gluten-free pasta available on request	
SOURDOUGH FLATBREADS	
Margherita Available with fresh mozzarella or vegan cheese V, VA	13.75
Prosciutto & Goat's Cheese Olives and cherry tomatoes	15.75
Grilled Cajun Chicken Sweetcorn, chilli & pineapple	15.25
Black Olive & Artichoke With tomato and your choice of feta or vegan cheese V, VA	14.25

ADDITIONS

Fresh Bread With hummus & olive oil VG	5.50	Seasonal Greens Carefully selected & cooked with care VG	4.95
Roasted Root Vegetables With salsa verde VG	4.95	Sweet Patatas Bravas Baked sweet potatoes, smoked paprika & tomato VG	4.95
Rocket & Italian Hard Cheese Salad Cherry tomato & shaved red onion V	4.95	Piri Piri Potato Wedges Marinated & roasted in Portuguese spices VG	4.95
Add grilled chicken or halloumi to any dish		3.75	

SEASONAL SALADS

Tomato & Mozzarella Rocket, pesto vinaigrette, sunflower seeds V, VA	S 8.75 L 11.75
Greek Cherry tomatoes, red onion, cucumber, spinach, watercress, olives, feta, house dressing V, VA	S 9.75 L 12.25
Asian Noodle Egg noodles, spring onions, peppers, edamame, mooli & fresh chilli, lime, soy & sesame dressing V	S 9.25 L 11.75
Caesar Champneys Caesar dressing made with light Greek yoghurt, garlic and Italian hard cheese, sourdough croutons, soft boiled egg, garnished with toasted seeds V	S 8.25 L 12.25
Add grilled chicken or halloumi to any salad	
	S 2.25 L 3.75

BALANCE PLATES

Market Fish of the Day Tomato, olive & caper sauce, roasted new potatoes, roasted stem broccoli	17.25
Roasted Chicken Breast Braised savoy, butter beans, chorizo herb broth	16.50
Baked Bream Fillet Clams, mussels, cavolo nero, samphire	18.50
Paneer & Vegetable Curry Steamed brown rice, coriander yoghurt, toasted seeds, papadums VA	15.25
Champneys Vegan Burger Roasted potato wedges, sauerkraut, tomato & confit garlic mayonnaise VG	16.50
Baked Sweet Potato & Spiced Lentil Gratin Vegan mozzarella, chilli black bean & corn salsa VG	15.50
Confit Leg of Duck 'Nduja bean cassoulet, roasted broccoli florets	19.25
Prawn Alla Busara Pilaf rice, wilted baby spinach, grilled sourdough	18.75

INDULGENT MOMENTS

Sorbets & Ice Creams With a berry garnish VA Please ask for today's selection	5.30	Spiced Cherry & Chocolate Brioche Light chocolate sauce VG	7.75
Rich Chocolate Pot Macerated cranberry, shortbread, Chantilly cream V	7.25	Champneys Fruit Plate Sorbet of the day, maple syrup VG	7.25
Salted Caramel Panna Cotta Seasonal berries VG	7.25	Champneys Cheese Platter Homemade chutney, fresh bread, crackers VA	15.25
Deconstructed Honeycomb Cheesecake Pumpkin chutney, roasted pumpkin seed butter V	6.75		

TO SHARE

Charcuterie Board for Two Selection of breads, mixed olives, grilled artichokes, hummus, guacamole, marinated roasted peppers & butter beans, brie, marinated feta, chicken liver pâté, cured meats, celeriac remoulade, sun-dried tomatoes	21.50
Vegetarian Mezze Platter for Two Selection of breads, mixed olives, grilled artichokes, hummus, guacamole, beetroot & herb salad, marinated roasted peppers & butter beans, brie, marinated feta, celeriac remoulade, sun-dried tomatoes V, VA	19.50

FROM THE GRILL

24oz Côte de Bœuf Serves 2	87.50
10oz Grilled Pork Chop	23.75
8oz Sirloin	32.50
8oz Fillet	52.50
Served with roasted potato wedges & a sauce of your choice	
Sauces Green pepper sauce, garlic butter, blue cheese butter	
Additional sauces	3.75



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