

# Dinner Menu

## STARTERS

### Soup of the Day

(Vegan) **LO**

### Pan-seared Scallops

Toasted coconut, pickled raisins, parsnip crisps  
(Supplement £6.25)

### Champneys Prawn Cocktail

Crispy sourdough, nori seaweed

### Baked Crispy Avocado

Tomato lime & chilli salsa  
(Vegan)

### Middle Eastern Spiced Fish Cake

Chipotle mayonnaise, mango mint salad

### Citrus-cured Atlantic Salmon

Asian slaw, coriander, coconut,  
chilli & lime dressing **LO**

### Freshly Baked Bread

Hummus & olive oil  
(Vegan)

### Chargrilled Halloumi

Tomato basil salsa, grilled sourdough  
(Vegan option available)

## SALADS

(All available as starter or main course)

### Tomato & Red Onion Bruschetta Salad

Grilled sourdough, little gem lettuce, mozzarella,  
balsamic vinaigrette

### Fattoush Salad

Tomatoes, green onions, cucumber, peppers,  
little gem lettuce, parsley & mint, pita croutons  
citrus dressing, sumac & cinnamon **LO**

### Champneys Caesar Salad

Gem lettuce, egg, croutons, Caesar dressing  
(Add chicken or halloumi)

## MAINS

### Grilled 10oz Sirloin of Beef

Smokey aubergine caviar, spiced toasted seeds,  
crispy onions, sauce vierge, roasted potato  
wedges (Supplement £10.50)

### Lamb Biryani

Red onion & gem salad, lime & radish, cucumber  
mint raita

### Tikka-marinated Fillet of Cod

Spiced sweet potato & aubergine, crushed  
poppadums, citrus, mint & toasted cumin yogurt

### Seafood Mac 'n' Cheese

Smoked haddock, king prawns, truffle oil & aged  
parmesan, grilled sourdough

### Grilled Pork Chop

Charred cherry tomato, fine herb & corn salsa,  
crispy onions, light sage jus

### Confit Leg of Duck

Orange & ginger sauce, sautéed spring greens,  
spring onions & soy

### Grilled 8oz Fillet of Beef

Smokey aubergine caviar, spiced toasted seeds,  
crispy onions, sauce vierge, roasted potato  
wedges (Supplement £13.50)

### Champneys Vegan Burger

Tomato chutney, brioche bun, little gem salad,  
crispy onions, sweet potato wedges (Vegan)

### Gnocchi, Rich Pesto & Chilli Sauce

Grilled peppers, grated chestnuts (Vegan)

### Chilli Dog

Sauerkraut, mint & coriander yogurt, paprika-  
spiced potato wedges (Vegan)

### Linguini

Asparagus, courgette, green peas, garlic, lemon &  
saffron velouté (Vegan option available) **LO**

### Grilled Breast of Chicken

Warm potato salad, grilled asparagus, tomato &  
saffron vinaigrette

## SIDES

(Supplement: £4.25 each)

### Sweet potato wedges, chilli confit garlic & lime yogurt

### Iceberg lettuce, ranch dressing, fresh herbs, crispy onions, crumbled stilton

### Rocket, Italian hard cheese shavings, red onions, cherry tomatoes & olives

### Lentil & vegetable dhal

### Seasonal greens

## DESSERTS

### Dark Chocolate Fondant

Vanilla crème fraîche (Supplement £5.50)

### Champneys Fruit Plate

Melon, pineapple, berries & seasonal fruit (Vegan)  
**LO**

### Spiced Apple Brioche Pudding

Vanilla custard

### Champneys Cheese Plate

(Supplement £8)

### Frozen Lemon Parfait

Confit lemon zest, fresh berries & passion fruit

### Blueberry & Lemon Eton Mess

Crushed meringue

### Rhubarb Panna Cotta

Coconut tuile

### Dark Chocolate & Orange Mousse

Fresh orange zest, cocoa nibs

### Roasted Pear

Ginger cream & walnut crunch (Vegan)

**LO Nutritionist approved lighter diet options.**

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.

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

