



BALANCE

BY CHAMPNEYS

OUTDOOR FILM CLUB

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 this experience can enjoy 3-courses from the set menu (excluding 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.

STARTERS

Soup of the Day

Crusty roll **VG**

Grilled Pitta Bread

Butter bean, confit garlic & tarragon dip **VG**

Chicken Liver Parfait

Char-grilled tomato chutney, toasted sourdough

MAIN COURSE

Roasted Chicken Breast

Braised savoy, butter beans, chorizo herb broth

Market Fish of the Day

Tomato, olive & caper sauce, roasted new potatoes, roasted stem broccoli

Penne Arrabbiata

Grilled Mediterranean vegetables, fresh chilli **VG**

GOOD FOOD. NATURALLY BALANCED.

INDULGENT MOMENTS

Salted Caramel Panna Cotta

Seasonal berries **VG**

Rich Chocolate Pot

Macerated cranberry, shortbread, Chantilly cream **V**

Champneys Fruit Plate

Sorbet, maple syrup **VG**