

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 £35 towards dinner.

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.

## LIGHT DISHES

<b>Soup of the Day</b> Crusty roll <b>VG, LC</b>	5.75
<b>Vegetable Gyoza</b> Sweet chilli, Asian slaw <b>VG, LC</b>	8.25
<b>Grilled Pitta Bread</b> Butter bean, confit garlic & tarragon dip <b>VG</b>	6.75
<b>Roasted Italian Hard Cheese Arancini</b> Tomato pesto, fresh basil <b>V</b>	7.50
<b>Shredded Duck &amp; Mixed Bean Bruschetta</b> Crispy onion, watercress	8.75
<b>Goat's Cheese Tart</b> Sliced plum tomato, rosemary, aubergine, extra virgin olive oil, wild rocket <b>V</b>	7.50

## PASTA & FLATBREADS

<b>PASTA</b>	
<b>Gnocchi</b> Aubergine velouté, sundried tomato & chilli dressing <b>V</b>	12.50
<b>Penne Arrabbiata</b> Grilled Mediterranean vegetables, fresh chilli <b>VG</b>	12.50
<b>Beef Ragù Tagliatelle</b> Chestnut mushroom	15.75
Gluten-free pasta available on request	
<b>SOURDOUGH FLATBREADS</b>	
<b>Margherita</b> Available with fresh mozzarella or vegan cheese <b>V, VA</b>	12.50
<b>Prosciutto &amp; Brie</b> Olive and cherry tomatoes	14.75
<b>Grilled Cajun Chicken</b> Sweetcorn, chilli & pineapple	13.50
<b>Black Olive &amp; Artichoke</b> With tomato and your choice of feta or vegan cheese <b>V, VG</b>	12.50

## ADDITIONS

<b>Fresh Bread</b> With hummus & olive oil <b>VG</b>	4.75	<b>Seasonal Greens</b> Carefully selected & cooked with care <b>V</b>	4.50
<b>Roasted Root Vegetables</b> With salsa verde <b>VG</b>	4.50	<b>Sweet Patatas Bravas</b> Baked sweet potatoes, smoked paprika & tomato <b>V</b>	4.50
<b>Rocket &amp; Italian Hard Cheese Salad</b> Cherry tomato & shaved red onion <b>V</b>	4.50	<b>Piri Piri Potato Wedges</b> Marinated & roasted in Portuguese spices <b>V</b>	4.50

## SEASONAL SALADS

<b>Tomato &amp; Mozzarella</b> Rocket, pesto vinaigrette <b>V, VA</b>	S 8.25   L 11.50
<b>Greek</b> Cherry tomatoes, red onion, cucumber, olives, feta, red wine vinaigrette <b>V, VA</b>	S 9.25   L 11.75
<b>Asian Noodle</b> Egg noodles, spring onions, peppers, mooli & fresh chilli, lime, soy & sesame dressing <b>VG, LC</b>	S 8.50   L 11.50
<b>Caesar</b> Champneys Caesar dressing, sourdough croutons, soft-boiled egg, shaved Italian hard cheese <b>V</b>	S 7.50   L 11.50
Add grilled chicken or halloumi to any salad	S 2.25   L 3.75

## BALANCED PLATES

<b>Market Fish of the Day</b> Tomato, olive & caper sauce, roasted new potatoes, roasted stem broccoli <b>LC</b>	16.50
<b>Roasted Chicken Breast</b> Braised savoy, chorizo herb broth	15.50
<b>Baked Gilthead Bream Fillet</b> Clams, mussels, samphire <b>LC</b>	17.50
<b>Paneer &amp; Vegetable Curry</b> Steamed rice, papadums <b>VA</b>	13.75
<b>Champneys Vegan Burger</b> Roasted potato wedges, sauerkraut, tomato & confit garlic mayonnaise <b>VG</b>	15.50
<b>Vegetable Stir Fry</b> Vermicelli noodles, vegetables, chilli & soy <b>VG</b>	14.50
<b>Confit Leg of Duck</b> 'Nduja bean cassoulet	18.75
<b>Prawn Alla Busara</b> Pilaf rice, grilled sourdough	17.75

## INDULGENT MOMENTS

<b>Sorbets &amp; Ice Creams</b> <b>VA</b> Please ask for today's selection	5.25	<b>Spiced Cherry &amp; Chocolate Brioche</b> Light chocolate sauce <b>VG</b>	7.50
<b>Rich Chocolate Pot</b> Macerated cranberry, shortbread, Chantilly cream <b>V</b>	6.50	<b>Champneys Fruit Plate</b> Sorbet, maple syrup <b>VG, LC</b>	6.50
<b>Salted Caramel Panna Cotta</b> Seasonal berries <b>VG</b>	6.50	<b>Champneys Cheese Platter</b> Homemade chutney, fresh bread, crackers <b>VG</b>	13.75
<b>Deconstructed Honeycomb Cheesecake</b> Pumpkin chutney, roasted pumpkin seed butter <b>V</b>	5.25		

## TO SHARE

<b>Charcuterie Board</b> Selection of breads, mixed olives, grilled artichokes, hummus, guacamole, brie, marinated feta, chicken liver pâté, cured meats, celeriac remoulade, sun-dried tomatoes	18.50
<b>Vegetarian Mezze Platter</b> Selection of breads, mixed olives, grilled artichokes, hummus, guacamole, beetroot & herb salad, marinated roasted peppers, brie, marinated feta, celeriac remoulade, sun-dried tomatoes <b>V, VA</b>	16.50

## FROM THE GRILL

<b>24oz Côte de Boëuf</b> Serves 2	72.50
<b>10oz Grilled Pork Chop</b>	22.50
<b>8oz Sirloin</b>	29.75
<b>8oz Fillet</b>	49.50
Served with roasted potato wedges & one sauce	
<b>Sauces</b> Green pepper sauce, garlic butter, blue cheese butter	
<b>Additional sauces</b>	2.75