

Starters

BEETROOT CURED SCOTTISH SALMON Fi, Sd, Nu
Avocado and Hazelnut Puree, Shaved Fennel
and Orange

LIGHTLY PICKLED SOUTH COAST MACKEREL Fi, Sd
Miso and Ginger Broth, Kale, Roasted
Squash and Corriander

HOME SMOKED GRESSINGHAM DUCK BREAST M, Sd
Marinated Burrata, Pommegranate and
Spring Onion

CORN FED CHICKEN TERRINE Sd, D
Savoy Cabbage, Rocket and Sunflower
Seeds

CHAMPNEYS HEALTHY SEASONAL SOUP V, Ce, Vg
For todays soup please ask a member of the
waiting team

**PLEASE SEE THE CAFÉ MENU
FOR OUR SALADS**

Something on the Side

STEAMED NEW POTATOES
£2.50

CHAMPNEYS SEASONAL VEG
£2.50

DRESSED LEAVES
£2.50

Everything Else

MUSHROOM FILLED GNOCCHI D, Sd
Rocket Leaves and Italian Hard Cheese with
a plum tomato Sauce

PAN ROASTED RED MULLET FILLET Fi, G, Sd, Cr
Saffron Fennel, Crayfish, Capers and
Samphire

GRILLED CORN FED CHICKEN BREAST Nu, Sd
Cauliflower Puree, Poached Leek and
Broccoli, Savory Granola

WRAPPED STEAMED COD Fi, Sd, Nu
Nori Seaweed, Seasonal Vegetables and a
Bois Boudran Dressing

SLOW COOKED BEEF CHEEK G, Ce, Sd
Cauliflower, Chive and Artickoke Crisps, Red
Wine Jus

Dessert

TIRAMISU D, G, Sd
Balsamic Marinated Figs

WARM DARK CHOCOLATE BROWNIE D, G
Vanilla Ice Cream & Mango Puree

VANILLA CRÈME BRULEE D, G
Homemade Shortbread

SELECTION OF FRESH FRUIT SORBETS V, Vg

SELECTION OF FRESH FRUIT V, Vg
with Berries & Fruit Coulis

(VG) vegan (V) suitable for vegetarians (G) contains gluten
(M) contains milk (Nu) contains nuts (S) contains sesame (E) contains egg
(Cr) contains crustacean (Ce) contains celery (Ma) contains molluscs
(Mu) contains mustard (Fi) contains fish (Pe) contains peanuts
(Lu) contains lupine (Sd) contains sulphur dioxide (So) contains soya

IF YOU HAVE A FOOD ALLERGY OR SPECIFIC DIETARY REQUIREMENT
PLEASE INFORM A MEMBER OF THE HOSPITALITY TEAM.