

SPA DAY MENU

*Enjoy a two course lunch from our seasonal menu,
three courses may be chosen for an additional £8 per person.*

STARTER

Parsnip Soup 564kcal
Apple, chestnuts, truffle oil

Quince & Burrata 295kcal
Charred grilled quince, chicory, burrata, pine nuts,
croutons, herb vinaigrette

Beef Carpaccio 182kcal
Beef, pickled walnuts, crispy shallots, Berkswell cheese & celery

MAIN

Fillet of Cod 492kcal
Braised puy lentil, gem lettuce, red wine sauce

Mushroom Tagliatelle 509kcal
Fresh tagliatelle, mixed mushrooms, truffle, mushroom sauce

Buddha Bowl 393kcal
Bean & spring onion falafel, carrots spaghetti, sweet potato,
radish, quinoa, baby spinach, shimeji mushrooms, miso dressing

DESSERT

Spiced Pineapple Cake 259kcal
Pineapple sorbet

Lemon Tart 349kcal
Blackberries, meringue

Dark Chocolate Mousse 428kcal
Praline, white chocolate ice cream

All prices include VAT at the standard rate. We add an optional 10%
service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements,
please speak to a member of our team before placing an order so that we can advise you on your choice.

As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.

Adults need around 2000kcal a day.