



WELLNESS MENU

Morning treats

Scottish oak smoked salmon

Poached hen's egg, toasted sourdough, lemon wedge, watercress

Omega-rich smoked mackerel and scrambled egg

Toasted seeded bread, basil and chive olive oil drizzle

Artisan toasted sourdough and smashed avocado (v)

Baby spinach, poached hen's egg, chilli oil

Blueberry and organic oats

Made with coconut milk, topped with local honey

Seasonal fruit plate

With Greek yoghurt, fresh berries and granola

Snacks

Homemade flax seed and dried fruit flapjack

Banana toffee loaf

Dark chocolate and orange granola energy bar

Smoothies

Berry burst

Strawberry, raspberry, blueberry

Super green

Apple, spinach, kiwi, pear

Tropical

Passion fruit, mango, coconut milk, pineapple

Hand PICKED
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.



Lunch

Crisp Yorkshire chicken

Sticky Jasmine rice, katsu sauce, fine salad

Bouillabaisse

Salmon, king prawn, mussels, potatoes, shellfish sauce, garlic aioli
croustade

Pappardelle (can be vegan)

Sun-blushed cherry tomatoes, roasted red peppers, olives, pesto,
Parmesan

6oz Grilled sirloin steak

Fries, peppercorn sauce, truffle and parmesan iceberg wedge

Classic Caesar salad

Cos lettuce, sourdough croutons, Parma ham crisps,
poached hen's egg

Dessert

Strawberry Eton mess

Macerated balsamic strawberries, soft meringue, basil cress

Blueberry crème brûlée

Shortbread biscuit

Chocolate and cherry torte (pb)

Cherry compote, vanilla cream



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