

# SPA LUNCH MENU

DAILY 11AM - 2PM



## STARTERS

### BEETROOT CARPACCIO

🌿 Jersey wild foraged Wood Sorrel, pickled Baby Beetroot, whipped Goats Cheese, roasted Seeds & Nuts

(D) (N) (S) | VEGETARIAN

### ROASTED SWEET PEPPER

Sun-dried Tomatoes, Capers, Bell Pepper, Parmesan, Puy Lentils

(D) (M) | VEGETARIAN

### MUNG BEAN SOUP

Detoxifying & delicious

(G) (C) (M) | VEGAN

## MAIN COURSES

### POMEGRANATE & GOATS CHEESE SALAD

Rocket, Pomegranate, Orange, crumbled Goats Cheese, Lemon, Chickpeas, toasted Almond Flakes, Kalamansi Dressing

(D) (N) (S) | VEGETARIAN

### STRAWBERRY SALAD

Mixed Leaves, Strawberries, Cucumber, crumbled Goats Cheese, Croutons, Pomegranate Reduction

(D) (G) | VEGETARIAN

### BLACK BEAN & CORN SALAD

Bell Peppers, Spring Onion, Black Beans, Sweet Corn, Jalapeño, Coriander, Lime, Ginger & Lime Dressing

VEGAN

### FALAFEL PITTA POCKET

Mint Yoghurt, Cucumber, Tomato, Spring Onion

(D) (E) (G) (S) | VEGETARIAN

### CHICKEN TACO

Soft Flour Tortilla, marinated Chicken, shredded Lettuce & Vegetables, Guacamole, Sour Cream

(D) (G) (C) (M)

### GRILLED SEA BASS

Tenderstem® Broccoli, Baby Carrots, crushed Potato Cake, Parsley, Meunière Sauce

(D) (C) (M) (F) (SD)

## UPGRADE YOUR SALAD WITH

TOFU • SMOKED SALMON (F) • GRILLED CHICKEN BREAST

DAIRY - EGG - GLUTEN - NUTS - PEANUTS - SOYA - CELERY - MUSTARD - SESAME - FISH - CRUSTACEANS - MOLLUSCS - LUPIN - SULPHUR DIOXIDE

All food is prepared in a kitchen containing common food allergens, if you have a food allergy please advise our service team.

All prices are incl. of the current Goods & Services Tax. A discretionary 10% service charge will be applied to all checks.

🌿 Ingredient sourced from a member of Genuine Jersey.