

> SPA LUNCH MENU <

STARTER

MUNG BEAN SOUP

DETOXIFYING AND DELICIOUS

D VEGETARIAN

VEGETABLE DUMPLING STEAMED

TURMERIC AND MASALA SPICED POTATO IN A SPRING ROLL WITH COCONUT, CHILLI AND CORIANDER

G **N** VEGAN

GOATS CHEESE & PUMPKIN 'GALETTE'

PEPPERED JERSEY GOATS CHEESE WITH WILD ROCKET, BALSAMIC, PINE NUTS, PUMPKIN SEEDS AND HERB CROUTONS

D **G** **N** **SE** VEGETARIAN

CHARRED LIME CHICKEN SKEWERS

KOREAN-STYLE CHICKEN SKEWERS WITH HOME-MADE KIMCHI, GEM LETTUCE AND ROASTED CASHEWS

N **F** **CR** **SD**

MAIN COURSES

ROASTED SQUASH

LOCAL BRITISH SQUASH, POMEGRANATE, BUTTER BEANS AND MIXED LEAVES, FINISHED WITH LEMON SESAME DRESSING

M **SE** VEGAN

ESCABECHE

SPANISH-STYLE CURED FISH WITH HINTS OF SAFFRON AND CITRUS, SALAD LEAVES AND PICKLED FENNEL

C **M** **F** **SD**

VEGAN DELIGHT SANDWICH

FLAVOURS OF THE MEDITERRANEAN WITH ROASTED PEPPERS, TOMATO, OLIVE AND BASIL WITH YOUR CHOICE OF SOURDOUGH, WHITE OR GRANARY BREAD

G VEGAN

CHICKEN TANDOORI WITH PILAU

TANDOORI-SPICED CHICKEN WITH GINGER AND BURST YOGHURT

D **C**

THAI CURRY

CHIANG-MAI STYLE NOODLE BROTH WITH COCONUT, GALANGAL, LEMONGRASS, LIME AND RICE NOODLES

G VEGAN

ADD CHICKEN > £3

E **G**

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.