

SPA LUNCH

PLEASE CHOOSE 2 COURSES
(ADDITIONAL COURSE AVAILABLE FOR £10.95)

STARTERS

CHICKEN LIVER PÂTÉ

Plum and apple chutney, chargrilled sourdough

SOUP OF THE DAY

Served with warm sourdough bread

SMOKED SALMON

Lemon muslin, fresh dill, diced shallots and capers, with bran sourdough

ROASTED BEETROOT

Goat's cheese mousse, candied walnuts, brioche crumb, dressed with watercress

BURRATA

With citrus and olive cured vegetables, toasted pinenuts, rocket with sunblush tomato and basil dressing

MAIN COURSE

SUPERFOOD SALAD

Avocado, quinoa, edamame, cucumber, asparagus, peas, broccoli with a lemon dressing

Optional Topping (£6.95)

Moroccan spiced chicken

House cured salmon

Garlic and citrus tiger prawns

Goats cheese mousse 

PAN FRIED FILLET OF SCOTTISH SALMON

Crushed new season potatoes, seasonal asparagus, samphire lemon emulsion with sauce verger

WILDFLOWER BURGER

Dry-aged beef burger, smoked cheddar cheese, caramelised onions, dill pickle, burger sauce, brioche bun served with skin-on fries

KITCHARI

This traditional Indian Ayurvedic dish comprises of dahl, basmati rice, ghee and Indian spices

WILDFLOWER BOWLS

Dressed vegan noodles, avocado, shaved raddish, broadbeans, cucumber ribbons, marinated red cabbage, rainbow carrot ribbons, chai seeds and lemon dressing

Served with a choice of:

Moroccan chicken / House cured salmon / garlic and citrus tiger prawns / Vegan Mozzarella

MOROCCAN SPICED CHICKEN

Paprika and garlic roasted potatoes, sauteed chard and baby spinach, tomato and harissa sauce with spiced yoghurt

FETTUCCINE

With sauteed wild mushrooms, roasted peppers, spinach and red pesto sauce

SIDES - £5.95 each

- Sauteed tenderstem broccoli with red pesto
- Rocket salad (rocket, Italian aged parmesan, pickled red onion, balsamic dressing)
- Sweet potato fries
- Skin-on Fries
- Rainbow slaw
- Garlic and pesto ciabatta

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DESSERTS

CRÈME BRÛLÉE

Rhubarb compote, ginger shortbread

WARM CHOCOLATE BROWNIE

Honeycomb ice cream, chocolate sauce

SEASONAL BERRIES

Roasted fig, local honey and greek yoghurt

LEMON POSSET

Raspberry gel, madeleine

SELECTION OF ICE CREAMS & SORBETS

(two scoops)



Nutritionally Balanced



Vegetarian



Vegan

Please be aware that our dishes may contain allergens or traces of allergens. If you have any concerns or require information about specific ingredients please inform a member of our staff who will be happy to assist you.

Please note a discretionary service charge of 10% will be added to your bill. This charge is shared among the Food & Beverage Team who have looked after you today. If you would like this to be removed, please let us know.