SPA BRUNCH & LUNCH

BRUNCH AVAILABLE FROM 10AM

CAPTAINS CLUB CIABATTA GF on request

Chicken breast, crispy Parma ham, tomato, egg mayo and gem lettuce

AVOCADO & SMOKED SALMON BAGEL GF on request

Smashed avocado, oak smoked salmon, crème fraiche and rocket

EGGS ON TOAST GF on request

Scrambled or poached eggs on granary or white toast

BRUNCH EGGS AVAILABLE FROM 10AM

Free range poached eggs on a toasted English muffin with hollandaise:

BENEDICT with Dorset ham, GF on request

FLORENTINE with spinach, GF on request

ROYALE with Loch Fyne smoked salmon, GF on request

MAINS AVAILABLE FROM 12PM

GRILLED HALLOUMI BURGER V GF on request

Baby gem lettuce, chili and tomato jam, fries

SMALL MOULES MARINIÈRE GF on request

Steamed rope grown Cornish mussels in white wine, garlic, shallots, cream sauce, fries

FISH & CHIPS GF

Beer battered haddock, hand cut chips, crushed peas, tartare sauce

CHICKEN CEASAR SALADGE V

Gem lettuce, crispy pancetta, ciabatta croute, anchovies, egg, cherry tomatoes, Caesar dressing

SALMON FISHCAKES

Samphire, Choron sauce

MOROCCAN STYLE SALADGE V

Feta cheese, hummus, sun-dried tomatoes, red onion, chickpeas, carrots, nuts and pomegranate

BUTTERNUT SQUASH RISOTTO GF on request

Roasted butternut squash, pumpkin seeds, spiced almond & parmesan tuile

DRINKS

BOTANICAL GARDEN

Juniper berries & mint churned with elderflower cordial, lime juice, apple juice topped with soda

ENGLISH GARDEN

Anon English garden, cucumber, mint, berries, lemon and lemonade

HOUSE RED WINE

La Breche, Braucol/Syrah. Gaillac, France 125ml

HOUSE WHITE WINE

Saove, Alpha zeta, Italy 125ml

HOUSE ROSE WINE

Vin de provance, France 125ml

MIDAS PROSECCO

Included with bubbly brunch & Afternoon tea packages

TAITTINGER BRUT CHAMPAGNE

Included with the Ultimate Indulgence Package



V- Vegetarian