

THE SPATISSERIE

Select an item of your choice from each category to create your own dining experience, be it a healthy detox or a touch of indulgence.

CLEANSE

Sweet cicely root and juice * *(v)*

Estate apple soda * *(v)*

Chilled garden pea soup with mint * *(v)*

Chilled orange tomato consommé with green chilli and coriander * *(v)*

REFRESH

Sprouting chickpeas with smoked sea salt & truffle oil * *(v)*

Heirloom tomato, marinated artichokes, flax seeds and basil * *(v)*

Quinoa salad, avocado, pomegranate and coriander * *(v)*

Grilled broccoli and smoked cashew houmous * *(v)*

NOURISH

Smokin' Brothers smoked salmon, wakame seaweed, sesame and kalamansi *

Cotswold White chicken, wild rice, kale and walnuts *

Sweet potato, baby spinach and goats' cheese salad with smoked almonds *

Marinated prawns with pickled squash, asparagus, yuzu and nori *

INDULGE

Alfonso mango, lime and rice crispy *

Signature chocolate, salted caramel and digestive biscuit *

Coconut mousse with tropical fruit, date and pecan flapjack * *(v)*

Blackcurrant and vanilla with chocolate rice crispy *

Raspberry with elderflower and cranberry flapjack *

LIGHT BITES AND SANDWICHES

Cotswold White chicken wrap with avocado and kimchi mayonnaise *	£21
Goats' cheese and rocket on grilled sourdough with walnut dressing * ✓	£21
Heirloom tomato, marinated artichokes, burrata, pine nuts and basil * ✓	£25
English Farmhouse chopped salad (peas, tomatoes, oak smoked cheddar, honey-glazed ham, asparagus) rapeseed and elderflower dressing *	£20
Smokin' Brothers smoked salmon, wakame seaweed, sesame and kalamansi *	£26

* *gluten-free or gluten-free option available on request* ✓ *vegetarian* (v) *vegan*

Our menu contains allergens. If you suffer from a food allergy or intolerance please let a member of The Spatisserie team know on placing your order.