



Cakes and Pastries

Please ask your server for today's selection of cakes, pastries and muffins.

From 3.25

Vitalé Platter

16.00 Perfect for two to share

Includes all items below or select individually to compliment your meal

Feta Cheese and Pesto V	3.50
Fire-Roasted Tomatoes V VE	3.00
Prosciutto Wrapped Melon	3.50
Houmous V VE	3.00
Olives V VE	3.00
Stuffed Vine Leaves V VE	3.00
Rosemary and Garlic Focaccia V VE	3.50

Served with olive oil and balsamic vinegar dip

Vitalé Vegetarian Platter

14.60 Perfect for two to share

Includes all items below or select individually to compliment your meal

Feta Cheese and Pesto V	3.50
Fire-Roasted Tomatoes V VE	3.00
Houmous V VE	3.00
Olives V VE	3.00
Stuffed Vine Leaves V VE	3.00
Jalapeno Red Pepper Houmous and Vegetable Crisps V VE	3.50
Rosemary and Garlic Focaccia V VE	3.50

Served with olive oil and balsamic vinegar dip

Afternoon Tea

15.00 per person.

(Minimum of 2 people)

Includes any drink from our hot drink or soft drink selection.

Selection of Sandwiches including Cheese and Tomato, Chicken Salad, Egg Mayonnaise and Smoked Salmon served alongside a selection of cakes including Macarons, Lemon Drizzle and Opera Bande Cake, together with an all-butter Plain Scone served with Jam and Clotted Cream.

Why not add a glass of Prosecco to your Afternoon Tea for an additional 5.00

Paninis

Served warm, our paninis are an array of Mediterranean flavours and textures served with a salad of your choice from the salad selection

Moroccan Chicken, Chargrilled Pepper and Spinach Panini 7.99
On a harissa mayonnaise base

Tomato, Mozzarella and Spinach Panini V 7.49
On a green pesto base

Bacon and Brie Panini 7.99
On a cranberry and spinach base

Grilled Vegetable Panini V VE 7.49
Mediterranean vegetables and houmous.

Salad Selection

Caesar GF*

Shredded lettuce tossed with bacon, croutons and shaved hard cheese drizzled with a creamy Caesar dressing

Mixed Salad V VE GF*

Shredded lettuce, peppers, beetroot and carrot, diced tomatoes, cucumber and onion with a roasted garlic and lemon dressing



(V) No meat or fish (VE) Vegan (VE*) Vegan Available (GF*) Gluten Free Available

Allergens: We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Intended ingredient allergen information for all items on our menu is available on our allergen portal via the QR code. Unfortunately, during this time, we are unable to make changes to our menu items/provide details of 'may contains' due to additional COVID controls in our kitchens – we are working hard to develop suitable tools/ procedures to resume this offer to our guests. *Some of our meat/fish dishes may contain bones

Coffee

Americano	2.89
Espresso	single 1.79 double 2.49
Cappuccino	2.99
Caffè Latte	2.99
Hot Chocolate	3.29
Double Choc Mallow	3.99

with a Flake and marshmallows

Decaffeinated coffee and alternative milks available - please ask your server for details

Teas

Traditional Teas	2.49
The Full English • The Earl	
Herbal Infusion Tea	2.49
Thoroughly Minted • Superfruity • Pure Camomile • Green Tea	

Cocktails 6.99 each or 2 for 12.49

Cosmopolitan

A super stylish blend of cranberries, fresh limes, vodka and a dash of orange

Mojito

World-famous classic from Cuba – a refreshing blend of Bacardi Superior Rum, mint, lime and sugar syrup

Strawberry Daiquiri

A delectably smooth combination of Bacardi Superior Rum, strawberry and limes

Bellini Prosecco

with peach purée

Vitalé Royale

A twist on the classic French cocktail using Chambord and Prosecco

English Garden Spritz

A combination of Prosecco, Tanqueray Flor De Sevilla Gin and elderflower cordial infused with fresh mint and lemon

Mediterranean Gin and Tonic

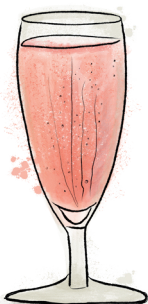
Tanqueray Flor De Sevilla Gin served over ice with tonic and lime

Sangria Jug for two 12.49

Great to share, this classic combination of red wine, brandy, orange juice, lemonade and fresh fruit is a firm favourite

Apple and Mint Smash (non-alcoholic) 3.29

Apple juice, mint, lime and sugar syrup topped with lemonade



Soft Drinks

Fresh Orange Juice	2.79
Fruit Juice	2.79
Elderflower Pressé	2.99
Raspberry Lemonade	2.99
Organic Lemonade	2.99
Sparkling or Still Water	330ml 2.29
Pepsi	330ml 2.99
Pepsi Max/7Up	330ml 2.79

Bottled Beer and Cider

Peroni 5.1% ABV	330ml 4.99
Corona 4.5% ABV	330ml 4.99
Estrella Galicia Gluten free 5.5% ABV	330ml 4.99
Heineken '00' 0.0% ABV	330ml 2.99
Weston's 'Stowford' Press 4.5% ABV	500ml 5.99

Sparkling Wine

Prosecco Galanti Prosecco Brut, NV

125ml 5.49 • Bottle 20cl 9.99 • Bottle 750ml 23.99

Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach

White Wine

Pontebello Pinot Grigio, Hungary

175ml 5.99 • 250ml 7.49 • Bottle 19.99

Fresh ripe peach and rich citrus flavours

Waipara Hills Sauvignon Blanc, New Zealand

175ml 6.99 • 250ml 8.99 • Bottle 23.99

Zesty white, with a fresh, herbal character showing ripe citrus fruit flavours

Red Wine

Tekena Merlot, Chile

175ml 5.99 • 250ml 7.49 • Bottle 19.99

Rounded and fruity, brimming with plum crumble flavours

Mill Cellars Shiraz, South Eastern Australia

175ml 5.99 • 250ml 7.49 • Bottle 19.99

Plenty of brambly fruit on the palate backed with a touch of spice

Rosé Wine

Whispering Hills White Zinfandel, California

175ml 5.99 • 250ml 7.49 • Bottle 19.99

Loads of fresh summer-fruit flavours and lively acidity. Medium bodied to appeal to most palates, California's own Zinfandel

