



VITALÉ PLATTERS AND SHARERS

*Designed to bring people together
Perfect for two to share*

Vitale Platter 1808 kcal

A Mediterranean platter of balsamic onions, Serrano ham, chorizo, martini olives, sun-dried tomatoes, grilled artichokes, mozzarella and pesto, red pepper tapenade and garlic flatbread.

*Ask for Vitale platter made gluten free GF 1424 kcal
(served without flatbread, but with garlic crouton)*

Vitale Vegetarian Platter V 1910 kcal

A Mediterranean platter of balsamic onions, stuffed vine leaves, martini olives, sun-dried tomatoes, grilled artichokes, mozzarella and pesto, red pepper tapenade and garlic flatbread.

*Ask for Vitale platter made vegan VE 1689 kcal
(served without mozzarella and pesto, but with
vegan feta and olive oil)*

VITALÉ CREATIONS

Vibrant and flavourful

Buddha bowl V 526 kcal

Freshly prepared with rocket, carrot and beetroot string, tomato, cucumber and avocado, grilled broccoli and chilli salad, spring onion, radish, watercress with sesame seeds, lemon and roast garlic dressing and hummus.

*Ask for Buddha bowl made gluten free GF or vegan
VE 526 kcal*

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: Guests enjoying our Spa Days and Experiences with lunch or dinner included are invited to choose from the menu below.
: Each meal includes your choice of a glass of sparkling prosecco, non-alcoholic prosecco, a hot drink, or a soft drink from our menu.
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VITALÉ SIGNATURE DISH

*A celebration of flavour
Served with a mixed salad and your
choice of side dish.*

Florentine fish cake 645 kcal

*Ask for Florentine fish cake made
gluten free GF 645 kcal*

PASTA

*A taste of Italy in every bite
Pasta dishes are served with mixed salad.*

Oven-baked ricotta and spinach cannelloni V 588 kcal

Oven-baked beef lasagne 482 kcal

SALADS

Light, wholesome and nutritious

Caesar 1247 kcal

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

Mixed salad V 214 kcal

Shredded lettuce, peppers, beetroot and carrot, diced tomatoes, cucumber and onion with a French vinegarette dressing.

Ask for Mixed salad made VE 214 kcal

FOLDED FOCACCIAS AND WRAPS

Flavourful and satisfying

*Choose from focaccias or flatbread wraps, served warm with mixed salad.
Served on a Mediterranean tapenade base unless stated otherwise.*

Moroccan chicken, chargrilled pepper and spinach

Focaccia 499 kcal | Wrap 396 kcal

*Ask for Moroccan chicken made
gluten free GF 370 kcal
(served as gluten free bread)*

Tomato, mozzarella and spinach V

Focaccia 629 kcal | Wrap 451 kcal

*Ask for Tomato, mozzarella and spinach
made gluten free GF 425 kcal
(served as gluten free bread)*

Grilled vegetable V

Focaccia 447 kcal | Wrap 323 kcal

*Ask for Grilled vegetable made vegan VE 323 kcal
(served as wrap only)*

Bacon and brie

*Focaccia 623 kcal | Wrap 512 kcal
Served on a cranberry base.*

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Feeling hungry?

Treat yourself by adding one of our delicious sides or desserts to your experience!

SIDES

Perfect partners for any dish

Garlic focaccia V 997 kcal

Served with olive oil and balsamic vinegar dip.

Ask for Garlic focaccia made vegan VE 997 kcal

Garlic focaccia and hummus V 831 kcal

Roasted garlic and rosemary new potatoes V 692 kcal

*Ask for Roasted garlic and rosemary new potatoes made
gluten free GF or vegan VE 692 kcal*

Stuffed vine leaves V 151 kcal

Ask for Stuffed vine leaves made vegan VE 151 kcal

Baba ganoush with flatbread V 694 kcal

Olives V 111 kcal

Ask for Olives made gluten free GF or vegan VE 111 kcal

CAKES & DESSERTS

Treat yourself to something sweet

Red velvet cake V 502 kcal

Victoria sponge V 689 kcal

Carrot cake V 558 kcal

Glazed lemon tart V 448 kcal

Scone, jam and clotted cream V 700 kcal

Ask to be made gluten free GF 608 kcal

Ask to be made vegan VE 522 kcal