



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

- 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.

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 vinegar 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.

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

5.95

Garlic focaccia and hummus V 831 kcal

5.50

Roasted garlic and rosemary

new potatoes V 692 kcal

4.50

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

Stuffed vine leaves V 151 kcal

4.25

Ask for Stuffed vine leaves made vegan VE 151 kcal

Baba ganoush with flatbread V 694 kcal

3.95

Olives V 111 kcal

4.25

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

6.50

Victoria sponge V 689 kcal

6.50

Carrot cake V 558 kcal

6.50

Glazed lemon tart V 448 kcal

5.95

Scone, jam and clotted cream V 700 kcal

5.95

Ask to be made gluten free GF 608 kcal

Ask to be made vegan VE 522 kcal