

DINNER MENU

starters & pasta

homemade bread selection (v) 3.25

with salted butter or extra virgin olive oil

soup of the day (v) 5.70

antipasti sharing mezze 15

(7 supplement when ordered for one)
*coppa ham, anchovies, mixed Italian salami,
hummus, sundried tomatoes, olives, mozzarella*

vegetarian sharing mezze (v) 15

(7 supplement when ordered for one)
*hummus & crudités, wood oven cheese & garlic
flatbread, sundried tomatoes, olives,
tomato & basil crostino, mozzarella*

tuna tartare 11

*with blood orange and a lime, chilli
& coriander dressing*

crumbed duck egg (v) 9.50

*with a carrot purée, chestnut mushrooms
and tarragon oil*

arborio risotto (v) 11

*with locally grown cauliflower, chilli flakes
and a lemon thyme oil
(available as a main dish 14.50)*

potato ravioli 11

*with a classic Bolognese ragu
(available as a main dish 14.50)*

healthy mains

caramelised swede (v) 12.50

*with crispy onion rings, sautéed baby chard
and padron pepper*

corn fed chicken breast 16.50

*with celeriac rosti, purple sprouting broccoli
and cider bramley apple sauce*

seafood stew 18.00

*red mullet, king prawns, cod fillet and mussels,
tomato, porcini mushrooms and smoked aioli*

fillet of cod 18.00

*with a roast fennel & tomato sauce
and spicy lemon potatoes*

fish of the day 17

*with fonduta of purple sprouting broccoli
and saffron gnochetti*

lasagnetta (v) 15.50

*of potato and semolina with wild mushroom,
radicchio Treviso and goat's cheese*

ugo's salad (v) 8.75

*with grilled butternut squash, tender stem broccoli,
fine beans, spinach leaves, beetroot, pomegranate,
courgette ribbons, almond flakes with chilli and ginger
dressing, flaxseed & onion crispbread
add a protein booster:
chicken 15 cod 16 boiled egg 10*



lifehouse
spa & hotel

DINNER MENU

from the charcoal grill

sirloin steak 26.50

(supplement 7)

*deliciously tender with a richer flavour,
recommended medium rare
served with your choice of chips, rocket leaves,
parmesan oil & truffle dressing*

blythburg pork loin saltimbocca 16.50

*'alla Romana' with Jerusalem artichoke
& pickled rhubarb*

ostrich burger 18.00

*with applewood smoked cheddar,
a wholegrain bun and your choice of chips*

vegan burger (v) 15.50

*chickpea, sweetcorn & mushroom burger,
cherry tomato & rocket salad, coleslaw
your choice of chips*

rump of lamb 18.60

*with a broad bean & pea broth
and new potatoes*

to share

chateaubriand 58.00

(supplement 20)

*succulent 180z fillet steak
with dauphinoise & tender stem broccoli*

sauces 3.50

peppercorn, stilton, garlic & herb butter

sides

(all supplement as priced)

leafy rocket salad 3.00

tender stem broccoli & sugar snaps 3.50

sweet potato fries 3.20

thick cut chips 3.20

french fries 3.20

battered new potatoes 3.20

dauphinoise potato 3.60

for allergens, please ask your server