



lifehouse

spa & hotel

DINNER MENU

Sharing Platters

Selection of breads V
g-d-sd
with salted butter & extra virgin olive oil 4.50

Olives 4.00

Antipasto Italiano
g-d-sd-s-mu

selection of Italian cured meats with Provençal olives, hummus, garlic
sourdough bruschetta, sun-dried tomato & bocconcini of mozzarella
19.00 (supplement 4.00)
(also available for one person 10.00)

Antipasto vegetariano V
g-d-sd-s-mu

hummus with crudité, sun-dried tomatoes, olives,
bocconcini of mozzarella, tomato & basil bruschetta,
garlic sourdough bruschetta 15.00
(also available for one person 8.00)

Starters & Pasta

Soup of the day V 5.95

Topinabur e Mozzarella V
d-n-sd-g-f

with roasted Jerusalem artichoke, Laverstoke buffalo mozzarella,
roasted tomato & agresto sauce 10.50

Sgombro alla Siciliana
f-n-sd

fillet of mackerel with Sicilian style salad 11.50

Gnocchi ai Gamberi
g-sd-d-e-c

prawns with potato dumpling, crispy Jerusalem artichoke & gremolata 12.50
(available as a main dish 15.50)

Tagliatelle Modenesi
sd-g-e-ce-d-mu

ribbon pasta, Modena-style with sausages in a creamy tomato sauce
& shavings of our baked ricotta 12.50
(available as a main dish 15.50)

Risotto al vino rosso V
ce-d-n-sd

arborio rice with red wine, fontina cheese & chestnut 12.50
(available as a main dish 15.50)

Mains

Healthy Options & Fish

Ugo's winter salad V
s-sd-se

rainbow carrots, tender stem broccoli, edamame beans, pomegranate,
pumpkin seeds, spinach leaves, radicchio di Treviso & Ugo's dressing 9.50
Add a protein booster
chicken 17.00 cod 18.00 boiled egg 10.00

Baccala al cavolo nero
f-d-sd-n

cod fillet, roast beetroot, creamy cavolo nero
& Trapanese pesto 18.00

Cioppino fisherman stew
c-f-g-m-sd

with cod, monkfish, mussels, clams & prawns,
with sourdough bruschetta 22.00

Sea trout fillet
s-sd

with roasted fennel, sweet potato puree
& a wild garlic dressing 19.00

Squash & tomato curry V
sd

with coconut and lime, served with rice 15.50

Peperone Imbottito V
sd

stuffed bell pepper with brown rice, chestnut mushrooms
& tomato salsa 17.50

Charcoal Grill & Meat

Chateaubriand
ce-d-mu-s-sd

succulent 180g sharing fillet steak with dauphinoise, jus
& tender stem broccoli, for two people to share
58.00 (supplement 20.00)

Sirloin steak
sd-ce-d-mu-d

deliciously tender with a richer flavour, recommended medium rare
served with your choice of fries, rocket leaves,
parmesan oil & truffle dressing 28.00 (supplement 8.50)

Pollo al borlotti
ce-mu-sd

roasted chicken breast wrapped in bacon and braised leg with borlotti beans
& King cabbage 18.50

Anatra con polenta
ce-d-sd

duck breast with polenta & stilton sformatino, king oyster mushrooms
and a garlic butter & rosemary sauce 20.00

Sauces
d-s-ce-sd

peppercorn, stilton, garlic & herb butter 3.50

Sides

mixed salad leaves with tomato mu-sd 3.20 tender stem broccoli 3.80 buttered new potatoes d 3.60
dauphinoise potatoes mu-d 4.50 Italian fries 3.70 garlic & rosemary potato wedges 3.90

allergens key

d dairy | f fish | g gluten | n nuts | ce celery | e eggs | p peanuts | l lupin | m molluscs | mu mustard | s soya
sd sulphur dioxide | se sesame seeds | c crustaceans

V vegetarian V vegan we are unable to guarantee a 100% nut-free preparation environment