## **EAT WELL**

The 'Eat Well' menu has been created to provide nourishment for your body and mind to thrive with a focus on the core of our health and wellbeing. Together with André Garrett, my aim for these dishes is above all to be delicious as well as including ingredients that can help to feed and support the health of our gut and the microbiome - aka the trillions of microbes that live in the gut which we know to be central to our health and happiness.

The philosophy for the menu is to celebrate positive abundance with food and ingredients that bring flavour, fibre, and myriad hues of colour for a healthier and happier you. As such we have included soothing bone broth, plant-based diversity, cultured dairy, vegetable ferments and a rainbow of phytochemicals to support a thriving gut microbiome and mind.

I also believe that positively enriching ourselves on many levels comes from the enjoyment of eating. That means being present with our plate and taking time to rest and digest. This is a vital part of helping us to feel physically and emotionally more centred and balanced. So with that in mind I encourage you to sit, savour and remember that at every meal you dine with your microbiome!

**EVE KALINIK I NUTRITIONAL THERAPIST** 

# **STARTERS**

## Green Vegetable Broth

Herb & Pine Nuts Pesto (Ve)

### Secret Smokehouse Salmon

Pickled Cucumber, Horseradish Cream, Rye Bread 20

## Heritage Tomato Salad, Broad Beans

Pickled Red Onion, Mint & Vegan Feta (Ve)

## Poached White Asparagus

Labneh, Poached Egg, Pomelo & Pumpkin Seed Dressing (V)
17

# MAIN COURSES

### Roasted Zaatar Cauliflower Steak

Butter Bean Hummus, Pomegranate, Raisin & Parsley (Ve) 26

### Plant Based Orzo

Mediterranean Pasta Bake (Ve)

### Japanese Poke Bowl

Seasoned Sushi Rice, Avocado, Edamame, Wakame, Crisp Onions with Pacific Line Caught Tuna or Torched Loch Duart Salmon or Tofu 28

## Grilled Norfolk Black Leg Chicken

Yellow Wax Beans, Peas, Grilled Fig, Oregano & Olive Oil

# **DESSERTS**

Mango, Pineapple, Papaya & Lime Salad (Ve)

Yogurt & Blackberry Tart (V)

Sweet Potato Brownie Mandarin Sorbet (Ve) 15

Goat's Curd (V)
Fresh Apricot, Celery, Gem Lettuce, Walnut & Raisin Bread
15

# LIQUID HEALTH

## OPTIMAL WELLBEING JUICES AND SMOOTHIES

Immune - Boosting Ginger Shot Orange, Lemon, Ginger, Turmeric, Black Pepper	9
Antioxidant Booster	12
Beetroot, Grapefruit, Carrot, Ginger, Lemon	
Green Glow Juice	12
Celery, Cucumber, Green Apple, Spinach, Coriander, Lime Juice	
Feel Good Juice	12
Orange, Carrot, Apple, Strawberry	
Beet & Berry Detox Smoothie	12
Beetroot, Blueberry, Raspberry, Red Apple	
Instant Pick-Me-Up Smoothie	10
Banana, Peanut Butter, Shot of Espresso, Almond Milk	
Triple Berry Power Smoothie	14
Strawberry, Blueberry, Raspberry, Lime, Mint, Coconut Water	

## WHEYD PROTFIN SHAKES

10 each

### PROTEIN POWDER AT ITS BEST.

Wheyd protein empowers you to achieve your highest athletic ability.

One shake at a time.

#### Chocolate Mochaccino

An indulgent shake, formulated with Chocolate Wheyd Protein to enhance performance, build muscle, and aid recovery.

Chocolate Wheyd Protein, Banana, Shot of Espresso, Almond Milk (optional), Chia Seeds, Cinnamon

### Green & Lean

With slow-release energy from carbs, protein for muscle repair and superfood nutrients this shake is the perfect way to start the day.

Coconut Water, Vegan Vanilla Wheyd Protein, Oat Milk (optional), Pineapple, Spinach, Mint

## Berry Blast

A blast of anti-oxidative berries and Strawberries & Cream Wheyd Protein to help stay lean and fuller for longer.

Strawberries & Cream Wheyd Protein, Coconut Water, Blueberry, Raspberry, Strawberry, Peanut Butter

## WATER

	330ml	750ml
Belu Still or Sparkling Water Wales	4.5	7
Coconut Water	6	

Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of VAT. A 15% discretionary service charge will be added to your final bill.

# **TEAS & TISANES**

Bespoke artisan teas directly sourced from family-run farms and with only genuinely natural ingredients, blended for Corinthia London by Canton Tea.

Fresh Mint	7
Fresh Ginger & Lemon	7
Jasmine Pearls	9
English Breakfast/ English Breakfast Decaf	8
Earl Grey	8
Matcha Green Tea	9
Silver Needle White Tea	9

# **COFFEE**

Rainforest Alliance Certified Arabica Beans – full bodied coffee with a great depth and intensity.

Espresso, Ristretto, Macchiato	6
Double Espresso	7
Americano	8
Cappuccino, Caffè Latte, Mocha	8

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(V) Vegetarian (Ve) Vegan. Our fish is MSC certified. Our meat is Red Tractor certified.

All prices are inclusive of VAT. A 15% discretionary service charge will be added to your final bill.

# **CHAMPAGNE & WINE**

CHAMPAGNE		Glass	Bottle
Laurent-Perrier, La Cuvée Brut, NV		22	95
Laurent-Perrier, Brut Rosé, NV		28	140
WHITE WINE	125ml	Carafe	Bottle
Sancerre 2021 Domaine Gerard Millet, Loire Valley, France	17.5	50	85
Chardonnay 'Acero' 2020 Marimar Estate, California, USA	20.5	55	105
ROSÉ WINE	125ml	Carafe	Bottle
Châteaud'Esclans, Whispering Angel 2022 Provence, France	17.5	51	90
RED WINE	125ml	Carafe	Bottle
Bourgogne Rouge 'Pinot Noir' 2020 Domaine Chavy Chouet, Burgundy, France	19.5	53	110