

# MALVERN VIEW SPA MENU



## Nibbles

FRESHLY BAKED ARTISAN BREADS £4.00

Hummus, olive oil and balsamic, handmade flavoured butter

OLIVES AND NUTS £5.50

## Light Lunches

SOUP OF THE MOMENT £6.00

Freshly baked bread & butter

SUPERFOOD SALAD £7.50

Goji berries, broccoli, radish, blue berries, avocado and mixed leaves, walnut dressing

BUCKWHEAT SALAD £6.00

Red onion, tomato concasse, red pepper and rainbow chard

CAESAR SALAD £4.00

Baby gem, parmesan, garlic croutons, Caesar dressing

BEETROOT & GOAT'S CURD SALAD £7.50

Golden baby beetroot, candied beetroot, baby gem, pine nuts

CHICKEN BREAST SATAY £7.50

Marinated with lemongrass and fresh ginger, skewered and served with tossed egg noodle, spring onions and sweet soy dressing

## Sandwiches

### COLD SANDWICHES

KNIGHTWICK HONEY GLAZED HAM £6.75

Tomato and whole grain mustard mayonnaise

OLD WORCESTER WHITE CHEDDAR £6.25

Homemade roast tomato chutney and baby gem

CORONATION CHICKEN £6.50

Mild Madras curry, raisins, toasted almonds, lemon & spring onions

WYE VALLEY SMOKED SALMON £7.95

Watercress & lemon mayonnaise

### HOT SANDWICHES

TRADITIONAL CLUB £8.25

Chicken breast, smoked bacon, baby gem, sun blushed tomato and mayonnaise

RUMP STEAK £8.95

Onion marmalade, grain mustard mayonnaise and rocket

GRILLED HALLUMI £5.50

Mango chutney, rocket & tomato

## Main Courses

SALMON DARNE £16.50

Bulgur wheat, green beans, dashi, watercress

HONEY AND MUSTARD

GLAZED CHICKEN £10.75

Glazed breast of chicken, rocket linguini, and roasted summer squash

THE BANK HOUSE BURGER £12.50

8oz homemade burger, smoked bacon, aged cheddar, tomato, pickle, mustard mayonnaise and baby gem on a brioche bun with tomato relish, coleslaw and rustic wedges or skinny fries

AUBERGINE STACK £11.25

Grilled peppers, halloumi, courgette, toasted cashew nuts, and edamame salsa

ROASTED PORK TENDERLOIN £19.50

Mashed potato with chive, caramelized apple and cider jus

TEMPURA HADDOCK £14.75

Sustainably caught haddock in a light tempura batter, mushy peas, caper butter, dressed leaves and rustic wedges or skinny fries

## Sharing Platters

ANTIPASTI £13.00

Marinated olives, feta, cream cheese stuffed peppers, charred grilled courgettes, semi-dried tomatoes and ciabatta, olive oil and balsamic

CHARCUTERIE £14.00

Bresaola, Prosciutto, Hot Coppa, Pastrami, and Milano, olives, semi-dried tomatoes and ciabatta, olive oil and aged balsamic

SELECTION OF LOCAL CHEESES

Homemade chutney, celery, grapes and biscuits

£12.50

## Desserts

MANGO ICED SOUFFLÉ £6.00

Berry sauce, peppered meringue crumb

STICKY TOFFEE PUDDING £6.50

Toffee sauce and honey comb ice-cream

DARK CHOCOLATE MOUSSE £6.00

Lady's fingers and raspberry compote

SEASONAL FRUIT PLATE £6.00

With honey yoghurt

## Afternoon Tea

£9.00 per person

Sandwiches:  
Cucumber, smoked salmon & cress, ham & wholegrain mustard, and cheddar & relish.

Plain and fruit scones, homemade seasonal jam and clotted cream from Devon.

Tea or Coffee.

## Cream Tea

£7.50 per person

Plain and fruit scones, homemade seasonal jam and clotted cream from Devon.

Tea or Coffee.

If you have any allergies or dietary requirements please let a member of staff know who will inform the chef, where possible we will adjust any dishes we can, or suggest a suitable alternative