

MAYA BLUE WELLNESS MENU

IN THE BEGINNING

HOMEMADE SOUP OF THE DAY

528 kcals

Crusty bread roll, farm butter 

STUFFED PORTOBELLO MUSHROOM

406 kcals

Quinoa, roasted vegetables, cheese crumb 

CHARCUTERIE PLATTER

232 kcals

Trio of Italian cured meats, balsamic onion, toasted sourdough bread

THE MAIN EVENT

CHICKEN SCHNITZEL

1252 kcals

Wild mushroom tagliatelle, red wine reduction

PAN FRIED SALMON FILLET

619 kcals

Petit ratatouille, potato gnocchi, basil cream sauce

SPAGHETTI ALLA PUTTANESCA

851 kcals

Pickled chilli, capers, black olives, oregano 

ON THE SIDE

All 5 each 

TRIPLE COOKED CHIPS 745 kcals

SKIN ON FRIES 641 kcals

TENDER STEM BROCCOLI 146 kcals

MINTED GARDEN PEAS 209 kcals

MASH POTATO 1092 kcals

TITANIC GARDEN SALAD 99 kcals

HONEY GLAZED CARROTS 155 kcals

If you require a plant based or meat free option, please speak to your server.

DINNER
THEN DUVET



 Dishes suitable for Vegetarian

All information on ingredients which may cause allergy or intolerance can be found by scanning the above QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

A discretionary 10% service charge will be added to your bill.