

NORTON HOUSE

HOTEL & SPA



*Hand*PICKED
HOTELS



SANDWICHES

Sliced white or brown bloomer, house salad, crisps. Gluten-free options available

Mature cheddar & pickle 10
(700 kcal)

Smoked salmon, cucumber cream cheese 11
(732 kcal)

Egg mayonnaise & watercress 10
(689 kcal)

Wiltshire ham, mustard mayo, lettuce, tomato 10
(700 kcal)

ROLLS

Bacon roll 7
(615 kcal)

Cumberland sausage roll 7
(527 kcal)

Vegetable sausage 7
(455 kcal)

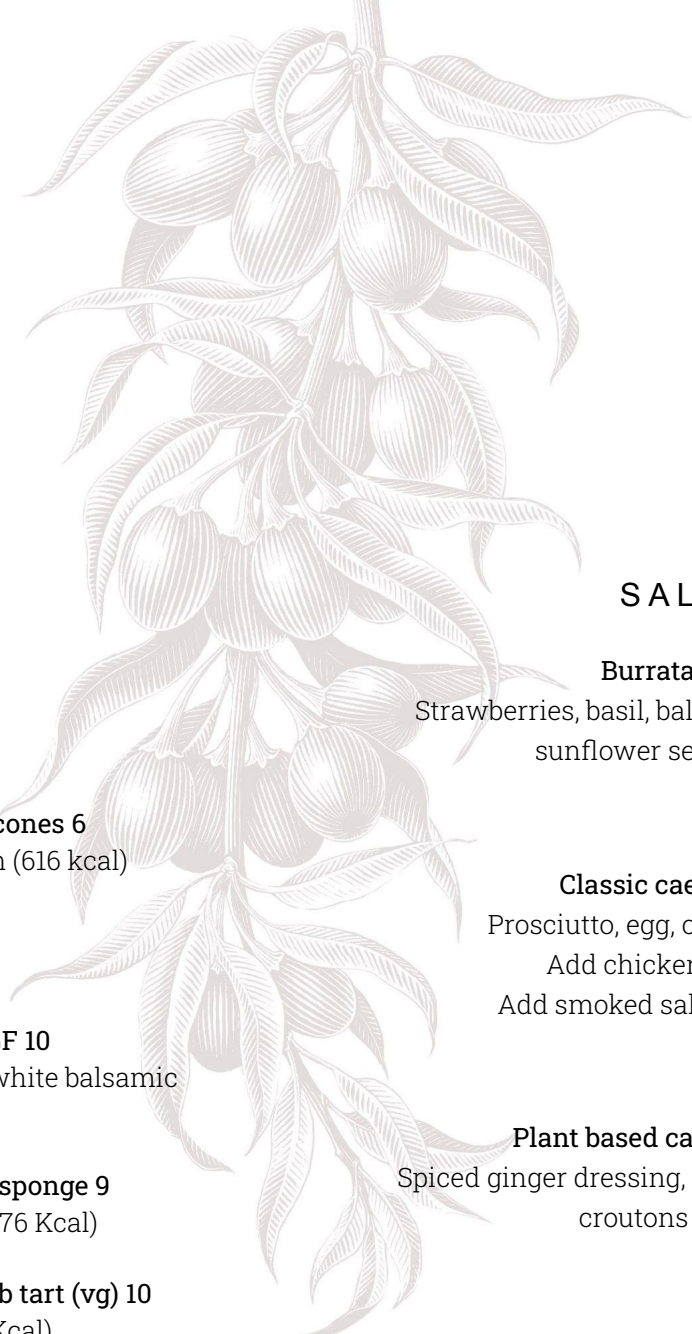
Add

Fried egg 1.5 (116 kcal)

Scrambled egg 1.5 (217 kcal)

A discretionary service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.

Adults need around 2000 kcal per day.



SWEET

Homemade plain & fruit scones 6

Clotted cream, strawberry jam (616 kcal)

Cake of the day 5

Ask for details

Strawberries & cream GF 10

Vanilla panna cotta, elderflower, white balsamic
(477 Kcal)

Homemade strawberry jam sponge 9

Crème fraîche ice cream (876 Kcal)

Plant based new season rhubarb tart (vg) 10

Ginger ice cream (423 Kcal)

SALADS

Burrata salad 12

Strawberries, basil, balsamic dressing, roasted
sunflower seeds (347 Kcal)

Classic caesar salad 18

Prosciutto, egg, croutons (914 kcal)

Add chicken 2.5 (64 kcal)

Add smoked salmon 3.5 (57 kcal)

Plant based carrot salad (vg) 9

Spiced ginger dressing, coriander, golden raisins,
croutons (272 Kcal)

SOUP

Cream of pea & broccoli soup 10

Crispy prosciutto, warm ciabatta, whipped butter
(422 Kcal)

Plant based carrot & coriander (vg) 9

Warm ciabatta, vegan butter (374 Kcal)

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STEAKS

John Gilmor & Sons dry-aged ribeye steak (227g) 35

Cherry vine tomatoes, shallot purée, mushroom, shallot & lambs lettuce salad (880 kcal)

John Gilmor & Sons dry-aged sirloin steak (227g) 34

Cherry vine tomatoes, shallot purée, mushroom, shallot & lambs lettuce salad (827 kcal)

6oz minute steak 24

Grilled mushroom, pickled shallot salad, skinny fries (353 kcal)

STEAK SAUCES

3.5 each

Peppercorn (115 kcal)

Blue cheese (350 Kcal)

Béarnaise (431 Kcal)

SIDE ORDER

4.5 Each

Triple cooked chips (334 Kcal)

Skinny fries (248 kcal)

Sweet potato fries (165 kca)

Leafy garden salad (74 kcal)

Warm ciabatta, butter, olive oil, balsamic (481 kcal)

Honey & sesame carrots (173 kcal)

Tenderstem broccoli & sugar snap peas (190 Kcal)

Brown butter new potatoes (203 kcal)

LIGHT BITES

Served 11-5pm

Sirloin steak ciabatta 25

Shallot puree, lamb's lettuce, garlic mayonnaise, pickled shallot, pommes frites (1012 kcal)

Eggs Benedict 12

Ham (562 kcal)

Haggis (617 kcal)

Smoked salmon (538 kcal)

Spinach (482 kcal)

MAINS

Hand picked beef burger 20

Cheese, bacon, sweet onion, lettuce, tomato, pickles, mayonnaise, relish, mustard, triple cooked chips (970 kcal)

Rosemary & lemon marinated chicken burger 20

Cheese, bacon, sweet onion, lettuce, tomato, pickles, relish, garlic mayonnaise, triple cooked chips (786 kcal)

Battered east coast haddock 11

Minted mushy peas, tartare sauce, triple cooked chips (786 kcal)

Plant-based penne pasta (vg) 18

Seasonal tomatoes, wild leek, vegan cheese (505 kcal)

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