

NORTON HOUSE

HOTEL & SPA



HandPICKED  
HOTELS

# NORTON HOUSE

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## BRASSERIE OPENING TIMES

### Breakfast

Monday - Friday 07:00-09:30  
Saturday and Sunday - 07:30-10:30

### Lounge

Monday - Sunday - 10:00-22:00

### Lunch

Monday - Saturday - 12:00-16:00  
Sunday lunch - 12:30-15:30

### Afternoon Tea

Monday - Sunday - 12:00-17:00

### Dinner

Monday - Sunday - 18:00-21:00

We recommend bookings are made for the restaurant to avoid disappointment.

Please call us on 415 to speak to a member of the team.

## 24 HOUR MENU

### SANDWICHES

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

**Tuna mayonnaise, red onion 10**  
(746 kcal)

**Pastrami, pickles, horseradish 10**  
(608 kcal)

**Smoked applewood cheese, apricot chutney 10**  
(694 kcal)

**Egg mayonnaise, watercress 10**  
(1055 kcal)

### HOT FOOD

**Beef chilli con carne 20**  
Steamed rice (Kcal 974)

**Chicken tikka masala 21**  
Basmati rice, naan bread (Kcal 1108)

**Sweet potato, chickpea, spinach curry 21**  
Basmati rice, naan bread (Kcal 793)

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.

## SALADS

### Burrata 13

New season greens, basil, sourdough, extra virgin olive oil (621 kcal)

### Classic Caesar salad 18

Prosciutto, egg, croutons (914 Kcal)  
Add chicken 3 (107 Kcal)  
Add smoked salmon 4 (57 Kcal)

## SOUP

### Sweet pea soup 10

Crème fraîche, garden salsa verde, warm bread and herb butter (469 kcal)

### Spring vegetable broth (vg) 10

Seasonal vegetables, orzo pasta, warm ciabatta, sunflower butter

## STEAKS

### John Gilmour & Sons dry-aged ribeye steak (340g) 46

Triple-cooked chips, roast cherry vine tomatoes, BBQ maitake mushroom, balsamic watercress salad (1136 kcal)

### John Gilmour & Sons dry-aged sirloin steak (340g) 46

Triple-cooked chips, roast cherry vine tomatoes, BBQ maitake mushroom, balsamic watercress salad (914 kcal)

### Minute steak ((170g) 26

Skinny fries, roast cherry vine tomatoes, BBQ maitake mushroom, balsamic watercress salad (815 kcal)

## STEAK SAUCES

3 each

Peppercorn (115 Kcal)

Blue cheese (350 Kcal)

Béarnaise (431 Kcal)

## ROOM SERVICE BREAKFAST

### Hand Picked Scottish breakfast

Grilled smoked streaky bacon, our own Cumberland sausage, sea salted plum tomato, roasted flat mushroom, potato scone, haggis, black pudding, baked beans and choice of our locally sourced hen's egg (812 Kcal)

### Hand Picked vegetarian breakfast

Glamorgan style sausage, black pudding, sea salted plum tomato, roasted flat mushroom, potato scone, baked beans and choice of our locally sourced hen's egg (520 Kcal)

### Eat well options

#### Blueberry and organic oats

Made with coconut milk, topped with local honey (200 kcal)

#### Eggs Benedict

Poached egg, carved ham, Hollandaise on toasted muffin (710 kcal)

#### Artisan toasted sourdough and smashed avocado

Baby spinach, poached hen's egg, chilli oil (274 kcal)

#### Omega-rich smoked mackerel and scrambled egg

Toasted seeded bread basil and chive olive oil drizzle (750 kcal)

#### Three egg folded omelette

Ham, tomato, mushroom, cheese and onion (517 kcal)

To order room service breakfast please fill out your order card and hang outside your door before 3am.

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## ROOM SERVICE BREAKFAST

Available 07:00 -10:30

### Continental breakfast

Individual packet of Kellogg's  
Cornflakes, Frosties, Special K

Individual packet of Schar gluten-free muesli

Individual packet of Weetabix

Selection of croissants and pastries (452 kcal)

White toast (234 kcal)

Brown toast (260 kcal)

Gluten-free toast (144 kcal)

Greek yoghurt with fruit compote  
and granola (358 kcal)

Fresh fruit and citrus pot (16 kcal)

Seasonal smoothie (197 kcal)

Juices, tea and coffee

Orange juice (95 kcal)

Grapefruit juice (102 kcal)

Apple juice (106 kcal)

Tomato juice (47 kcal)

Pot of tea with semi-skimmed milk (36 kcal)

Pot of coffee with semi-skimmed milk (36 kcal)

Fruit or herbal tea

## MAINS

### Hand Picked beef burger 20

Brioche bun, smoked tomato relish, lettuce, red onions,  
pickles, crispy onion, Norton burger sauce, cheese,  
bacon, skinny fries (1285 kcal)

### Grilled chicken burger 20

Brioche bun, sriracha mayonnaise, red onion, lettuce,  
cheese, bacon, crispy onion, skinny fries (865 Kcal)

### Battered East Coast haddock 21

Minted mushy peas, tartare sauce, triple-cooked chips  
(762 Kcal)

### Harissa spiced puy lentils (vg) 19

Carrot, fennel, coriander, dill yoghurt dressing (595 kcal)

## SIDE ORDERS

5 each

Honey and caraway seed carrots (177 kcal)

Buttered seasonal green vegetables (131 kcal)

Skinny fries (248 kcal)

Triple-cooked chips (290 kcal)

Sweet potato fries (286 kcal)

Herby Jersey royal potatoes (246 kcal)

Leafy garden salad, mustard & orange dressing  
(74 kcal)

Warm homemade sourdough, herb butter, highland  
rapeseed oil and balsamic (1121 kcal)

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**ROOM SERVICE  
BREAKFAST MENU**

**SWEET**

**Homemade plain and fruit scones 6**

Clotted cream, strawberry jam and lemon curd  
(768 Kcal)

**Treat of the day 5**

Ask for details

**Orange rice pudding 8**

Lemon sorbet (293 kcal)

**Lemon sponge 8**

Clotted cream ice cream (767 Kcal)

**Pineapple sweet pastry tart (vg) 8**

Coconut ice cream (221 kcal)

**Valrhona chocolate cremeux (vg) 9**

Blood orange, passionfruit sorbet (232 kcal)