SEQUOIA

KITCHEN MENU

Sequoia Kitchen provides the perfect spot to relax and refuel, whether you're winding down after a treatment or simply looking for a light bite during your stay. The menu features nourishing poke bowls and delicious Asian broths, and with interiors inspired by nature, you'll enjoy a truly tranquil dining experience.

Food is available daily between 11am and 4pm.

Scan QR code to order.



WRAPS

Oriental Duck Wrap

-£14

Five spiced confit duck, pickled cucumber, spring onions, Chinese cabbage, hoisin, coriander

802 kcal

Ponzu Prawn Wrap -£17

Red cabbage, avocado, cucumber, mooli, coriander, mange tout, ponzu mayonnaise 377 kcal

Chicken Caesar Wrap

-£13

Crispy pancetta, Clarence Court eggs, Caesar dressing, gem lettuce, chicken 607 kcal

Kimchi And **Avocado Wrap**

— £11

Vegan cheese, kale, quinoa green pesto, kimchi, avocado 455 kcal

POKE BOWL

Sake Bowl

-£18

British salmon, avocado, edamame, mango, eel sauce, edamame beans, redo sorrel 755 kcal

Yasai Bowl -£15

Sweet potato, carrots, kaiso seaweed, ponzu dressing, edamame beans, avocado 558 kcal

Teriyaki Bowl

— £17

Organic chicken, pickled carrots, mixed salad, teriyaki sauce,

edamame beans

580 kcal

254 kcal

SALADS

Grove Garden Salad

-£17

Mixed salad leaves, cherry tomatoes, cucumber, beetroot, alfalfa sprouts, sunflower seeds, pumpkin seeds, avocado, citrus dressing

Crunchy **Noodle Salad** -£19

Crunchy vermicelli noodles, spring onions, Chinese cabbage, red cabbage, pickled carrots, red chilli, shredded chicken, edamame, sesame seeds, peanut soy dressing 457 kcal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. If you have a food allergy or dietary requirement please inform a member of the team prior to ordering. All dishes are subject to seasonal changes. A discretionary 12.5% service charge will be added to your bill.

ASIAN BROTH

Chilli Beef − £18 Udon noodles, kale, edamame beans, mushrooms, coriander 351 kcal Tamari Duck – £18 Egg noodles, edamame beans, coriander, spring onion, bamboo shoots 454 kcal

Turmeric Spiced Tofu and Miso - £16

Rice vermicelli, bell peppers, pickled carrots, shitake mushrooms, chive 467 kcal

SWEET TREATS

Watermelon Soup

−£12

Chilled watermelon soup, fresh melon, Walled Garden mint

152 kcal

Fruit Platter – £12

fruit platter 124 kcal

Chocolate Banana Cake

— £11

Rich chocolate sponge, caramelised banana, vanilla ice cream

319 kcal

Selection of Ice Cream and Sorbets $- \pounds 8$

Please ask your server for today's selection

Freshly sliced seasonal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. If you have a food allergy or dietary requirement please inform a member of the team prior to ordering. All dishes are subject to seasonal changes. A discretionary 12.5% service charge will be added to your bill.

I

DRINKS MENU

Drinks are available daily between 7am and 6pm.

Scan QR code to order.



JUICES

All our juices are freshly prepared and served at ambient temperature for the best taste.

If you would like them chilled, then just let us know.

Refresher − £7.50 A blend of fresh strawberries and passion fruit with added mint leaves for freshness. 106 kcal Vitamin Boost − £7.50 Vitamin C filled up blend of fresh kale, mango and orange, boosting antioxidant levels in the body and helping to restore energy.

150 kcal

Berry A-Pealing
- £7.50

A fragrant mix of strawberries, apples and lime – great for those with a sweet tooth.

141 kcal

Ginger Spice

− £7.50

A bright orange juice of carrot, apple and orange with a sweet mild flavour and added zing from fresh root ginger.

158 kcal

SMOOTHIES

All our smoothies are freshly prepared and served at ambient temperature for the best taste.

If you would like them chilled, then just let us know.

Double Berry Delight — £9 A delicious combination of banana, strawberries, raspberries and almond milk. 224 kcal

Green Supreme

− £9

A green blend of spinach, cucumber, apple and avocado, all the greens you need in one drink.

Banana Blend – £9 An exciting blend of apple, blueberries and banana, the super food trio.

236 kcal

−£9

Energy Boost

A blend of kale, avocado and pineapple, full of nutrients to keep you going

155 kcal.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. If you have a food allergy or dietary requirement please inform a member of the team prior to ordering. All dishes are subject to seasonal changes. A discretionary 12.5% service charge will be added to your bill.

COFFEES

Caffé Musetti, a quality of the highest level. The coffee is imported directly from Italy so you can rely on the freshest products for all blends.

Cappuccino	Latte	Flat White
− £5.95 120 kcal	− £5.95 120 kcal	− £5.95 75 kcal
Americano	Hot Chocolate	Espresso
−£5.95	− £5.95 320 kcal	<i>− £5.95</i>

TWIST TEAS

A tea with a twist. Local Hertfordshire's family tea company with focus on sustainability and environment, using the best ingredients to create healthy and innovative blends full of little surprises.

Refresher Green Tea – £5.95	A light and refreshing Chinese Sencha Green tea with ginseng and sunflower petals.	Detox Tea − £5.95	A detoxifying blend of sweet Rooibos and turmeric loveliness.
Cocoa-Nut Green — £5.95	An organic green tea with a twist. You know those nice coconutty chocolate macaroons? Imagine them in a delicious drink!	Digest Tea − £5.95	Our pure, unadulterated whole leaf Peppermint soothes, calms and aids digestion.
Breakfast Boost Tea - £5.95	A breakfast blend of Assam and Ceylon tea with added ginseng and yerba mate, ideal brew to get you up and running.	Chamomile Yawn Tea — £5.95	A soothing, naturally caffeine- free blend of whole chamomile flower heads, lemon balm, rose and lavender.

SOFT DRINKS

Kingsdown Still Water	Kingsdown Sparkling Water	Fever-Tree Indian Tonic
− 700ml £6.50	— 700ml £6.50	− 200ml £4
Coke — 300ml £4.50	Diet Coke − 300ml £4.50	Sprite — 300ml £4.50

2,000 calories a day is used for general nutrition advice, but calorie needs vary. If you have a food allergy or dietary requirement please inform a member of the team prior to ordering. All dishes are subject to seasonal changes. A discretionary 12.5% service charge will be added to your bill.



WINE LIST

WHITE	RED	ROSE	CHAMPAGNE & SPARKLING
Ponte Pietra Trebbiano, Garganega, Italy — 175ml £9.00 — bottle £35	Ponte Pietra Merlot, Corvina, Italy — 175ml £9.00 — bottle £35	Chapel Down, English Rose, England – 175ml £10 – bottle £42	Laurent-Perrier La Cuvée — 125ml £22 — bottle £105
Te Whare Ra Sauvignon Blanc, Marlborough, New Zealand – 175ml £14	Domaine Moulines Merlot, Languedoc, France – 175ml £10	Aix Rose, Provence, France — 175ml £13	Laurent-Perrier Cuvée Rosé — 125ml £30 — bottle £150
− bottle £52	− bottle £40	− bottle £48	Thompson & Scott
Domaine Colette Gross Chablis, Burgundy, France $- £65$	Chateau Moulin De Lagnet Bordeaux, France — £66		Prosecco – 125ml £14 – bottle £54

^{2,000} calories a day is used for general nutrition advice, but calorie needs vary. If you have a food allergy or dietary requirement please inform a member of the team prior to ordering. All dishes are subject to seasonal changes. A discretionary 12.5% service charge will be added to your bill.