Seymour pillars of health

Dietary focus areas



FEED ME SEYMOUR

A taste of our winter menu



Cured Loch Duart salmon with herb fregola

seaweed tarama, candy beetroot, and a grapefruit, honey and coriander dressing



Female 401.39 kcal	Vi
Male 571.76	
Fat 37g	N
Carbs 74g	Ph
Protein 36g	
Sugar 4.1g/100g	
Fibre 9.72g	Vi

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Fat 27g Carbs 45g Protein 35g Sugar 4.07g/100g Fibre 4.60g

Unisex 503.52 kcal

Tender barbecued octopus with cinnamon and wild rice pilaff dried figs and pecans, avocado with pomegranate and Thai basil

Unisex 591.63 kcal

Unisex 447.93 kcal

Fat 28g Carbs 63g

Protein 25g

Sugar 3.41g/100g Fibre 8.40g

Fat 24g Carbs 73g Protein 21g Sugar 3.83g/100g Fibre 8.97g



Sharpham Farm spelt tofu with butterbeans rose petal harissa and parsley stems, braised fennel and dukkah





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Barbecued rump of Hereford beef with organic celeriac puy lentils with aged vinegar and hazelnuts, and a crushed green herb dressing

Nutrition. Now it's personal.





Miso-glazed aubergine with sticky brown rice coriander and lime, toasted sesame and purple shiso leaf





A taste of our winter menu



Goosnargh chicken with wholemeal paratha charred broccoli vinaigrette, sesame and labneh dressing





Soft-boiled Cacklebean eggs with wholemeal paratha crispy curry leaves, smoked beetroot, and a quince and turmeric dressing



Unisex 583 kcal

Female 430.10 kcal Male 604.04 kcal Fat 25g Carbs 61g

Protein 54g Sugar 2.95g/100g

Fibre 1.24g

Female 398.77 kcal Male 495.67 kcal Fat 43g Carbs 39g

Protein 33g

Sugar 2.22g/100g Fibre 7.43g







cinnamon and wild rice pilaff, baked endive, walnut oil and pear vinegar



Female 397.60 kcal Male 588.96 kcal Fat 26g Carbs 96g Protein 24g Sugar 3.03g/100g Fibre 12.80g



Sweetcorn and camomile tamales with herb fregola basil and lime avocado, 'spiralized' candy beetroot and a gazpacho dressing











Nutrition. Now it's personal.

Miso-glazed aubergine with braised spelt sushi vinegar, seaweed and edamame, and a shiso and tapioca dressing

Thiami

Organic celeriac taco with acorn and smoked almond praline

A taste of our winter menu



Carrot, cashew milk and hemp with chickpeas and ginger



Turmeric, passion fruit and fennel with pineapple and mango



Passionflower, almond milk and dates with cinnamon and vanilla



Persian truffle bite with mushroom and elderberry



Salted bakewell bite with dates, cocoa and brazil nuts





























Fat 9.9g/100g Sat Fat 0.87g/100g Protein 15.13g/100g Sugar 23g/100g Fibre 15g/100g





Protein 20.52g/100g

