

RAW at La Suite West is proud to introduce a new health dining concept in cool contemporary surroundings. The menu has been carefully designed to provide some of the best that nature can offer with a selection of vegan friendly, dairy free and raw dishes, all complemented with home made mocktails and smoothies to follow the trends of today.

RAW 5 Course Tasting Menu

Mediterranean Flatbread with Raw Hummus & Muhammara[®] (N)

Chilled Cucumber & Yoghurt with Lemon Nut “Feta”, Dill & Walnuts (N)

Courgette Spirals with Summer Herb Pesto, Olives, Cashew Nut “cheese”, Rocket & Red Pepper Sauce[®] (N)

Portabello Mushroom with Truffled Miso, Greens, Tarragon Polenta & Sweet Potato Puree (G) (Soya)

Chocolate Cake with Raspberries, Toasted Coconut Meringue, Whipped Vanilla & Salted Caramel Sauce (GF)

Mocktail

Virgin Strawberry Daiquiri

Lemon and Lychee

Hickory Virgin Mary

Cucumber and Apple

Passion Fruit and Almond

Virgin Frozen Margarita

LSW Mojito

£30 per person

(G) – Contains gluten, (N) – Contain nuts

[®] denotes RAW dishes – Not heated above 42 C/118 F degrees

Complimentary Wi-Fi available – Please ask your server for log in details

Food allergies & intolerances, please notify staff about your requirement

A discretionary 12.5% service charge will be added to your bill