

FOOD PHILOSOPHY

Eat GOOD at the Gladstone

Good tasting, good suppliers, good for the environment, good for our local economy, good for the animals and good for your soul!

Meet Some of the People on Your Plate

The Gladstone is a member of the Community Shared Agriculture (CSA) farm, 'Chick-A-Biddy' along with 100 Kilometer Foods who sources from many Local Food Plus (LFP) farms. LFP is committed to building and fostering local sustainable food systems by certifying farmers and processors and linking them with local purchasers like ourselves.

Worth mentioning are our good friends at H.O.P.E Organic Farms, Ying Yang Soy Foods, Honey Pie Hives and Herbals and Tealish tea blends.. Please ask your server for more information on these local producers.

Our famous coffees are fair trade and used with organic milk and our wines are predominately VQA.

The Gladstone takes the environment and the future of our planet very seriously as a result of this we do not have plastic bottles anywhere in the hotel, all of our take out containers, napkins and bags are biodegradable as well as composting and recycling through out the hotel.

Behind the scenes we use non-toxic, biodegradable cleaners that are safer for you and our staff.

Check in. Don't Check Out.

You don't need to check your values at the door because we share your values.

we support
fair trade | organic | locally produced

GLADSTONE
HOTEL

DESSERTS

6.95

flourless chocolate cake

berries & vanilla ice cream

**profiteroles, vanilla ice cream & chocolate
sauce**

plum tart & vanilla ice cream

strawberry rhubarb cobbler & vanilla ice cream

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GLADSTONE
HOTEL