



THE SPA HOTEL

For the Table

Homemade Focaccia (V) G,L,D,A smoked whipped butter	6.50	Korean Chicken SO,E,MU,SE,A spring onion & spiced mayonnaise	12.00
Marinated Herb Olives (VE) SU,A chilli and rosemary marinade	6.50	Whipped Cod's Roe F,G,L,SU water bread & pickled cucumber	11.00
Charcuterie Board SU,E,D cured meats, cornichons, pickled onions & bloomer	14.95	Roasted Padron Peppers E,MU,A smoked sea salt & garlic aioli	8.00
Salt and Pepper Squid MO,G,E,MU,L saffron aioli	9.00	Chipolatas hot honey mustard	8.50

STARTERS

Savoury Waffle, crispy chicken thigh, fried hen's egg, mustard maple syrup MU,E	11.00
Venison Carpaccio, poached Williams Pear, smoked almonds, coriander, pine nut cream, lavash cracker bread N,SU,G	14.00
Crispy Quail's Scotch Eggs, torched baby gem, salted anchovies, homemade salad cream E,F,G,SU	13.00
Garden Pea & Watercress Velouté, poached egg & crispy onion, garden her oil E,G,CE,A	9.50
Marinated Halloumi, roasted peach, maple, chilli oil, bitter leaves & pomegranate D	12.00
Vegetable Gyoza, soya & sesame oil dipping sauce, spring onion & chilli G,SO,SE,A	12.00

CLASSICS

Beer Battered fish and Chips, hand cut chips, petit pois & tartare sauce F,G,L,SU,A,E	25.00
Spa Classic Cheeseburger, brioche bun, lettuce, tomato, gherkin, cheddar, fries or sweet potato fries G,L,D,SO,A,CE,SU,E,MU	21.50
Spicy Breaded Halloumi Burger, vegan brioche bun, lettuce, tomato, fries or sweet potato fries G,,L,D,SU,E,A	21.50

MAINS

Pan Fried Chicken Breast, potato & truffle gratin, cavolo nero, green beans & truffle jus D, SU	26.00
6oz Bavette Steak, skin on fries, green peppercorn sauce, rocket salad D, A, SU	28.00
Spaghetti Vongole, clams, chilli, parsley, olive oil, lemon, served with focaccia MO,G,D	24.00
Pan Fried Chalk Stream Trout, crayfish butter sauce, Kentish new, chives & tenderstem F,MO,CR,D,A	30.00
Spiced Cod, café de Paris butter, Fowley mussels, iced lettuce, samphire & crispy cod cheek F,D,E	32.00
Red Onion & Thyme Pave, whipped vegan feta, runner beans, broad beans, wild mushrooms & truffle sauce VE A,SU	24.00
7oz Fillet Steak, watercress, sauteed king prawns, garlic butter & skin-on fries D,CRA	45.00
400g Chateaubriand to share, triple cooked chips, skin-on fries, peppercorn sauce, garlic butter, onion rings, sauteed wild mushrooms D, A	89.50

SIDES

Spicy kimchi SE	6.50
Sauteed Cavolo Nero D	6.50
Olive Oil Mash Potato D	6.50
Truffle & Chilli Parmesan Fries D	6.50
Buttered Garden Greens D	6.50

Food allergies and intolerances: If you have any concerns about allergens, please speak to the duty manager before ordering. Whilst every precaution is taken to avoid cross-contamination, we can't guarantee that any items are completely allergen-free due to being produced in a kitchen that contains ingredients with allergens. All prices include VAT.
A discretionary service charge will be applied to your bill.
V= Vegetarian, VE= Vegan



THE SPA HOTEL

SANDWICHES

Served with your choice of brown or white bread, fries, sweet potato fries or salted crisps

Southern Fried Chicken Wrap D,G,L,E,MU,A	15.00
Coleslaw, spicy mayonnaise, salad	
The Spa Club E,MU,G,L,SO	16.50
Chicken, egg mayo, bacon, tomato, gem Add avocado £1.50	
Ploughman's A,SU,D,CE,MU,G,L	13.00
Ham, cheddar, red onion chutney, lettuce	

SALADS

Add chicken, salmon **F** or vegan feta (VG) (5.00)

Superfood Salad A,SO	14.50
Quinoa, cranberry, pomegranate, spring onion, lemon dressing	
Caesar Salad A,D,E	13.00
Baby gem lettuce, crispy Parma ham, Parmigiano Reggiano, croutons	

DESSERTS

Salted Dark Chocolate Tart, boozy cherries & coconut sorbet G,D,E,SU,L	11.50
Candy Apple Mousse, salted caramel snap & caramel ice cream G,D,E,SO,L	10.25
Pumpkin & Orange Layered Cake, chai ice cream G,D,E,SO,L	12.50
Vegan Chocolate & Avocado Torte, Honeycomb & passion fruit sorbet VE	10.00
Affogato, served with baileys D	8.50
Ice cream or sorbet	7.50
Enquire for today's serving selection	
Kentish Cheese Board Selection, homemade chutney, crackers	15.50

AFTER DINNER COCKTAILS

Cherry & Chocolate Martini D	13.50
Jollie cherry, creme de cacao brown, vodka, double cream	
Brandy Alexander D,N	13.50
Brandy, crème de cacao white, creme de cacao brown, double cream	
Espresso Martini	13.00
Vodka, Coffee liqueur, espresso, dash of sugar	

COFFEE

Americano	3.75	
Latte macchiato	3.75	Cappuccino 3.95
Flat white	3.95	Espresso 3.35
Double espresso	3.75	

TEA

Pot of loose-leaf tea for one	4.70
British breakfast blend – Earl grey – Masala chai – Rooibos Breakfast	
Jasmine Blossom – English peppermint – Chamomile	
Green Sencha – Sri Lankan Lemongrass	

Green = can remove from dish – **ALLERGEN KEY** – **Red** = can't remove from dish

G=Gluten	L=Lupin	E=Egg	D=Dairy	N=Nuts	P=Peanuts	F=Fish	A=Allium
CE=Celery	SO=Soy	SU=Sulphites	MO=Molluscs	CR=Crustaceans	MU=Mustard	SE=Sesame	

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