



THE SPA HOTEL

Little Plates

Homemade breadbasket £6.50 Assortment of flavoured butter (V) (SU,G,L,MU,D)	Marinated herb olives £6.50 Chilli and rosemary marinade (VE) (SU,A)	Charcuterie board £14.95 Cured meats, cornichons, pickled onions & homemade bloomer (SU,G,L,SO)
Salt and pepper squid £9.00 Saffron aioli (MO,G,E)	Buffalo cauliflower wings £10.00 Buffalo sauce (V) (G,D,AL)	Marinated anchovies £8.00 Sourdough (F,G,L)
Honey mustard chipolatas £8.50 (G, SU, M, CE)	Deville white bait £7.50 Tartare sauce (F,G,D,L)	Prawn toast £13.00 Toasted sesame, brioche, pickled ginger, & coriander (C,SE,G,SU,E,D)
Chargrilled Padron peppers £8.00 Garlic aioli (V) (E,MU,AL)	Crispy Flat Bread £8.00 Homemade hummus, tzatziki (V) (SE,G,L,SO)	

Big Plates

Beer battered fish £25.00 Hand cut chips, petit pois and tartare sauce (F,G,L,SU,A,E)	Spicy breaded chicken burger £21.50 Brioche bun, lettuce, tomato (G,L,D,SU,E,AL)
Spa classic cheeseburger £21.50 Brioche bun, lettuce, tomato, gherkin, cheddar cheese, fries or sweet potato fries (G,L,D,SO,A,CE,SU,E,MU,F)	Vegan plant-based burger (VE) £21.50 Vegan brioche bun, vegan feta, lettuce, gherkin, tomato, fries or sweet potato fries (G,L,SO,A,CE,SU,MU)

Set Menu

£24.00 for 2 courses

£29.50 for 3 courses

Available Monday to Friday 12.00pm - 4.30pm

Starters

Celeriac & truffle soup Homemade bread (VE)(CE,SO,L,G)
Chicken & apricot terrine Toasted brioche, apricot & ginger chutney (D,SU,G,L,E,AL)
Crispy flat bread (V) Homemade hummus, tzatziki (SE,G,L,SO)
Garlic Prawns Sourdough, parsley & white wine £5.00 supplement (CR,D,SU)

Mains

Pan fried bream Chive beurre blanc, citrus braised fennel & leek, baby Potato (F,D,AL)
Katsu chicken Curry sauce, sticky rice, boc choy (AL)
King oyster mushroom (VE) Potato terrine, pickle breakfast radish, peppercorn sauce, chard (D,SO,SU)
Lamb rump (AL) Baby peas, Jersey Royals, gem, mint jus £8.00 supplement

Desserts

White chocolate parfait Honeycomb (D,E)
Banana bread & butter pudding Chocolate ice cream (G,D,E,SO)
Affogato Coffee & Baileys (D)
Cheese board selection Chutney, Grapes (D,G,L,SU) £5.00 supplement

Sides all @ £6.50: soy glazed pac choy, sesame & ginger, dauphinoise potato, truffle & parmesan chips, green bean & confit shallot butter, sugar snap peas with yogurt & mint

Salads

Superfood salad £14.50 Quinoa, cranberry, pomegranate, spring onion, lemon dressing <i>Add chicken, salmon or vegan feta £5.00 (VE)</i> (G,A,F,SO)
Caesar salad £13.00 Baby gem lettuce, crispy Parma ham, Parmigiano Reggiano <i>Add chicken, salmon or vegan feta £5.00</i> (A,F,D,E)
Beef tomato salad £12.00 Bocconcini mozzarella, black olive crumb, herb oil. Vegan option available (V) <i>Add chicken, salmon or vegan feta £5.00 (A,E,D,SU)</i>

Sandwiches

Served with fries, triple cooked chips or crisps

Beer battered fish finger £15.00 Baby gem lettuce, tartare sauce (F,E,MU,D,G,L)
Seared rump steak £16.00 Peppercorn aioli, caramelised red onion, rocket (SO,MU,SU,E, A,G,L)
Ploughman's £13.00 Ham, cheddar, red onion chutney, lettuce (A,SU,D,SU,CE,MU,G,L)

Food Allergies & Intolerances: if you have any concerns relating to allergens, please speak to the Duty Manager prior to 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 12.5% discretionary service charge will be added to your bill

04/07/2026



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Desserts

Chocolate brownie | £8.50
Vanilla ice cream
(G, D, E, SO, L)
Apple & blackberry crumble | £8.50
Miso custard
(D, SO)

Raspberry pannacotta | £8.50
Black pepper & raspberry tuille
(D)
Ice cream or sorbet | £7.50
Enquire for today's serving selection (D, E)

Spritzers & Cocktails

Aperol spritz | £12.00
Aperol, prosecco, Fever-Tree Soda, orange slice
Limoncello spritz | £12.00
Limoncello, prosecco, Fever-Tree Soda, lemon wedge
Brit spritz | £12.00
Doppelgänger aperitivo, elderflower Fever-Tree Tonic, orange slice

Maple old fashioned | £13.00
Woodford reserve, maple syrup, angostura bitters
Lemon drop martini | £13.50
Limoncello, vodka, apple juice, lemon juice
Boulevardier | £12.50
Campari, Woodford reserve, martini rosso, angostura bitters

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
Tea or coffee with petit fours £5.85
Chocolate truffles and homemade fudge £6.50

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
CE=Celery	SO=Soy	SU=Sulphites	MO=Molluscs	CR=Crustaceans	MU=Mustard	SE=Sesame

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