

Sunday Menu

2 courses £33.00 - 3 courses £40.00



THE SPA HOTEL

For the Table

Homemade Focaccia | £6.50
Smoked whipped butter (V) (G,L,D,A)

Salt and Pepper Squid | £9.00
Saffron aioli
(MO,G,E,MU,L)

Chipolatas | £8.50
Hot Honey & Mustard
(MU,G)

Marinated herb olives | £6.50
Chilli and rosemary marinade (VE)
(SU,A)

Buffalo Chicken Wings | £10.00
Buffalo sauce (V)
(G,D,A)

Charcuterie Board | £14.95
Cured meats, cornichons, pickled
onions & homemade bloomer
(SU,E,D)

Crispy Flat Bread | £8.00
Smoked beetroot hummus, pistachio dukka (V)
(SE,G,L,SO,N)

Roasted Padron Peppers | £8.00
Smoked sea salt & garlic aioli (V) (E,MU,AL)

Starters

Crispy Ham Hock Terrine | £12.00
Pickled mushrooms, black garlic emulsion, radicchio, truffle
(SU,D,A,E)

Compressed Watermelon & Feta Salad (V) | £12.00
Toasted hazelnuts (N,SU,D)

Roasted Red Pepper & Tomato Gazpacho (V) | £11.00
Fried mozzarella pearls & olive tapenade, garden herb oil (G,L,D,A)

Breaded Halloumi | £11.00
Bitter leaves, spiced tomato sauce, maple syrup & grilled apricot
(D,A,E)

Mains & Roasts

Marinated Aubergine Steak (VE) | £22.00
Hummus, toasted chickpeas, dukka, roasted vine tomatoes &
garden herbs (SE,A)

Pan Fried Bass | £32.00
Monk's beard, truffle & chive velouté, fried mussels (F,MO,D,A,SU)

All roasts are served with, bottomless roasted potatoes, seasonal vegetables, red wine jus and Yorkshire pudding

Chicken Ballotine | £26.00
Kentish Roast Rump of Beef | £28.00
Sussex Roasted Belly of Pork | £26.00
Kentish Rump of Lamb | £26.00

On the Side

Seasonal Vegetables (V) | £6.50
Tossed in salted butter

House Salad (V) | £5.50
Fresh leaves, red onion, tomato,
cucumber, house dressing

Triple Cooked Chips (VE) | £6.50

Roasted Potatoes (V) | £6.50

Sweet Potato Fries (VE) | £6.50

Salads

Superfood Salad | £14.50
Quinoa, cranberry, pomegranate, spring onion, lemon dressing *Add chicken, salmon or vegan feta £5.00* (VE)
Add chicken, salmon or vegan feta £5.00
(G,A,F,SO)

Caesar Salad | £13.00
Baby gem lettuce, crispy Parma ham, Parmigiano Reggiano
Add chicken, salmon or vegan feta £5.00
(A,F,D,E)

Beef Tomato Salad | £12.00
Bocconcini mozzarella, black olive crumb, herb oil.
Add chicken, salmon or vegan feta £5.00
(A,E,D,SU)

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. Although the greatest care is taken during preparation, game dishes may contain steel shot or bone fragments.
All prices include VAT. A 12.5% discretionary service charge will be added to your bill.

04/08/2026



THE SPA HOTEL

Desserts

Orchard Apricot | £8.50
Pistachio financier & raspberry rose blossom (N,E,D)
Rhubarb & Hay Custard | £8.50
Burnt white chocolate mousse (E,N,SO,D)

Kent Strawberries | £8.50
Basil & lemon verbenä (E,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

Dessert Cocktails

Classic Espresso Martini | £13.50
White Chocolate Martini | £13.50
Hazelnut Espresso Martini | £13.50
Chocolate Orange Espresso Martini | £13.50

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

Dessert Wine and Port

Sauternes Les Garonelles, France
A glutinous, luscious drink... More tempting than the original.
Lovely toffee colour, hints of bronze, intense apricot with candied fruit.
£8.90 glass - £50.50 bottle
LBV, Quinta do Crasto, Portugal
Dark ruby and red fruit aromas, it has excellent concentration and persistence, after 4-6 years of ageing,
£8.20 glass - £60.90 bottle

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

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. Although the greatest care is taken during preparation, game dishes may contain steel shot or bone fragments.
All prices include VAT. A 12.5% discretionary service charge will be added to your bill.

04/08/2026



THE SPA HOTEL

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. Although the greatest care is taken during preparation, game dishes may contain steel shot or bone fragments.

All prices include VAT. A 12.5% discretionary service charge will be added to your bill.

04/08/2026