



Our Bar and Spa Menu features locally sourced produce and fruits and vegetables from our garden. Each dish highlights natural flavours with maximum impact, inspired by our team's heritage.

NIBBLES

Chorizo Croquettes Spicy Tomato Salsa	£7	Homemade Focaccia Olive Oil, Balsamic (V)(VE)(DF)	£6	Marinated Olives Marinated in Lemon, Rosemary and Thyme (V)(VE)(GF)(DF)	£5.5
Halloumi Fries Honey, Sesame, Onion Seeds, Sriracha Mayo (V)(GF)	£9	Cod Pakora Tikka Mayo (GF)	£8.5	Courgette Fritters Chipotle Hummus (V)(VE)(DF)	£6

MAIN MEALS

Rowton 'Double Double' Two Beef Patties, Cheese, Lettuce, Burger Sauce, Pickles	£15	Beer Battered Haddock Triple Cooked Chips, Mushy Peas, Tartar Sauce	£18	Mushroom and Truffle Linguine Wild Mushrooms, Rocket (V)(VE)(DF)	£13 / £17
Ceaser Salad Gem Lettuce, Croutons, Pancetta, Parmesan	£12	Sausage and Mash Olde English Sausages, Creamed Potato, Greens, Gravy	£16	Budda Bowl Mixed Leaves, Smashed Avocado, Beetroot, Pickled Cucumber, Quinoa (GF)(V)(VE)(DF)	£13
With Grilled Chicken	£18	Crispy Chilli Beef Asian Slaw, Sesame, Cashew Nuts, Charred Lime (GF)	£12.50 / £18	With Grilled Chicken	£18
				With Smoked Salmon	£19

SANDWICHES AND SOUP

Served from 11:30am until 6pm
Served on white, brown or gluten free bread with mixed salad and sea salted crisps

Roast Ham Tomato and Mustard Dressing	£9	Mature Cheddar Cheese Red Onion Chutney (V)	£8	Hot Bavette Steak Toasted Ciabatta, Tomato Salsa, Rocket	£15
Smoked Salmon Cucumber and Chive Crème Fraiche	£10.5	Atlantic Prawn Marie Rose Sauce	£9	Hot Battered Haddock Goujons Toasted Ciabatta, Tartar Sauce, Gem Lettuce	£14
Egg Mayonnaise Rocket (V)	£7	Smashed Avocado Hummus, Cucumber, Rocket (V) (VE)(DF)	£8	Soup of the Day Sea Salted Butter, Mini Bread Loaf (V)	£7

SIDES

Masala Fries (V)(VE)(GF)(DF)	£6	Triple Cooked Chips (V)(VE)(GF)(DF)	£5	Mac n Cheese (V)	£6.5
French Fries (V)(VE)(GF)(DF)	£5	Seasonal Salad (V)(VE)(GF)(DF)	£6		
Parmesan and Truffle Fries (GF)	£7	Garden Greens (V)(VE)(GF)(DF)	£6.5		

Allergen Disclaimer

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy, intolerance, or coeliac disease please speak to your server before you order your meal or drinks.
*Steaks weights are uncooked weights.

(V) Vegetarian (GF) Gluten-Free (DF) Dairy Free (VE) Vegan



DESSERTS

Tom's Cheesecake £9 Please ask your server what Cheesecake Tom has made for you today!	Vanilla Crème Brûlée £8 Homemade Shortbread Biscuit (V)	Triple Chocolate Cookie Dough Skillet £9 Caramel Ice Cream (Baked to order) (V)
Selection of Three British Cheeses £14 Crackers, Chutney, Celery, Grapes (V)	Milk Chocolate Mousse £10 Salted Caramel, Brownie Bites (V)	<p>SMALL DESSERT AND HOT DRINK</p> <p>Choose From:</p> <p>Vanilla Crème Brûlée (V)</p> <p>Cheesecake Slice</p> <p>Chocolate Brownie (V)</p> <p>£9</p>
Salt Baked Pineapple £9 Mango Salsa, Passionfruit Curd, Coconut Ice Cream (V)(VE)(GF)(DF)	Ice Cream and Sorbet £3.5 Please ask your server for today's selection. Price is per scoop.	

COFFEE AND TEA

Americano £4 A smooth and rich coffee made by blending a shot of espresso with hot water for a bold yet mellow taste	Flat White £4 A velvety coffee with a strong espresso base, blended with steamed milk	English Breakfast Tea A pot for one £3.5 A pot for two £6
Latte £4 A creamy coffee with a shot of espresso topped with silky steamed milk and a light layer of foam	Hot Chocolate £4 A rich and indulgent drink made with smooth, velvety chocolate and steamed milk	<p>SPECIALITY TEAS £3.5</p> <p>Lemon and Ginger</p> <p>Earl Grey</p> <p>Peppermint</p> <p>Green</p> <p>Chamomile</p> <p>Strawberry and Raspberry</p>
Cappuccino £4 A shot of espresso, velvety steamed milk, and a generous frothy topping, finished with a dusting of cocoa	Espresso Single £3 Double £4.5	

COCKTAILS

Passion Fruit Martini £11 Vodka, Passion Fruit Purée, Vanilla Syrup, Lime, Prosecco	Aperol Spritz £11 Aperol, Prosecco, Soda Water, Orange Slice	Margarita £11 Tequila, Triple Sec, Lime Juice, Salt Rim
Espresso Martini £11 Vodka, Coffee Liqueur, Espresso, Sugar Syrup	Bramble £11 Gin, Lemon Juice, Sugar Syrup, Crème de Mûre	Kir Royale £11 Prosecco, Cassis
Pink Gin Fizz Martini £11 Pink Gin, Lemon Juice, Sugar Syrup	Cosmopolitan £11 Vodka, Triple Sec, Cranberry Juice, Lime Juice	

SPA DAYS

ESCAPE AND RETREAT SPA DAY From £72 per person Embark on morning or afternoon spa escape with 4 hours spa access 25 minute treatment Robe hire and flipflops £12 lunch allowance	<p>BOOK ONLINE NOW</p> 
TRANQUIL SPA DAY From £135 per person Relax and unwind in tranquillity with a 55 minute treatment 8 hours Spa access Afternoon tea Glass of prosecco Robe hire and flipflops	
SPA AND DINE From £30 per person Retreat to the spa for a cosy evening of Spa access from 6pm - 8pm Antipasti sharing platter Robe hire and flipflops	

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