



SPA PACKAGE LUNCH MENU

STARTER

(Vg) Mixed Olives

(V) & (MVg) Selection of Breads with Balsamic & Butter (g,m,su)

(V) Sundried Tomatoes & Mozzarella (m)

(V) & (MVg) Chef's Soup (so,gm,g,c)

served with Rosemary Focaccia. Please enquire with your served for today's special and allergens

(Vg) Beetroot Bourguignon (so,gm,su,mu,n)

Ale & Cheddar Pâté, Bubble & Squeak Rösti, Toasted Walnut

Salt & Pepper Calamari (so,gm,mo,mu,su,e)

Five Spice, Ginger, Red Chilli, Lime Mayo

(V) Mushrooms on Toast (so,gm,e,g,m)

Grilled Sourdough, Fried Egg, Hollandaise

MAIN

Cajun Chicken Tiger Bun (so,gm,c,e,mu,g,m)

Pulled Cajun Chicken, Mozzarella, Cacio e Pepe Mayo, Pesto, Rocket, Red Onion, Sundried Tomato, Fries

(Vg) Curried Quinoa Wrap (g,so,gm,su)

Onion, Cos Lettuce, Pickled Cabbage in an oven baked Tortilla Wrap with Crisps and Salad

Katsu Chicken Burger (so,gm,su,mu,e,f,g)

Cos Lettuce, Pickled Radish, Charred Scallions, Katsu Mayo, Fries, Asian Slaw

(Vg) Sweet Potato, Red Lentil & Quinoa Burger (g,so,gm,su)

Red Pepper Hummus, Vegan Rarebit, Fries, Asian Slaw

Fish & Chips (f,so,g,su,gm,mu,e,m)

Beer Battered Cod, Tartare Sauce, Crushed Minted Peas, Home Cut Chips, Lemon

(V) & (MVg) Mushroom & Asparagus Risotto (so,gm,su,c,m)

Courgette Spaghetti, Lemon, Garlic, Parsley

add Seared Chicken Breast £3.00

DESSERT

Cheesecake of the Day (g,m)

please enquire for today's special and allergens

Sticky Toffee Pudding (g,m,e,su)

Butterscotch Sauce, Banoffee Ice Cream

Warm White Chocolate Chip Brownie (g,m,e,su)

Vanilla Ice Cream, Chocolate Soil

(MVg) Assiette of Sorbet (so,gm,su,m,g)

Chocolate Soil, Berries, Tuille

Please advise us of any dietary requirements or concerns that you may have

Allergy Key: (V) Vegetarian; (Vg) Vegan; (MVg) Modified Vegan; (c) Celery; (cr) Crustacean; (e) Egg; (f) Fish; (g) Gluten; (gm) Genetically Modified; (l) Lupin; (m) Milk; (mo) Mollusc; (n) Nut; (pn) Peanut; (s) Sesame; (so) Soya; (su) Sulphur