

SPA PACKAGE DINNER MENU

As part of your spa package please select either a Starter & Main or a Main & Dessert.

You are more than welcome to add a third course for an additional charge.

STARTER

(Vg) Pitted Black & Green Olives Marinated with Lemon & Oregano

(V, MVg) Selection of Breads with Balsamic Vinegar and Garlic & Chive Butter (g,m,su)

(V) Pickled Cheese & Gherkins (m,su)

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

Tomato Focaccia Roll and Butter. Please enquire with your server for today's special and allergens

Roasted Garlic King Prawns (so,gm,m,cr,su)

Curried Red Lentil Ragout, Rocket, Mango

Crispy Asian Beef (so,gm,s)

Shredded Beef, Crispy Leek, Hoisin, Red Chilli, Coriander

Chorizo & Pork Belly Hasselback (so,gm,su,m,mu)

Pork Belly & Chorizo Remoulade, Parmesan Shavings, Rocket

MAIN

Jerk Chicken (so,gm,mu,su,m)

Rubbed & Smoked Chicken Thighs, Coconut Kidney Bean Rice, Grilled Corn, Mango Salsa, Pimento Sauce, Slaw

Moroccan Burger (so,gm,g,f,mu,e,m,su)

7oz Lamb & Beef Patty, Tomato, Baby Gem, Tzatziki, Feta, Harissa Chutney, Slaw, Fries

(Vg) Black Bean Burger (so,gm,su,g,mu,se)

Hummus, Tomato, Baby Gem, Salad, Fries

Baked Pie of the Day (g,so,gm,m,c mu,e)

with Roasted Root Vegetables, Champ Potato, Gravy
please enquire with your server for today's special and allergens

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

Tartar Sauce, Minted Crushed Peas, Home Cut Chips, Lemon

(V) Lemon & Artichoke Tagliatelle (so,gm,m,g)

Parmesan, Parsley, Garlic, Beurre Noisette,
Citrus Crema

-add Chicken £3.50

(Vg) Sweet Potato Dahl (so,gm)

Sweet Potato Fondant, Red Lentil Makhani, Garlic & Coriander Polenta, Chilli Mango Relish, Onion Pakora

DESSERT

(V) Triple Chocolate Semi Freddo (e,su,m,g,n)

Biscoff Crumb, Salted Caramel, Feuilletine

(V) Strawberry Brûlée (e,su,g,m)

Sable Breton, Strawberry & Prosecco Sorbet

(V) Limoncello Tiramisu (e,su,m,g)

Limoncello Soaked Sponge, Elderflower Mascarpone, Lemon Curd

(V) Shortcrust Apple Pie (e,m,su,g)

Clotted Cream Ice Cream, Blackberry Crème Patisserie

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

Chocolate Soil, Berries, Tuille

PIZZA

(V, MVg) Classic Margherita (g,m)

Tomato, Cheese

(V, MVg) Spinach di Capri (g,m,su)

Red Onion, Spinach, Onion Chutney,
Garlic, Goats Cheese

American (g,m)

Pepperoni, Tomato, Cheese

Pollo de Forza 🍗 (g,m,so,gm)

Cajun Chicken, Red Onion, Peppadews, Garlic

Proscuitto Caldo 🍖 (g,m)

Fiery Roquito Peppers, Speck Ham,
Hot & Soft Nduja Sausage, Parmesan, Parsley

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; (mu) Mustard; (mo) Mollusc; (n) Nut; (pn) Peanut; (s) Sesame; (so) Soya; (su) Sulphur