



A LA CARTE MENU

Starters

Marinated olives (V-VG-G) £3.5

Baked breads, smoked butter, black olive tapenade (V) £4

Soup of the day, fresh bread (V) £5

Ham hock terrine, sauce gribiche, rye toast £6

Aubergine caponata, toasted rye crostini (V) £6

Duck samosa, asian slaw, sweet chili sauce £6.5

Treacle cured salmon, cucumber, beetroot, dill, orange (G) £7

Mains

Pan roast chicken supreme, savoy cabbage, pancetta, jerusalem artichokes, poultry jus (G) £14 (£4 supplement)

Venison ragu, potato gnocchi, parmesan, crispy sage (G) £14.5

Day Boat catch of the day in curious brew beer batter, rustic chips, crushed peas, sauce gribiche £13

Fillet of sea bream, courgette, lemon & creme fraiche spaghetti £14 (£3 supplement)

Dry aged Hereford rump steak, rustic chips, garlic butter, green beans (G) £17 (£5 supplement)

Garlic mushroom rigatoni, red onion, soft herbs, light hummus sauce (V-VG) £12

(KEY) V = vegetarian VG = vegan G = gluten

As part of your spa package please choose 1 dish from MAINS or SALADS (providing your package includes a meal)

Sandwiches & Panini's (with fries) £10.00

* Coronation chicken

* Brie, bacon & cranberry sauce

* Mature cheddar & red onion jam

* Tuna & cucumber

Salads

Classic caesar salad, cos lettuce leaves, caesar sauce, croutons, pancetta, salted anchovies £10

Chicken caesar salad £12.5

Hereford beef salad, blue cheese, cherry tomatoes, rocket, baby spinach, balsamic dressing £12.5 (£2 supplement)

Halloumi, garlic mushrooms, rocket, baby spinach, cherry tomato, balsamic dressing (V-G) £11.5

Desserts

Vanilla panna cotta, blood orange, toasted almonds (G) £7

Chocolate cremeux, caramelised banana, banana ice cream (V) £7

Pear & almond frangipane tart, creme chantilly, toasted almonds (V) £7

Kingsford Park lemon scones with clotted cream and strawberry jam. £7

Cheese

Blue cheese cheesecake, celery, grapes, oatcakes (V) £6

British artisan cheese board, walnuts, celery, quince, savoury biscuits (V) £9

Because maxine's only uses ingredients in their prime, the menu can change as often as the weather they're grown in.

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free.