



# SPA BREAK MENU

All Spa Break packages include 2 courses. Upgrade to 3 courses for an additional £4pp.

## Starters

Soup of the day served with crusty bread **(gf) (df)**

Pressed ham hock terrine served with spiced apple chutney and toasted sourdough **(gf) (df)**

Lightly dusted calamari served with a pomegranate, lime and black pepper dressed salad **(gf)**

Prosciutto Ham served with pearls of seasonal melon and stem ginger syrup **(gf) (df)**

Lamb kofta served with a mint and cucumber dip **(gf) (df)**

Feta cheese, sun blushed tomato and marinated olive salad served with sea salt and black pepper crostinis and a balsamic dressing **(gf) (v)**

## Main Courses

Wild mushroom and tarragon risotto topped with a poached egg and balsamic pearls **(gf) (vegan)**

Pan seared trio of fish served with herb roasted new potatoes, grilled asparagus and saffron cream **(gf)**

Classic fish and chips: beer battered fillet of cod served with chunky chips, crushed peas and tartare sauce **(df)**

Chef's pie of the day served with chunky chips and sauteed greens

Thai green curry, with chicken or king prawns; served with jasmine scented rice and prawn crackers **(gf)**

Goats cheese, sweet potato and spinach tart, roasted root vegetables and a red pepper reduction **(v)**

Pork and leek sausages served with creamy potato mash, roasted root vegetables and caramelized onion gravy **(gf) (df)**

Beef steak cheese burger in a kaiser bun served with fries, posh slaw and salad **(df)**

8oz sirloin steak served with a marinated tomato, mixed leaf salad and chips **(£8 supplement) (gf)**

8oz rump steak served with a marinated tomato, mixed leaf salad and chips **(£6 supplement) (gf)**

## Sides

Bread basket with oils and balsamic vinegar **£2.50 (gf)**

Sauteed seasonal vegetables **£1.95 (gf) (df)**

Charred asparagus and pancetta **£1.95 (gf)**

Grilled baby corn salad **£1.95 (gf) (df)**

Honey and rosemary parsnip chips **£1.95 (gf) (df)**

House mixed salad **£1.50 (gf) (df)**

Halloumi fries **£1.50 (gf)**

Fries **£1.50 (gf)**

## Desserts

Winter berry cheesecake served with chantilly cream and white chocolate shavings

Locally sourced cheese board served with grapes, celery and homemade chutney **(gf)**

Chocolate fudge brownie served with chocolate flake ice cream and hot fudge sauce **(gf)**

Maxine's ice cream sundae complete with mini marshmallows, fresh berries, brownie bites and topped with your choice of raspberry or chocolate sauce **(gf)**

Sticky toffee pudding served with a Guinness caramel sauce and vanilla ice cream

Key lime pie served with a raspberry compote **(gf)**

Fresh fruit platter, ginger syrup served with a selection of sorbet **(gf) (df)**

Dishes labelled with **(gf)** and **(df)** are also available as gluten free and dairy free dishes. This must be requested when ordering.

Specific allergens information is held centrally on all our menu products & can be provided on request from our trained staff.

Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. Please note that all tips are paid to the hotel staff.