



THE SPA HOTEL



A La Carte Menu

Nibbles

Sicilian olives	£5.50
Focaccia bread, assortment of flavoured butter	£5.50
Charcuterie board; selection of meats, cornichons, beer pickled onions, house bread	£10.95

Starters

Soup of the day, homemade bread (V)	£8.00
Leek mosaic, leek oil, pumpkin seed pesto, vichyssoise sauce (VE)	£8.50
King oyster mushroom, truffle and honey brioche muffin, celeriac puree, truffle & hazelnut pesto (VE)	£9.50
Sticky pork belly beignet, pineapple salsa	£10.50
Grilled Asparagus, pancetta, mozzarella & cheddar croquette, wild garlic oil, walnut ketchup	£12.00
Crab & Parma ham cannelloni, blood orange gel, red & white chicory	£14.00

Mains

Honey brined chicken ballotine, potato foam, sugar snap peas, red wine jus	£24.00
Ibenco pork chop, pork sweetbread, curred aubergine, stuffed courgette, mustard sauce	£29.00
Penshurt herb crusted lamb cutlets, pistachio gnocchi, petit pois a la francaise, red wine jus	£30.00
Kombu torched cod, saffron potato, lovage emulsion, egg yolk gel	£26.50
Charred broccoli, crispy sushi rice, smoked peanuts, satay sauce (VE)	£22.00
Vegan dish of the day (VE)	£22.00

Aged sirloin of beef, bone marrow croquette, black garlic creamed potato, roasted shallot, crispy cavolonero, marrow jus	£35.00
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(£8 supplement for overnight packages)

Steaks

(£8 supplement for overnight packages)

Served with mushrooms, a sauce and side order of your choosing.

8oz Ribeye £35.00

Peppercorn sauce - Garlic butter

Sides £5.50

Karaage broccoli
Triple cooked chips
Creamed potato

Sweet potato fries
House salad
Grilled hispi with chilli adjika

Food Allergies & Intolerances: if you have any concerns relating to allergens, please speak to the Duty Manager prior to ordering. Whilst every precaution is taken to avoid cross-contamination we can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

Although the greatest care is taken during preparation, game dishes may contain steel shot or bone fragments.

All prices include VAT. A 12.5% discretionary service charge will be added to your bill.

* Supplement applies for Overnight packages



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Desserts

Cheesecake of the day, fresh berries and honeycomb	£8.50
Lemon bavaois, lemon curd, sable biscuit	£8.50
Wild strawberry pavlova, strawberry sorbet	£8.50
Chocolate and raisin bread & butter pudding, vanilla ice cream	£8.50
Ice cream or sorbet	£7.50

Cheese

Cheesemakers special <i>Matured, creamy cheddar, with rich caramel notes</i>	£9.50
Lord London <i>Semi-soft cheese, with a natural creaminess</i>	£9.50
Seven sisters <i>Semi-soft matured sheep's milk cheese mixed with cheddar with a herby crumb</i>	£9.50
Kentish blue <i>Mellow blue with a supple, springy texture and spring tangy flavours</i>	£9.50
Spa hotel cheeseboard (£5 supplement for overnight packages) (Choose three of the cheeses above)	£13.50

Dessert Wines & Ports

2020 Sauternes Les Garonelles, France A glutinous, luscious drink... More tempting than the original sin! Lovely toffee colour, hints of bronze. Intense apricot with candied fruit.	£48.00
2020 The Noble Mud Pie, d'Arenberg, Australia A very fragrant bouquet promises a rich and flavoursome dessert wine. Hints of baked pear and peach with fresh tangelo.	£44.00
2017 LBV, Quinta do Crasto, Portugal Dark ruby and red fruit aromas, it has excellent concentration and persistence, after 4-6 years of ageing.	glass £7.80 £60.90

Dessert Cocktails

Classic Espresso Martini	£13.50	White Chocolate Martini	£13.50
Hazelnut Espresso Martini	£13.50	Chocolate Orange Espresso Martini	£13.50

Coffee

Americano	£3.55	Cappuccino	£3.75
Latte	£3.75	Espresso	£3.15
Flat white	£3.75	Double Espresso	£3.55
Coffee & Petit fours	£5.65	Hot Chocolate	£3.75

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A La Carte Menu

Nibbles

Sicilian olives (F,SU)	£5.50
Focaccia bread, assortment of flavoured butter (SU,G,L,MU,D)	£5.50
Charcuterie board; selection of meats, cornichons, beer pickled onions, house bread (SU,G,L,MU)	£10.95

Starters

Soup of the day, homemade bread (V) (D,CE,A,MU,G)	£8.00
Leek mosaic, leek oil, pumpkin seed pesto, vichyssoise sauce (VE) (A)	£8.50
King oyster mushroom, truffle and honey brioche muffin, celeriac puree, truffle & hazelnut pesto (D,N,G,CE,L,SO) (VE)	£9.50
Sticky pork belly beignet, pineapple salsa (A,G,L,SO)	£10.50
Grilled Asparagus, pancetta & mature croquette, wild garlic oil, walnut ketchup (D,N,G,L,SU,SO,MU,A,E)	£12.00
Crab & Parma ham cannelloni, blood orange gel, red & white chicory (CR,MO,D,A)	£14.00

Mains

Honey brined chicken ballotine, potato foam, sugar snap peas, red wine jus (SU,A,D)	£24.00
Ibenco pork chop, pork sweetbread, curred aubergine, stuffed courgette, mustard sauce (CE,MU,SU,E,D,G,L,E)	£29.00
Penshurt herb crusted lamb cutlets, pistachio gnocchi, petit pois a la francaise, red wine jus (G,L,A,D,E,N)	£30.00
Kombu torched cod, saffron potato, lovage emulsion, egg yolk gel (F,E,D,SU,A)	£26.50
Charred broccoli, crispy sushi rice, smoked peanuts, satay sauce (VE) (N,P,SO,SU,A)	£22.00
Vegan dish of the day (VE)	£22.00
Aged sirloin of beef, bone marrow croquette, black garlic creamed potato, roasted shallot, crispy cavolonero, marrow jus (£8 supplement for overnight packages) (A,G,L,SU,E)	£35.00

(£8 supplement for overnight packages)

Served with mushrooms, a sauce and side order of your choosing.

8oz Ribeye (D,E,A,CE,SU,MU) £35.00

Peppercorn sauce - Garlic butter

Sides £5.50

Karaage broccoli (SO,A,G)
Triple cooked chips (G)
Creamed potato (D,A)

Sweet potato fries (G)
House salad (A,SU,MU)
Grilled hispi with chilli adjika (A,SU)

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THE SPA HOTEL



Desserts

Cheesecake of the day, fresh berries and honeycomb (G,L,SO,D,)	£8.50
Lemon bavaois, lemon curd, sable biscuit (G,D,E,SO,SU,L)	£8.50
Wild strawberry pavlova, strawberry sorbet (G,D,E,SO,L)	£8.50
Chocolate and raisin bread & butter pudding, vanilla ice cream (D, G, L, So, E)	£8.50
Ice cream or sorbet (D,E)	£7.50

Cheese

Cheesemakers special (D,G,L,SU) <i>Matured, creamy cheddar, with rich caramel notes</i>	£9.50
Lord London (D,G,L,SU) <i>Semi-soft cheese, with a natural creaminess</i>	£9.50
Seven sisters (D,G,L,SU) <i>Semi-soft matured sheep's milk cheese mixed with cheddar with a herby crumb</i>	£9.50
Kentish blue (D,G,L,SU) <i>Mellow blue with a supple, springy texture and spring tangy flavours</i>	£9.50
Spa hotel cheeseboard (D,G,L,SU) (£5 supplement for overnight packages) (Choose three of the cheeses above)	£13.50

Dessert Wines & Ports

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Dessert Cocktails

Classic Espresso Martini	£13.50	White Chocolate Martini	£13.50
Hazelnut Espresso Martini (N)	£13.50	Chocolate Orange Espresso Martini	£13.50

Coffee

(D)

Americano	£3.55	Cappuccino	£3.75
Latte	£3.75	Espresso	£3.15
Flat white	£3.75	Double Espresso	£3.55
Coffee & Petit fours	£5.65	Hot Chocolate	£3.75

Green - can take allergen out

Allergen Table

Red - cannot take allergen out

P=Peanuts, N=Nuts, Se=Sesame, G=Gluten, Mo=Mollusc, F=Fish, E=Eggs, So=Soya, D=Dairy
Su= Sulphite, Ce=Celery, Mu=Mustard, L=Lupin, Cr=Crustaceans A=Allium

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THE SPA HOTEL



Sunday Menu

2 courses £33.00 - 3 courses £40.00

Nibbles

Focaccia bread, assortment of flavoured butter	£5.50
Sicilian olives	£4.00
Charcuterie board; selection of meats, cornichons, beer pickled onions, house bread	£10.95

Starters

Soup of the day, homemade bread (V)	£8.00
Leek mosaic, leek oil, pumpkin seed pesto, vichyssoise sauce (VE)	£8.50
Sticky pork belly beignet, pineapple salsa	£10.50
Grilled asparagus, poached egg	£12.00
Salmon, pickled cucumber, soft herb oil, crème fraiche	£11.50

Roasts

All roasts are served with, bottomless roasted potatoes, seasonal vegetables, red wine jus and Yorkshire pudding,	
Roast chicken breast, herb stuffing	£26.00
Roast rump of beef	£29.00
Slow roasted pork, herb stuffing	£26.00

Mains

Fish of the Day, new potatoes, seasonal greens, white wine velouté	£26.50
Charred broccoli, crispy sushi rice, smoked peanuts, satay sauce (VE)	£22.00

Sides £5.00

Creamed potato	House Salad	Hand cut chips	Sweet Potato Fries
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Last Updated: 24th March 2025



THE SPA HOTEL



Sunday Allergen Menu

2 courses £33.00 - 3 courses £40.00

Nibbles

Focaccia bread, assortment of flavoured butter (SU,G,L,MU)	£5.50
Sicilian olives (F,SU)	£4.50
Charcuterie board; selection of meats, cornichons, beer pickled onions, house bread (SU,G,L,MU)	£10.95

Starters

Soup of the day, homemade bread (V) (D,A,,G)	£8.00
Grilled asparagus, poached egg (A,D,E,SU)	£12.00
Leek mosaic, leek oil, pumpkin seed pesto, vichyssoise sauce (VE) (A)	£8.50
Sticky pork belly beignet, pineapple salsa (A,G,L,SO)	£10.50
Salmon, pickled cucumber, soft herb oil, crème fraiche (F,SU,SO,A,D)	£11.50

Roasts

All roasts are served with, bottomless roasted potatoes, seasonal vegetables, red wine jus and Yorkshire pudding	
Roast chicken breast, herbs stuffing (G,D,SU,E,CE,MU,L,A,N)	£26.00
Roast rump of beef (G,D,SU,E,CE,MU,L,A)	£29.00
Slow roasted pork belly, herb stuffing (G,D,SU,E,CE,MU,L,A)	£26.00

Mains

Fish of the Day, new potatoes, seasonal greens, white wine velouté (F,E,D,SU,A)	£26.00
Charred broccoli, crispy sushi rice, smoked peanuts, satay sauce (VE) (N,P,SO,SU,A)	£22.00

Sides £5.00

Creamed potato (D,A)	Sweet Potato Fries (G)	House Salad (A,SU,MU)
Triple cooked chips (G)		

Green - can take allergen out

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D=Dairy Su= Sulphite, Ce=Celery, Mu=Mustard, L=Lupin, Cr=Crustaceans A=Allium

Allergen Table

Red - cannot take allergen out

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