



Spa Lunch Menu

Starters

Homemade chicken liver parfait - chargrilled brioche - orchard apple chutney – chicken skin crumb

Halloumi – wild mushroom and balsamic salad – soft poached hen's egg (GF, V)

Falafel – hummus – pickled vegetables – flat breads (V, Vegan available)

Chunky ham hock terrine - black pudding fritters – piccalilli

Soup de jour - freshly baked bread roll (V) (GF Available)

Chefs Risotto of the day - rocket and parmesan salad (V) (GF)

The Main Event

Bacon and Brie Ciabatta – mixed salad – French fries - coleslaw

Breaded Scottish scampi tails - skinny fries - garden peas - homemade tartar sauce

6oz Cumberland sausage ring- wholegrain mustard mash- panache of vegetables – gravy

Three egg cheese omelette, mixed salad and skinny fries (V)(GF)

Sautéed smoked salmon penne pasta – garlic - white wine - tomato - cream

Chickpea, sweet potato and spinach curry - rice - poppadom (Vegan)

Pan fried Gnocchi- roasted Mediterranean vegetables - toasted pine nuts- basil - Parmesan (V)

Chefs Risotto of the day - rocket and parmesan salad (V) (GF)

Desserts

Desserts are offered from our specials menu, ask to see the daily selection.

Additional courses can be added to our spa day inclusion and will be charged at a supplement - ask the team