

Spa day menu

Two-course inclusive lunch

Starters

SMOKED MACKEREL PATE (NGCI*)
Cornichons, pickled shallot, toasted sourdough

CARAMELISED RED ONION
SAUSAGE ROLL (DF)
Brown sauce

BUFFALO MOZZARELLA
CAPRESE SALAD (NGCI)
Heritage tomatoes, toasted almond, basil

HUMMUS & FLATBREAD (VG)

FRIED BUTTER MILK CHICKEN
Chipotle mayonnaise, lime, mixed leaves

Sandwiches

Served 12-3pm daily. All served on malted brown or white bread with crisps and leaves.

MATURE CHEDDAR (NGCI*) (V)
Red onion marmalade

SMOKED SALMON AND DILL
CREAM CHEESE (NGCI*)

ROAST HAM (NGCI*)
Tomato and wholegrain mustard mayonnaise

HUMMUS (NGCI*) (VG) (DF)
Piquillo peppers, rocket

Mains

CORNISH CIDER MOULES
FRITES (NGCI*)
Sourdough, pancetta, dill

6OZ HOMEMADE BURGER (NGCI*)
Relish, iceberg, white onion, gouda,
skin on fries, brioche bun

MOVING MOUNTAINS BURGER (DF*) (VG*)
Relish, iceberg, white onion, gouda,
skin on fries, brioche bun

CEASAR SALAD (DF*) (NGCI*) (V)
Garlic croutons, pancetta, parmesan

Desserts

SUMMER BERRY PAVLOVA (NGCI)

LEMON AND POLENTA CAKE (NGCI)
Whipped ricotta

WARM CHOCOLATE BROWNIE (NGCI)
Salt caramel ice cream

AFFAGATO WITH CHURROS
Vanilla ice cream

SELECTION OF ROSKILLYS
ICE CREAM (GF)

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available