



SPA DAY MENU

STARTERS

Soup of the Day with Warm Bread (Vg,G)

Prawn Cocktail Salad (C,G,Mu)

wild rocket, radicchio, Marie Rose sauce, homemade bread

Wild Mushroom Arancini (Vg*,V,So,G)

salsa verde, shaved parmesan

Ham Hock & Pea Terrine (Mu,G)

pea purée, fennel & watercress

MAINS

Mojo Marinated Chicken Skewers (M,Su,G)

citrus, herb & pomegranate couscous, tzatziki

Forest Row's Tablehurst Farm Bio-dynamic Beef Burger (G,M,Mu,Su)

brioche bun, cheddar, caramelised onion chutney, beef tomato, gherkin,
onion rings & fries

Wild Forest Mushroom Ragu (G,E,Su,Ce,V,M)

roasted cherry tomato, pappardelle, rocket, parmesan

Margherita Pizza (G,So,Mu,Vg*,GF)

choice of one topping & aioli (honey roasted ham, mushrooms, olives, pepperoni)

Roasted Butternut Squash & Warm Lentil Salad (Vg)

vegan yoghurt

DESSERTS

Banoffee Bread & Butter Pudding, Banana Ice Cream (M,E,G)

Lemon Cheesecake, Raspberry Sorbet (M,E,G)

Vegan Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream (So,Almonds,Vg)

Orange Crème Brûlée, Shortbread Biscuit (M,E,G)

If you suffer from a food allergy or intolerance, please inform a member of staff
who will be happy to assist you with your choices.

Ce-celery, C-crustations, E- egg, F- fish, G- cereals containing gluten, GF- gluten free, L- lupin, M- Milk &
Diary, Mo – molluscs, N – nut free, P – peanuts, Se- sesame, Sh- shellfish, So- soybeans,
Su -sulphur dioxide & sulphites, Vg – vegan, V – vegetarian, Vg* dish can be adapted to vegan