

Subject to changes

## Nibbles

House bread, Abernethy butter £1 per person  
Queen olives £2.95 (V)

## Starters

Coq a leekie soup £6.50  
Heritage beetroot salad, goat's cheese, walnuts £7.50 (V)  
Escabeche of Cornish mackerel, hass avocado £7.50  
Pheasant terrine, bacon jam & damsons £8.50  
Roasted Octopus, patatas bravas, chorizo £8.50  
Devon crab, cured watermelon £8.50  
Venison scotch egg, onion mayonnaise £8.50  
Shellfish cocktail, avocado & red pepper £10.50  
Charcuterie platter: terrine, pickles, chargrilled bread & thyme £12.50

## Salads

Piquillo pepper with aged feta, quinoa, toasted walnuts, nashi pear & endive £7 small / £13 large (V)  
Hot smoked salmon nicoise salad  
£8 small / £13.50 large  
Spa Chicken Caesar salad, pancetta bacon, aged parmesan, anchovies £8.50 small / £14 large  
Vegan board, sourdough crisp, Sicilian olives £15.50(V)

# Zagatos

Zagatos Bar, The Spa Hotel, Tunbridge Wells

## Main Courses

Cumberland sausage, caramelized onion, potato purée £12.00  
Spa burger, brioche bun, smoked raclette, French fries £14.00  
Crown prince pumpkin arrancini, goats cheese, pine nuts salad £14.00 (V)  
Smoked haddock, poached hens egg, creamed spinach £14.00  
Spa battered fish & chips with tartare sauce £14.00  
English leek tartlets, Isle of Mull cheddar, Fennel salad £15.00 (V)  
Roast skate and Sicilian cauliflower £16.50  
Peterhead hake, braised oxtail, roasted salsify £17.50  
Slow roast shin of beef, creamed spinach and mash potatoes £18.00  
Roast Norfolk chicken, wild mushrooms, truffle gnocchi £18.50  
Yorkshire partridge, crispy leg & pickled blackberries £18.50  
Knole Park venison, crushed swede, sprouts top £19.00  
Surrey hills farm ribeye steak, stuffed flatcap mushroom, triple cooked chips £28.00  
Surrey hills farm fillet steak, stuffed flatcap mushroom, triple cooked chips £30.00  
(Choice of Béarnaise or Peppercorn sauce)

## Side Dishes

(All at £3.75)

Potato purée | Triple cooked chips | Fries  
Mac & cheese | Purple sprouting broccoli | Cornish potatoes

## Desserts

(All at £7.50)

Rum roasted pineapple and coconut sorbet  
Pink lady apple crumble, calvados anglaise  
Caramelised rice pudding  
Fig clafoutis & crème fraiche  
3 artisan cheeses, oatcakes, chutney

We serve roasts every Sunday between 12-9pm – please ask your waiter to see our Sunday Menu

## Prix Fix Menu

Monday - Friday

(excl bank hols)

12 - 3pm

2 courses £14 | 3 courses £18

Coq a leekie soup  
Heritage beetroot salad, goat's cheese, walnuts (V)  
Smoked haddock, poached hens egg, creamed spinach  
Cumberland sausage, caramelized onion, potato purée  
Caramelised rice pudding  
Apple crumble