



## THE SPA HOTEL

### Nibbles

House bread	£4.00	Pork nuggets & apple ketchup	£4.50	Crispy squid & aioli	£4.50	Trealy Farm cured meat	£7.00	Nocerella olives	£4.50
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### Starters

Roasted tomato velouté (V) Crispy bocconcini and basil pesto	£7.50
Leek and gruyere tart (V) Pickled grapes, sticky walnuts and mizuna	£8.00
BBO mackerel fillet Heritage tomato salad, samphire and tomato mayonnaise	£8.00
Confit chicken terrine Air dried ham, spring vegetables and sorrel dressing	£8.50
Poached and smoked salmon Crème fraiche, watercress and pickled cucumber	£9.50

### Mains

Roasted heritage carrots (V) Gnudi, black garlic purée, carrot and cumin dressing	£16.00
Sugar pit bacon chop Champ potato, creamed cabbage and grain mustard sauce	£18.00
Chicken breast Confit chicken leg boulangère and peas a la francaise	£17.00
Kent coast cod Grilled asparagus, brown shrimp butter and Jersey Royals	£19.00
New season lamb rump BBO lamb rib, sheep's curd, and courgette tart fine	£22.00

### Steaks

Select a sauce and a side or order of your choosing.	
10oz Sirloin	£27.00
8oz Fillet	£35.00
29oz Cote de boeuf	£68.00 (2 people)
16oz Chateaubriand	£75.00 (2 people)
Peppercorn sauce - Black garlic butter – Bearnaise - Red wine jus	

### Specials

#### Pizza

Choose either French fries or salad

Chorizo, roasted red pepper, chilli oil	£16.50
San Marizano tomato, buffalo mozzarella, basil pesto (V)	£15.00
Air dried ham, mozzarella, rocket	£16.50

Thursday to Saturday  
3pm-9pm Weather permitting

#### Picnic Hamper (24 hours pre order requested)

Fresh baked baguette, Abernethy butter  
Orchard Farm sausage roll and piccalilli  
or sweet potato roll for vegetarian  
Cured meats and chicken terrine  
Or arancini for vegetarian  
Leek and gruyere tartlet (V)  
Heritage tomato salad, buffalo mozzarella, basil pesto (V)

#### Sides £4.00

Purple sprouted broccoli Toasted hazelnuts
Green salad Sherry vinegar dressing
Cauliflower Cheese Smoked Cheddar and Gruyere
Creamed Spinach Parmesan and Nutmeg
Triple Cooked Chips
Stealth fries
Creamed potato