



THE SPA HOTEL

*Nibbles*

House bread Abernethy butter – Squash Hummus, Sage & Walnut – Chicken, Chorizo & Red Pepper – Kent Cured meats	£4.00	£4.50	£4.50	£7.00
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*Starters*

Roast Parsnip Veloute Parmesan cream and toasted hazelnuts	£7.50
Mushrooms a la grecque (V) Cep Custard, Wiltshire Truffle and Parmesan	£8.00
Game and Smoked Gammon Terrine Toasted Pistachio, mulled fruits, cranberry and walnut bun	£8.00
Chicken Liver & Foie Gras Parfait Gingerbread crumble, blackberries and toasted brioche	£8.50
Cured Loch Duart Salmon Kohlrabi, confit lemon and dill	£9.50

*Wines of the Week (by the glass)*

Love By Léobe  
Côtes de Provence  
Med-£6.50    Lrg-£9.50

*Mains*

Salt Baked Celeriac (V) Shitakes, Red Kale, hazelnut and almond velouté	£15.50
Sugar Pit Bacon Chop Ham and Gruyere crusted chicory, black pudding mash	£18.00
Roast Skate Wing Café de Paris butter	£14.00
Roast Cornish Cod Parmesan, roasted salsify, red wine fish sauce	£20.00
Chart Farm Sika Venison Suet Pudding, Cime di rapa & sauce Grand Veneur	£23.00

*Sides* £4.00

Sprout Tops  
Pancetta and chesnuts  
Green salad  
Sherry vinegar dressing  
Cauliflower cheese  
Smoked Cheddar and Gruyere  
New Potatoes  
Chive Butter  
Creamed spinach  
Parmesan and nutmeg  
Triple cooked chips  
Koffman's fries  
Creamed potato

*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