



THE SPA HOTEL

Tasting Menu

FRIDAY 19TH APRIL

BREAD

Fennel & olive focaccia (V)

AMUSE BOUCHE

Watercress velouté (V)

CANAPÉ

Smoked mackerel, mushroom parfait

STARTER

English asparagus, crispy quail egg (V)

FISH

Plaice & crab agnolotti, cuvée velouté

MAIN

Stuffed saddle of lamb, smoked aubergine, wild garlic

DESSERT

White chocolate, rhubarb, almond



ROEBUCK
ESTATES

Food Allergies & Intolerances: Please always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.

