

SPA BREAK MENU

The Spa Break Menu is inclusive of your Spa Break Package. Some items are shown with a supplement, should you wish to enjoy these.

Available from 5.30pm to 9pm

Starters

Charred Hispi Cabbage (v)

black garlic, truffle, ajo blanco

Burrata (v)

isle of wight tomatoes, romesco, focaccia, salsa verde

Citrus Cured Salmon

pickled mooli, dill emulsion, ponzu, dressing, fennel & carraway seed cracker, fresh apple

Buttermilk Chicken Waffle

chive sour cream, maple syrup
(+ oscietra caviar 5)

Salt Cod Croquette

fennel, black garlic emulsion

Duck Liver Parfait

orange & mustard seed chutney, brioche

Sides

Fries (ve)

+ 5

Truffle Fries

+ 6

Carrots, Goat’s Curd, Pine Nuts (v)

+ 5

Ratte Potatoes, Shallots, Capers, Gherkins, Chives (v)

+ 5

Mac & Cheese

+ 5

Main Courses

Ragu of Wild Venison

pappardelle pasta, parmigiana reggiano, basil

Roasted Butternut Squash (ve)

baby carrot, whipped plant-based feta, pumpkin seed dukkah, dressed spinach, hibiscus pickled shallots, candied walnuts

Whole Grilled Plaice

mirin butter, capers, brown shrimp, honey & mustard dressed baby gem, orange, pink grapefruit

Braised Beef Featherblade

bone marrow crumb, half roasted shallots, caramelised onion purée, pierre koffmann’s french fries

Pork Tomahawk

potato rosti, caramelised apple purée, tenderstem broccoli, miso

Oven Baked Cod Loin

artichoke barigoule, mussels, red chicory, sourdough, seaweed butter

Salt Baked Celeriac (v)

king oyster mushroom, malted celeriac purée, pickled celeriac, mushroom dashi, tarragon

Smoky Bacon & Cheese Smash Burger

two smashed beef patties, melting american cheese, streaky bacon, shredded lettuce and pickles, topped with stove burger sauce, seasoned pierre koffmann’s french fries

Buttermilk Fried Chicken Sandwich

house buttermilk fried chicken, shredded lettuce, pickles and garlic mayo, seasoned pierre koffmann’s french fries

Onion Bhaji Burger (ve)

pickled red cabbage & onion slaw, mango chutney, plant-based mayo, mixed leaf

Halloumi Stack (v)

crisp fried halloumi, tzatziki, flat mushroom, pickled chilli peppers, sriracha mayo, spring onions and shredded lettuce, seasoned pierre koffmann’s french fries

Air Dried Ham Stone-Fired Pizza

rocket, figs, honey, mozzarella, tomato base

Buffalo Mozzarella Stone-Fired Pizza (v)

tomato base, basil

Garlic Mushroom Stone-Fired Pizza (ve)

crispy onions, spinach, white garlic base

Desserts

Seasonal Fruit Crumble (v)

homemade custard

Dark Chocolate Tart (v)

whipped crème fraiche, hot honey

Baked Alaska (v)

raspberry & white chocolate ice cream, raspberry & gin syrup

Sticky Toffee Pudding (ve)

toffee sauce, vanilla ice cream

Caramelised White Chocolate Mousse

+ 5

pistachio, hazelnut & almond feuilletine, salted caramel ice cream, praline tuille, apple gel

Ice Cream Selection (v)

please ask your server for flavours

Cheese Board

+ 5

a choice of 3 english cheese, seeded crackers, fruit chutney, quince jelly

- eden chieftain
 - cornish yarg
- golden cross
 - tunworth

price £

v = vegetarian ve = vegan

Allergies & Intolerances - Some food and drinks may contain nuts and other allergens. If you have an allergy, please speak to our team when ordering. All our food is prepared in an environment where allergens are present. While our team takes every reasonable precaution, we cannot guarantee to be trace-free.