

SPA LUNCH MENU

2 Courses £25

3 Courses £30

NIBBLES

Gordal Olives (Ve, GF)

Smoked Nuts (Ve, GF, Nuts)

Hummus & Flatbread (V)

Grilled Artichoke & Parma Ham

MAIN COURSE

Salads

Chargrilled Chicken & Butter Bean Caesar, Romaine Lettuce,
Parmesan, Caesar Dressing

Smoked Mackerel, Babagnoush, Roasted Beetroot, Sundried Tomatoes,
Smoked Paprika

Chargrilled Haloumi & Hazelnut Gremolata, Sweetcorn, Roquette,
Hazelnut Vinaigrette

Sandwiches

all served with Hand-Cut Chips or Fries

BLT Ciabatta

Smoked Streaky Bacon, Gem Lettuce, Tomato, Wild Garlic Pesto

Madame

Toasted Bloomer, Yorkshire Ham, Gouda, Fried Egg

Wrap

Smoked Salmon, Black Pepper Creamed Cheese & Cucumber

SIDES

All £5

French Fries

Hand-Cut Chips

Green Salad

DESSERTS

Carrot Cake

Chocolate Cake

St. Andrew's Cheddar & Parkin

(V) Vegetarian (Ve) Vegan (GF) Gluten free (*GF) can be made gluten free (*Ve) Can be made Vegan. Our food is prepared in a kitchen where nuts, gluten and other allergens may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerances, please ask before ordering, and a member of our team will be delighted to assist you.

A discretionary service charge of 10% will be added to your bill.

DRINKS MENU

SPARKLING

125ml

Prosecco , Terre di Sant'Alberto, Veneto, Italy	£9.00
Prosecco Rose , Terre di Sant'Alberto, Veneto, Italy	£10.00
Nyetimber Classic Cuvee , West Sussex, England	£14.00
Nyetimber Rose , West Sussex, England	£15.00
Lanson Champagne , Reims, France	£17.00

WHITE WINE

125ml

Chenin Blanc , Wild Garden, South Africa	£7.00
Pinot Grigio , La Delfina, Venezia, Italy	£7.50
Chardonnay Gran Reserva , Echeverria, Chile	£8.50
Viognier , Montmarin, Languedoc, France	£8.50
Sauvignon Blanc , Craggy Range, New Zealand	£10.00

RED WINE

125ml

Merlot , Origen, Chile	£7.00
Montepulciano , Avegiano, Abruzzo, Italy	£8.00
Mariana Red , Alentejano, Portugal	£8.50
Rioja Reserva , Ondarre, Spain	£8.50
Malbec Los Olivios , Zuccardi, Argentina	£9.00

ROSÉ

125ml

Tramari Rose di Primitivo , San Marzano, Italy	£6.50
Argali Rose , Languedoc-Roussillon, France	£10.00

DRAUGHT

Pint

Cruzcampo	£6.50
Inches Riversider Cider	£6.50
Birra Moretti	£6.75
Guinness	£6.80
Neck Oil	£6.80
Theakstons Best	£5.50

BOTTLED

Peroni Gluten Free (330ml)	£5.00
Moretti Zero (330ml)	£4.00
Asahi (330ml)	£5.00
Old Mout Cider Flavours (500ml)	£6.00
Old Mout Berries & Cherries 0% (500ml)	£4.00
Old Mout Pineapple & Raspberry 0% (500ml)	£4.00

COCKTAILS

£16.00

Espresso Martini

Vodka | Kahlua | Espresso | Sugar

Passionfruit Martini

Vodka | Passionfruit | Pineapple | Sugar | Prosecco

Clover Club

Gin | Raspberry | Lemon | Sugar

Negroni

Gin | Campari | Sweet Vermouth

Old Fashioned

Bourbon | Angostura | Orange | Sugar

Cosmopolitan

Vodka | Cointreau | Lime | Cranberry

French Martini

Vodka | Raspberry | Pineapple

Margarita

Tequila | Cointreau | Lime | Agave

Bellini

Peach | Prosecco

French 75

Gin | Lemon | Sugar | Champagne

Sours

Choose from Amaretto, Rum, or Whisky

Lemon | Sugar

Mojito

Rum | Lime | Mint | Sugar & Soda

Daiquiri

Rum, Lime, Sugar

Bramble

Gin | Blackberry | Lemon, Sugar

Moscow Mule

Vodka | Lime | Sugar | Ginger Beer

Pina Colada

Rum | Pineapple Juice | Coconut Syrup | Cream |

Lime

MOCKTAILS

Nojito

Apple | Lime | Mint | Sugar | Soda

£7.00

Aldwark Sunset

Orange | Pineapple | Lemonade | Grenadine

£7.00

Hibiscus Fizz

Hibiscus | Lemon | Soda

£7.00

Clover's Secret

Tanquary 0% | Raspberry | Lemon | Sugar

£9.00