

SPA DAY
MENU

Two-course inclusive lunch

SMALL PLATES

SALT AND PEPPER SQUID

wasabi and lime mayonnaise, coriander

SAUTEED MIXED MUSHROOMS ON TOAST (V)

wilted spinach, garlic cream sauce, Parmesan, balsamic dressing

SOUPS

CHEF'S SEASONAL FLAVOUR

(please see your server)

SIDES

FRIES	£6
MINI CAESAR SIDE SALAD	£6
DRESSED ROCKET	£5

FROM THE OVEN

QUATTRO FORMAGGIO PIZZA (V)

Gorgonzola, Parmesan, mozzarella, smoked cheddar, pesto, pine nuts

CAPRICCIOSA PIZZA

vine tomato, artichoke, diced ham, mushrooms, olives, mozzarella

AMERICAN HOT PIZZA

pepperoni, jalepenos, fire roasted peppers, tomato, mozzarella

MAINS

ROASTED BEETROOT GNOCCHI (V)

charred beets, goats cheese cream sauce

BUDOCK BURGER (NGCI*) (V*)

Dart's Farm steak burger, sauerkraut, lettuce tomato, french's mustard, toasted bap, onion rosti, fries

SALADS

GOAT'S CHEESE AND FINE BEANS (NGCI*) (V)

lemon dressing

CAESAR SALAD (DF*) (Add chicken £7)

SANDWICHES

COLDWATER PRAWN (NGCI*)

dill cucumber, Marie Rose dressing

ROAST WESTCOUNTRY HAM (NGCI*)

horseradish, wild rocket

APPLEWOOD SMOKED

CHEDDAR & CHIVE (NGCI*) (V*)

with sandwich pickle

DESSERTS

NUTTY DARK CHOCOLATE BROWNIE (NGCI*) (VG*)

chocolate sauce

TARTE AU CITRON (V)

crème fraîche

DUO OF LOCAL CHEESE (V)

toasted saffron bun loaf, pear and saffron chutney

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area.

(V) - Vegetarian, (V*) - Vegetarian Option Available,
(VG) - Vegan, (VG*) - Vegan Option Available, (NGCI)
- Non Gluten Containing Ingredient, (NGCI*) - Non
Gluten Containing Ingredient Option Available,
(DF) - Dairy Free, (DF*) - Dairy Free Option Available

**BUDOCK
— VEAN —**
HOTEL & SPA