

D I N N E R

S N A C K S

Gordal Olives 6

(GF/VG)

Crispy Pork Belly 13

Asian slaw (GF)

Crispy Tofu 11

Spiced plum sauce (VG/GF)

M A I N S

Masala Fishcake 27

Lemon spinach, turmeric hollandaise, poached egg (GF)

Chargrilled Free Range Chicken 28

Provençal sauce, rocket, chips

The Spa Burger 23

Wagyu beef, crisp bacon, American cheese, melted onions, chips, served with burger sauce, lettuce, tomato & pickle (GFA)

Falafel & Spinach Burger 17

Vegan bun, mint & coriander dressing, lettuce, chutney & chips. (GFA/VG/N)

Roast Blythburgh Pork Chop 32

Colcannon, salsa verde

Artichoke Barigoule 28

Grilled polenta, aioli

Risotto Milanese 23

Saffron, Parmesan, mascarpone (GF)

add chicken 8

The Spa Ramen 17

Tofu, shiitake, udon noodles, sesame sprouts, chilli, coriander, crispy onion, scallions. (VG)

S A L A D S

Malvern Salad 19

Chicken, bacon, avocado, mixed leaves, tomato, assorted pickles, house dressing (GF)

Spa Caesar 15

Add chicken 8 or halloumi 4

Gem lettuce, croutons, shallots, Parmesan, anchovy dressing

S T A R T E R S

Baked Somerset Camembert 16

Garlic & rosemary crackers (serves two)

Crematta 12

Vegan cream cheese, crudités, granola & croutons (VG/GFA)

Prawn & crayfish cocktail 15

Marie Rose, caviar, baby herbs (GF)

Cauliflower Pakora 12

Coriander & mint chutney, kachumber (GF/VEA)

Mozzarella in Carrozza 13

Tomato sauce, basil, Parmesan (V)



Need a little help reading the menu?

A light-up magnifying glass is available. Please ask a member of our team.

S I D E S

Chips (GF/VG) 4.5

Truffle & Parmesan Chips (GF) 7

Maris Piper Mash (GF) 5.5

Groveswood Coleslaw (GF/VG) 4.5

Winter Greens (VG/GF) 6

Garlic Bread (GFA/V) 5

House Salad (GF/VG) 4.5

Peppercorn Sauce (GF) 6.5

Truffle & Wild Mushroom Sauce (GF) 6.5

Classic Béarnaise (GF) 6.5

Stilton Sauce (GF) 6.5