



SCAN FOR
ALLERGEN
INFORMATION

THE SPA MENU

NIBBLES & SHARING PLATES

MARINATED OLIVES & BREAD V, VE	£7.00	PAPRIKA SPICED HALLOUMI FRIES Chipotle mayo V	£7.00
BAKED CAMEMBERT Honey, garlic, rosemary, focaccia	£22.00	ANTIPASTI PLATTER Cured meats, stuffed peppers, chutney, artichoke, fresh bread V*, VE*, GFA	£32.00

SANDWICHES & LIGHT BITES

CHICKEN CAESAR WRAP Grilled chicken, tomato, baby gem, parmesan	£12.00	DOUBLE GLOUCESTER CHEESE SANDWICH Branston pickle V	£12.00
TOMATO & MOZZARELLA WRAP Rocket, pesto V	£12.00	HONEY BAKED HAM SANDWICH Wholegrain mustard	£12.00
CHICKEN TIKKA PITTA Baby gem, red onion, chillies, beetroot houmous, chipotle aioli DF	£12.00	SMOKED SALMON SANDWICH Chive cream cheese, cucumber	£13.00
Add skinny fries	£4.00	SALT BEEF SANDWICH Rocket, horseradish mayo	£13.00
		<i>Sandwiches are served with crisps and salad. Brown or white bread, gluten free bread available</i>	
		Upgrade crisps to skinny fries	£4.00

HAND STRETCHED PIZZAS

MARGHERITA Tomato, basil, mozzarella V	£16.00	FUNGHI Garlic butter, mozzarella, spinach, mushrooms V	£17.00
MEAT FEAST Tomato, mozzarella, ham, chicken, pepperoni	£18.00		

Dietary & Allergen Notice

While we take every precaution to minimise cross-contact, all our dishes are prepared in an open kitchen where allergens are present. Consequently, we cannot guarantee any item is 100% allergen-free. Peanuts and tree nuts are routinely handled in our kitchen and may be present across menu items.

Please inform your server of any allergies, intolerances, Coeliac disease, or dietary requirements before ordering so our kitchen team can take extra care. Full matrix information is available upon request or via the QR code.

(V) Vegetarian | (VE) Vegan | (DF) Dairy-Free | (GF) Gluten-Free | (DFA) Dairy-Free Adaptable | (GFA) Non-Gluten Adaptable



SCAN FOR
ALLERGEN
INFORMATION

THE SPA MENU

AFTERNOON TEA

AFTERNOON TEA	£27.00	CREAM TEA	£8.00
Sandwiches, cakes, scone, tea/coffee		Scone, jam, cream, tea/coffee <i>V, GFA</i>	

MAINS

ULTIMATE MUSHROOM TOAST	£14.00	FALAFEL SALAD	£12.00
Sautéed mushrooms, onion, garlic, tarragon cream, poached egg <i>DF</i>		Mixed leaves, cucumber, feta, pomegranate, sweetcorn, maple lemon dressing <i>V, VE, DF, GF</i>	
PENNE PASTA	£12.00	CRISPY CHICKEN SALAD	£16.00
Peppers, courgette, onion, cherry tomato, feta, spinach, artichoke <i>V, VE, DF, GF</i>		Chicken, crunchy veg, sweet chilli, mustard & chipotle mayo	
PRAWN & WILD MUSHROOM LINGUINE	£19.00	MANOR GOURMET BURGER	£19.00
Lobster cream, parmesan flakes, chives		Cheese, chorizo, horseradish mayo, onion chutney, brioche, skinny fries	

SWEET TREATS

CHOCOLATE RASPBERRY CHEESECAKE	£9.00	ETON MESS	£9.00
Raspberry ganache, orange segments <i>V</i>		Strawberry ice cream, strawberries, Italian meringue, honeycomb <i>V</i>	
FRUIT PLATTER	£9.00		
Watermelon, pineapple, melon, strawberries, mango <i>V, VE, DF, GF</i>			

Dietary & Allergen Notice

While we take every precaution to minimise cross-contact, all our dishes are prepared in an open kitchen where allergens are present. Consequently, we cannot guarantee any item is 100% allergen-free. Peanuts and tree nuts are routinely handled in our kitchen and may be present across menu items.

Please inform your server of any allergies, intolerances, Coeliac disease, or dietary requirements before ordering so our kitchen team can take extra care. Full matrix information is available upon request or via the QR code.

(V) Vegetarian | (VE) Vegan | (DF) Dairy-Free | (GF) Gluten-Free | (DFA) Dairy-Free Adaptable | (GFA) Non-Gluten Adaptable