

S P I R E S

RESTAURANT, BAR AND LOUNGE

[restaurant](#) | [menu](#)

SPIRES

RESTAURANT, BAR AND LOUNGE

starters

- Chicken liver pâté 6.50**
bread and butter pickle with ciabatta toast
- Soup of the day 6.00**
toasted bread
- Asian spiced chicken yakitori 6.25**
Korean slaw and BBQ sauce
- Mac 'n' cheese bites 7.50** (v)
chive crème fraîche
- Spanish style meatballs 7.00**
blue cheese and crispy onions
- Crispy buffalo chicken 6.50**
ranch style hot sauce and roasted pepper
- Smoked haddock 7.75**
chive and cheese croquetas
- Mini cod and parsley fishcakes 6.75**
tartare sauce

sharers & salads

- Seafood sharing basket 13.50**
sea tartare and lemon
- Woodhalls charcuterie board 15.50**
spiced hummus, roasted pepper, pickles
and tortilla strips
- Whole baked Camembert 8.95**
garlic, rosemary and toasted ciabatta
- Mediterranean fregola salad 9.50** (v)
roasted mixed peppers, rocket and olive oil
- Caesar salad 10.95 – add chicken 4.00**
Crispy bacon, Cos lettuce, Caesar dressing,
ciabatta and Italian hard cheese

main

- Singapore noodles 14.00**
marinated chicken skewer, pangang sauce
- Roasted Mediterranean sea bass 17.00**
cherry tomatoes, roasted peppers, Kalamata olives
and roasted new potatoes
- Linguine ragu 15.25**
linguine pasta and Lincolnshire sausage ragu,
olive oil dressing and rocket
- Chicken cacciatore 14.50**
roasted chicken thigh and leg in an Italian style sauce,
roasted vegetable couscous
- Slowly braised shank of lamb 17.50**
red wine sauce, smashed root vegetables
- Sweet potato and vegetable chilli 13.50** (v)
rice or turmeric nachos and cheddar cheese
- Herb crusted cod loin 18.50**
fish pie sauce, broccoli
- Roasted mushroom risotto 14.00** (v) – add chicken 4.00
Italian style cheese and chives
- Battered haddock and chips 15.95**
crushed peas and tartare sauce
- Chicken and spinach malabar 15.75**
basmati rice and naan bread

burgers

- all served with baby gem lettuce, tomato, pickles, skin on fries
and Asian style slaw on a brioche bun
- Cauliflower, kale and Ford Farm Cheddar burger 13.00** (v)
Sriracha and poppy seed crème
- Beetroot, quinoa and red pepper burger 13.00** (v)
burger relish
- The veggie 13.00** (v)
halloumi, mushroom and roasted pepper
- The original beef burger 14.75**
Lincolnshire Poacher cheese
- The chook 14.25**
classic battered chicken burger

grills

- all steaks come with roasted tomato and thick cut chips
- Grilled halibut steak 17.50**
grilled broccoli, roasted vegetable couscous
and a tomato chilli sauce
- Mixed grill 20.50**
lamb chop, Cumberland sausage, gammon,
rump and peas
- 8oz' flat iron steak 15.75**
- 7oz' rump steak 19.95**
- 10oz' ribeye 24.00**

sides

- Sweet potato fries 3.50** (v)
- Skin on fries 3.50** (v)
- Mac 'n' cheese 4.50** (v)
- Broccoli 4.00** (v)
- Garlic sautéed greens 4.00** (v)
- Crispy onion rings 3.50** (v)
- Garlic ciabatta 3.50 – add cheese 4.50** (v)

sauces

- Creamy green peppercorn sauce 3.50**
- Red wine sauce 3.50**
- Mushroom sauce 3.50**
- Garlic butter 3.00**

desserts

- Selection of Great British ice-cream 4.00** (v)
- Sticky toffee and salted caramel pudding 6.25** (v)
vanilla ice-cream
- Chocolate and orange tart 5.95** (v)
raspberry sorbet
- Warm treacle tart 6.50** (v)
vanilla ice-cream
- British apple tart 6.50** (v)
caramel ice-cream
- Selection of British cheese 8.00**
celery, pickles and crackers

hot drinks

- Latte 3.95**
- Cappuccino 3.95**
- Americano 3.75**
- English Breakfast Tea 3.25**

after dinner cocktails & digestion drinks

- Espresso Martini 10.00**
a velvety wake me up, vodka, kahlua coffee liqueur,
techieenne butter-scotch schnapps and espresso
- Chocolate Martini 10.00**
scrumptious velvet, vanilla vodka, briottet crème de
cacao, frangelico, cream and chocolate
- Irish Coffee 6.00**
a caffeine kick, Irish whisky, hot freshly ground
coffee and fresh cream
- Brandy Alexander 7.00**
chocolate and cream, crème de caco,
cognac and fresh cream
- Negroni 9.00**
bold and aromatic, London gin, punt e mes
vermouth and campari
- Aquavit 7.00**
a delicate Scandinavian spirit with aromatics of
caraway, fennel and cardamom. All very good
for your digestive system!
- Chartreuse 7.00**
beautifully green, made by French monks green, this
intense, herbal and spicy indulgence with over 100
types of herbs will aid digestion!

Allergen Information

Unsure about our menu? Speak to a member of our team, they will be more than happy to discuss your dietary requirements with you and suggest dishes which might be suitable. (v) Suitable for vegetarians. *Weights shown are approximate before cooking.