



PORTLAND HALL
— DAY SPA —

BISTRO MENU

FOOD AND DRINK TO NOURISH
THE BODY AND SOUL.

Welcome to the Portland Hall Spa Bistro.

Please see our specials board for daily specials. Many of our dishes can be adapted to gluten free, vegetarian or dairy free.

Please speak to a member of the team if you have a food allergy or intolerance. We hope you enjoy your time with us!

STARTERS

Soup of the Day (V)(Ve)(GF)(DF)(LB) 4.95

Prepared daily with fresh, seasonal ingredients. Served with a warm, crusty roll.

Chicken Liver Parfait (GF)(LB) 5.95

Homemade parfait with thyme, lemon, brandy, butter, cream. Served with wholemeal toast & onion chutney.

Garlic Bread (V)(LB) 4.95

Freshly baked bread with garlic and a generous helping of cheese and/or freshly sliced tomatoes.

Hummus & Pitta Bread (V)(Ve)(GF)(DF)(LB) 4.95

Homemade hummus, served with warm, toasted pitta bread.

Avocado Open Slice (V)(Ve)(DF)(LB) 5.95

Crushed avocado with freshly squeezed lime and a hint of chilli, served on wholemeal toast.

Mini Fish Cakes (LB) 5.95

Dill and haddock cakes cooked to perfection, served with a lemon and salad garnish.

Chorizo and Mozzarella Skewer (GF)(LB) 5.95

Seared chorizo and fresh mozzarella, served on a bed of salad.

HOUSE SALADS

Greek Salad (V)(GF) 6.95

A classic Greek salad with fresh leave, feta cheese & black olives, drizzled with a light olive oil.

Caprese Salad (V) 6.95

Juicy tomato and fresh mozzarella tossed together with olive oil and seasoning

Chicken Caesar Salad 7.95

Lettuce, anchovies, garlic croutons finished with parmesan shavings & a classic Caesar dressing

Superfood Salad (V) 8.95

Halloumi, rocket, spinach, grated apple & carrot, courgette and plenty of quinoa.

SANDWICHES & WRAPS

You choice of delicious filling, served with a salad garnish and handcooked crisps. 6.95
 Add Soup of the Day +2.00

Bacon, Lettuce & Tomato

Egg Mayonnaise

Tuna Mayonnaise

Hummus & Salad

Chicken Mayonnaise

Halloumi & Salad Wrap

Honey Roasted Ham

Piri Piri Chicken Wrap

Honey Roasted Ham & Cream Cheese

MAIN COURSES

<p>Gourmet Burger (DF available) 8.95</p> <p>Locally sourced beef patty, cheese, tomato and crisp salad, served in a brioche bun, with fries and coleslaw. Cooked medium - please ask if you require well done.</p>	<p>Spaghetti Bolognese (GF)(DF) £6.95 6.95</p> <p>Locally sourced prime minced beef cooked to our own secret recipe. Served with freshly made garlic & herb bread or salad.</p>
<p>Carrot & Chickpea Burger (V)(Ve)(DF) 8.95</p> <p>Homemade carrot and chickpea patty served in an English muffin, with fries and coleslaw.</p>	<p>Steak & Stilton Ciabatta 8.95</p> <p>Sauteed minute steak with stilton cheese, served in a toasted ciabatta with side of fries.</p>
<p>Fisherman's Pie (GF) 8.95</p> <p>Fresh cod and prawns in a creamy dill sauce, topped with cheese and mashed potato. Served with freshly baked bread.</p>	<p>Thai Vegan Green Curry (V)(Ve)(DF)(GF) 7.95</p> <p>Our take on a Thai classic. Fresh vegetables in a fragrant coconut & lime curry sauce, served with saffron rice.</p>
<p>Lemon & Thyme Chicken Skewers (GF)(DF) 7.95</p> <p>Marinated in freshly squeezed lemon juice & thyme served with a salad garnish and warm pitta bread a Sicilian lemon mayonnaise.</p>	<p>Macaroni Cheese (V) (GF) 7.95</p> <p>Three different cheeses whipped into a creamy sauce and baked to perfection. Served with freshly baked bread.</p>

SIDES

<p>French Fries 2.95</p>	<p>Garlic Bread 3.95</p>
<p>Grilled Halloumi Fries 3.95</p>	<p>Side Salad 2.95</p>
<p>Sweet Potato Fries 3.45</p>	

DESSERTS

<p>Cheesecake of the Week (V) 4.95</p> <p>Our famous homemade cheesecake, prepared with seasonal fruits. Prepared daily by our Chef.</p>	<p>Tiramisu (V) 5.45</p> <p>Layers of sponge soaked in strong coffee with a mascarpone filling and chocolate centre, topped with a sprinkling of cocoa powder.</p>
<p>Chocolate Mousse (V)(GF) 5.45</p> <p>A grown up version of a childhood classic! Dark chocolate mousse served with a melt in the mouth shortbread biscuit.</p>	<p>Ice Cream (V/GF/DF available) 3.95</p> <p>Neopolitan style, served with strawberries. Vegan, gluten free & dairy free ice cream available.</p>
<p>Fresh Fruit Salad (V)(Ve)(GF)(DF) 3.95</p> <p>Seasonal fruits served with a fresh strawberry sauce.</p>	<p>Teacake with Fresh Jam (V)(Ve)(DF) 5.95</p> <p>A freshly baked toasted teacake, served with fresh jam. Includes tea or coffee.</p>
<p>Cake of the Day (LB) 5.95</p> <p>Ask our servers for today's selection. Includes tea or coffee.</p>	

B R E W S

The Classics		Hot Favourites		Cold Delights	
English Breakfast	2.75	Americano	2.85	Hazelnut Iced Latte	3.65
Earl Grey	2.95	Espresso	3.25	Vanilla Iced Latte	3.65
Herbal Infusions		Mocha	3.25	Add an extra shot	0.75
Three Mint Blend	2.95	Latte	3.25	Iced Tea	2.85
Peppermint	2.95	Cappucino	3.25	Peach Iced Tea	2.95
Green Tea	2.95	Hot Chocolate	3.25		
Rooibos	2.95	Baileys Hot Chocolate	4.75		
Chamomile	2.95	Baileys Coffee	4.75		
		Add a gourmet syrup	0.75		
		(Vanilla, gingerbread, toasted marshmallow, hazelnut)			

S O F T D R I N K S

Fruit Juice		Old Favourites		Create Your Own	
Orange	1.95	Coca Cola	2.55	Detox Water	2.85
Apple		Diet Coke		Stay hydrated and enhance the benefits of your treatments, while getting creative with fresh fruit blends.	
Cranberry		Coke Zero			
Tropical		Fanta			
Pineapple		7UP			
Pure H₂O		7UP Sugar Free		STEP 1: Select Still or Sparkling water	
Still Water	1.85	Something Pink		STEP 2: Customise with up to three fruit infusions. Choose from: Cucumber, apple, melon, strawberry, kiwi, lemon, lime, mint.	
Sparkling Water		Pink Lemonade	2.95	STEP 3: Enjoy!	
		(Fresh lemon & sugar gomme topped with soda water and tea infusion. Feeling fancy? Ask your waiter how you can make it alcoholic!)			
Cordial					
Elderflower	1.95				
Lime	1.75				

F R U I T Y B O O S T S

Loaded Juices		Super Charged Smoothies		Kombucha	
Green Monster	4.95	Portland Booster	4.95	Hibiscus	3.50
Apple, Celery, Kale, Cucumber, Lemon & Ginger Packed with veggies to detoxify your body and to reduce inflammation and promote rehydration.		Strawberries, raspberries, banana, almond milk, honey, flax seeds and ice.		Orchard Fruits	
				Original	
				Ginger & Turmeric	
				Butterfly Pea	
				Apple & Cranberry	
Antioxidant	4.85	Acai Bliss	4.95	A nutritionally alive, probiotic drink that detoxifies, energises and supports your immune system, clarifies your skin and elevates your mood. Ask about our gin & kombucha special!	
Blueberries, Strawberries, Kiwi, Mint & Lime One of our staff favourites that is packed with vitamins and minerals that promote overall body wellness.		Acai Puree, banana, blueberries, strawberries, coconut water and ice.			

ALCOHOLIC DRINKS

Wine

House Red, White or Rose	
Small 175ml	5.50
Large 250ml	6.25
Rose Spritzer	5.95
Half Carafe	9.95
Bottle	16.95

Gin Collection

Single & Mixer	6.95
Double Up	+1.50
Violet	
Orange	
Rhubarb & Ginger	
Strawberry	
Pink Gin	

Spirits

Single & Mixer	6.95
Double Up	+1.50
Gordon's Gin	
Smirnoff Vodka	
Bacardi Rum	
Disaronno Amaretto	
Pimms	
Courvoisier	
Brandy	
Whisky	
Chambord	

Beer

Peroni	3.95
Budweiser	3.95
Zero Alcohol Lager	3.45
Magnums Cider	3.95

Bubbly

Mini Prosecco	5.95
Prosecco	21.95
Champagne	33.95
Bellini	5.95
Rossini	5.95

COCKTAILS

Classic Cocktails

Sex on the Beach	6.95	Mojito	6.95	Cosmopolitan	6.95
Vodka and Peach Schnapps over orange and cranberry juice.		Bacardi White Rum, sugar gomme, fresh mint, lime and soda.		Vodka and Triple Sec, strained ice cold with cranberry juice.	
Strawberry Daiquiri	6.95	Piña Colada	6.95		
Bacardi White Rum blended with fresh lime and strawberry puree.		Bacardi White Rum over coconut and pineapple.			

Deluxe Cocktails

Portland Punch	7.95	Berry Cooler	7.95	Espresso Martini	7.95
Our house special! Disaronno, Triple Sec, pineapple juice, sugar gomme.		Gin, Chambord, elderflower gomme, seasonal berries and soda.		Vodka and Kahlua shaken with a sugar gomme. Served short & sweet.	
Pornstar Martini	7.95	Pomegranate Mojito	7.95		
Vanilla vodka, Passoa, freshly squeezed lime with a passionfruit prosecco shot.		Bacardi White Rum, pomegranate gomme, fresh mint and soda.			

Mocktails

Virgin Mojito	4.95	Virgin Berry Cooler	4.95	San Francisco	4.95
Fresh mint, sugar gomme, lime and soda.		Elderflower cordial, gomme and seasonal berries topped with soda.		Pineapple juice and orange juice with a dash of lemon and lime.	

FROM THE TEAM, WE HOPE YOU
ENJOY DINING WITH US

