



A warm welcome to Spanhoe Lodge.

With a focus on local quality ingredients and great service, Spanhoe Lodge is the perfect place to enjoy home-cooked food in an idyllic rural setting.

Our dedicated team work hard to prepare and serve wholesome dishes from our menu, so that you can relax and enjoy time with family, friends & colleagues.

Normal Service Times*

Café Service

Monday – Saturday
Easter – September

10.00am – 3.00pm

Evening Meals

Monday, Wednesday, Friday & Saturday 6.00pm – 8.00pm

All menu items are subject to change and subject to availability.

Please bear with us at busy times as we don't serve fast food, but we aim to serve good food as quickly as possible.

Evening meals are available served in your room for an additional tray charge of £3.50. If you collect yourself no tray charge is added.

Food Allergies

Please be advised that all dishes prepared in our kitchens are done so where peanuts, dairy, shellfish and ALL other allergens are handled. We endeavour to prevent cross-contamination but cannot guarantee it. Should you have a particular food allergy or specific dietary requirement, we recommend that you speak to a member of our team for advice before ordering your meal.

Although we take every care to ensure all bones are removed from our fish dishes, we cannot guarantee any dish is 100% free of bones.

(v) Vegetarian, (vg) Vegan, (gf) Gluten Free



* Normal service times / days are subject to change dependant on operational requirements. Unfortunately, when there are less than 3 diners, it is not financially viable to operate the kitchen. Please check with a member of staff.

Lunch Menu

All day Breakfast

Free Range Egg Baguette (v)	£5.50
Bacon or Sausage Baguette	£6.00
With Egg	£7.50
Bacon & Sausage Baguette	£7.50
With Egg	£9.00
Fried, Scrambled or Poached Egg on Toast (v)	£5.50
The Spanhoe Breakfast	£15.00
<i>2 x Farmer Lou Lincolnshire Sausages and Back Bacon, 1 Fried Egg, Beans, Oven Cooked Tomato, Buttered Mushrooms & Toast</i>	
<i>Choice of Tea or Coffee</i>	

Extra Breakfast Item each	£1.50
<i>1 Bacon, 1 Sausage, 1 Egg, Mushrooms, Heinz Beans, Oven Cooked Tomato, white or brown Toast</i>	

Linda McCartney Sausage option for Vegetarian & Vegan.
Gluten Free Bread & Sausages are also available

Warm Baguettes

Served with salad & crisps

Fish Goujons & Tartar Sauce	£9.95
Chicken Goujons (Plain or Spicy)	£9.95

Panini / Toasted Sandwich

Served with salad & crisps

Bacon, Brie & Chilli Jam	£10.95
Tuna Melt	£11.50
Mature Cheddar Cheese & Tomato (v)	£8.95
Mature Cheddar Cheese & Ham	£9.95

Cold Sandwiches

Served with salad & crisps

Please speak to a member of staff for today's selection

Classics

Cheese on Toast (v) (gf)	£7.50
With Tomato	£8.00
<i>2 slices of toasted white or brown bread smothered in cheese, served with crisps</i>	
Beans on Toast (v) (gf)	£6.50
<i>2 slices of toasted white or brown bread smothered in Heinz Baked Beans</i>	
With Cheese	£7.00
Cheesy Nachos (v)	£7.50
With Chilli	£12.50
<i>Crispy tortilla crisps smothered in cheese, served with sweet chili dip</i>	
Homemade Soup (v) (vg) (gf)	£6.50
<i>Served with a hot crusty baguette. Made with locally grown vegetables.</i>	

Main Menu

Starters

Homemade Soup (v) (vg) (gf)	£6.50
<i>Served with a hot crusty baguette. Made with locally grown vegetables.</i>	
Breaded Camembert (v) *	£8.25
<i>Breaded Camembert deep fried served with sweet chilli dip</i>	
Garlic Breaded Mushrooms (v) *	£6.25
<i>Garlic breaded Mushrooms served with mayonnaise or sweet chili dip</i>	
Duck Spring Rolls *	£8.25
<i>Mixed Vegetables & Shredded Duck Meat served with Hoi Sin sauce</i>	
Vegetable Spring Rolls (v) *	£6.95
<i>Mixed Vegetables served with sweet chilli dip</i>	
Mini Cheese & Bacon filled Potato Skins (gf) *	£7.25
<i>Bite sized potatoes, loaded with smoked bacon and British Cheddar</i>	
Mini Cream Cheese & Chive filled Potato Skins (v)(gf) *	£6.50
<i>Bite-sized potatoes, loaded with cream cheese & chive</i>	
Cheesy Nachos (v)	£7.50
With Chilli	£12.50
<i>Crispy tortilla crisps smothered in cheese, served with sweet chili dip</i>	

Sides

Onion Rings (v) *	£4.00
Chilli Cheese Bites (v) *	£5.00
Mozzarella Sticks (v) *	£5.00
Bowl of Chunky Chips or fries (v) *	£5.00
With Cheese (v)	£6.00
With Chilli	£9.00

Sharers

Sharing Platter	£25.00
<i>Choose 5 items from items marked * above</i>	

Main Meals

Sausage & Mash with Onion Gravy (gf available)	£14.25
<i>Homemade Creamy Mash with 3 Lincolnshire Sausages and Onion Gravy</i>	
Homemade Chilli Con Carne & Rice (gf)	£14.95
<i>Local Beef mince, kidney beans, with rice</i>	
Homemade 5 Bean Chilli & Rice (v) (vg) (gf)	£12.95
<i>Mixed bean chilli, with rice</i>	
Homemade Chicken Tikka Masala (gf w/o Naan & Poppadom)	£16.95
<i>100% Chicken Breast in Tikka Masala sauce. Served with Rice, Plain Naan, Poppadom & Mango Chutney</i>	

Vegan Penang Curry (vg, gf w/o Poppadom) £15.95

A fiery aromatic coconut sauce with cauliflower, green beans, mange tout & peppers. Served with Rice, Poppadom & Mango Chutney

Homemade Chicken Ham & Leek Pie £14.95

Chicken Ham & Leeks in a creamy sauce with a Puff Pastry Pie lid served with chunky chips and garden peas

Fish & Chips £14.95

Cod fillet in crispy batter served with chunky chips, garden or mushy peas and tartar sauce

Wholetail Scampi & Chips £15.95

Extra-large wholetail Scampi caught in the British Isles served with chunky chips & garden or mushy peas

All Day Breakfast £15.00

Famer Lou Sausages, Farmer Lou Bacon, Fried Egg, Beans, Oven Cooked Tomato & Mushrooms served with chunky chips

The Spanhoe Burger & Chips (v, vg available) £14.95

Homemade 6oz Beef Burger, topped with cheddar cheese & bacon served in a pretzel bun with onion rings

Why not upgrade your Burger?

Double it up £18.95

Add a second Burger and extra cheddar cheese and bacon

Ultimate Cheese £17.95

Smothered in cheddar cheese with a breaded camembert

Chilli £19.95

Smothered in Homemade Chilli Con Carne

Vegan Lasagne (vg) £14.50

Vegetables in a tomato based sauce layered between vegan pasta sheets and topped with a herb infused crumb, served with a side Salad



Our Local Butcher based at Rutland Water

FARMER LOU

Children's Menu

Including a glass of Orange or Blackcurrant Cordial

Chicken Goujons Chips & Beans or Peas	£8.00
Battered Cod Goujons Chips & Beans or Peas	£8.00
Scampi Chips & Beans or Peas	£8.00
Margherita Pizza Chips & Beans or Peas	£8.00

Desserts

Individual Sponge Puddings	£6.95
<i>Choose from Treacle or Sticky Toffee</i>	
<i>Served with custard or very vanilla ice Cream</i>	
Chocolate Fudge Cake	£5.95
<i>Served warm with custard or very vanilla ice Cream</i>	
Homemade Apple, Pear & Raspberry Crumble	£7.95
<i>Served with custard or very vanilla ice Cream</i>	
<i>** Please allow 20 minutes for this to be cooked</i>	
Homemade Apple Tart Tatin	£8.50
<i>Served with custard or very vanilla ice Cream</i>	
Vanilla Ice Cream	£5.00
<i>3 scoops of vanilla ice Cream</i>	



Afternoon Tea Menu

£20.00 per person

Available Thursday - Saturday 1pm - 4pm

Pre-booking required



A selection of freshly prepared sandwiches

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A selection of cakes

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Homemade fruit & plain scones with
clotted cream & preserve

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Pot of Tea or Coffee

***Prosecco available as an optional extra
Please advise of any dietary requirements when booking
Cake selection may differ from those shown in images*

Drinks Menu

Bottled Beers/Cider

Peroni	330ml	5.1%	£4.95
Corona	330ml	4.5%	£4.95
Becks Blue (alcohol free)	275ml	-	£3.95
Old Speckled Hen	500ml	5%	£5.95
A Piggin' IPA	500ml	4%	£6.50
Kopparberg Strawberry & Lime	500ml	4%	£5.95
Kopparberg Mixed Fruit (alcohol free)	500ml	-	£4.95
Inch's Medium Cider	500ml	4.5%	£5.95

Spirits

Smirnoff Vodka	25ml	37.5%	£4.00
Bombay Sapphire Gin	25ml	40%	£4.25
Gates 1948 Apple & Pear Gin	25ml	37.5%	£6.25
Gates 1948 Raspberry & Lavender	25ml	37.5%	£6.25
Gordons Premium Pink	25ml	37.5%	£4.50
Hendricks Gin	25ml	41.4%	£5.25
Warner Edwards Rhubarb Gin	25ml	40%	£5.75
Port	50ml	20%	£5.95
Archers	25ml	18%	£4.00
Pimm's No1	50ml	25%	£5.50
Courvoisier V.S Cognac	25ml	40%	£5.25
Martell V.S Cognac	25ml	40%	£5.25
Glenfiddich	25ml	40%	£6.00
Jack Daniels	25ml	40%	£4.50
Captain Morgan Rum	25ml	40%	£4.00
Bacardi	25ml	37.5%	£4.25
Tia Maria	50ml	20%	£5.50
Baileys	50ml	17%	£5.25
Malibu	25ml	18%	£3.50

Mixers

Tonic Water / Slimline Tonic	150ml	-	£2.50
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Soft Drinks

Diet Pepsi / Fanta / Sprite	500ml		£3.25
Pepsi	500ml		£3.50
Cawston Press Apple or Rhubarb	330ml		£2.95
Still / Sparking Water	500ml		£2.00
Orange / Apple / Cranberry Juice	330ml		£2.50
Cordial	Dash		£0.75

Hot Drinks

Pot of Tea for 1	Regular	£2.50
Coffee - Latte, Cappuccino, Mocha,	Regular	£3.00
Americano, Espresso	Large	£3.50
Hot Chocolate	Regular	£3.00
	Large	£3.50
Syrup Shot		£0.85

Wine List

House Wine Selection

White

Pinot Grigio **Italy** **£5.95**

Delicate apple and zingy citrus fruits flavours and a crisp, refreshing finish. (187ml 11%)

Wicked Lady Pinot Grigio **California** **£25.00**

Wicked Lady Pinot Grigio is soft, fruity and approachable. Aroma's of green apples on the nose with a touch of citrus & crunchy acidity on the finish. (75cl 13%)

Red

Merlot **Spain** **£5.95**

A deep-coloured and juicy red wine with classic blackcurrant flavour and soft, easy tannins. (187cl 11%)

Little Eden Shiraz **£25.00**

A medium-bodied Cabernet Sauvignon, showing blackcurrant and fruits of the forest backed by notes of chocolate and vanilla on the finish. (75cl 13%)

Rose

White Zinfandel **California** **£5.95**

A lively rosé, made from California's Zinfandel grape. Bursting with ripe, red, summer-fruit flavours and backed by a sweetish finish. (187cl 8.5%)

Lavender Hill White Zinfandel **California** **£20.00**

Moderate sweetness is balanced with mouth-watering freshness to make this wine seem a touch drier whilst displaying plenty of luscious watermelon, strawberry, and redcurrant fruit. (75cl 8%)

White Wine

Mud House Sauvignon Blanc **Marlborough** **£30.00**

Beautifully aromatic notes of snow pea, nettles & guava provide the perfect introduction to a palate of melon, citrus and grapefruit flavours. Mouth-watering ripe acidity provides a wine of great balance & harmony. (75cl 12.5%)

Red Wine

Rare Vineyards Pinot Noir **France** **£32.50**

The Pinot Noir grapes come from vineyards located in the south-west of Languedoc Roussillon, close to the Pyrénées Mountains, the smooth, velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice. (75cl 13%)

Portillo Malbec **Argentina** **£30.00**

Ruby-red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla, fresh fruit flavours, supported by sweet and round tannins and a good structure. (75cl 14%)

Sparkling

Freixenet Prosecco Brut

(20cl 11%)

Italy

£9.50

Freixenet Prosecco Brut

A crisp, refreshing Prosecco from the Veneto region. Pale straw-yellow with fine bubbles and subtle fruity aromas; the palate is light-bodied with a dry finish.

(75cl 11%)

Italy

£35.00

Freixenet Italian Sparkling Rosé

(20cl 11%)

Italy

£9.50

Freixenet Italian Sparkling Rosé

Freixenet Italian Rosé is fresh and fruity with the delicate aroma of red fruits and an elegant base of white flowers and apples. On the palate, the alluring, sweet red fruits blended in perfectly light, effervescent bubbles make this a delightful wine to be enjoyed on its own, or as a refreshing pairing with food.

(75cl 11%)

Italy

£35.00

Moet & Chandon Brut Impérial

Classical assemblage, about 35% each of Pinot Noir and Pinot Meunier, with the balance Chardonnay; it is matured for at least three years in bottle and has a 9 g/l dosage. Shows vibrant green apple and citrus fruit, white flowers and brioche and mineral notes.

(75cl 12%)

France

£80.00



Matthew Clark

Our Wine Supplier



Our Local Brewery
(Kettering)