



Our menu celebrates sustainability with carefully chosen, locally sourced ingredients. Every selection reflects our commitment to fresh flavours, mindful sourcing, and a lighter environmental impact.

BAR BITES & APPETIZERS

New Crispy Squid *G, E, D, S* 70
Lemon & cracked black pepper,
roasted garlic aioli

Chicken Bao Buns *D, G, SE, N* 75
Glazed, crispy chicken, cucumber &
toasted peanut

King Prawn Piri-Piri Style *G, C, S* 90
Chorizo & smoked paprika, grilled sourdough

Steamed Edamame Beans *E, GF* 45
Served with sea salt flakes & Sriracha aioli

Onion Bhajis & Chutney *VG* 50
Chickpea fritters, fresh coriander dip

New Char-grilled Octopus *S, D* 95
Chimichurri, lemon & fennel salad

New Crispy Pork Belly *G, M, Pork خنزير* 70
With wholegrain mustard & honey

New Duck Leg Croquettes *G, D, E, S* 80
Plum sauce & spring onion

Chicken Wings *N, G, D, SE, CE*
5 pieces 65
10 pieces 80
15 pieces 95

Choose your flavour:
Korean - Toasted sesame & pickled cabbage
Buffalo - Blue cheese sauce, carrot & celery

New Salmon Carpaccio *D, C* 85
Horseradish yoghurt, shallot & capers

New Pulled Pork Sliders *G, D, C, S, Pork خنزير* 75
Braised ribs, apple chutney & sage

Curry Fries *D, N* 60
Skinny chips, butter chicken & grated cheddar

New Breaded King Oyster Mushrooms 70
D, G, E, CE, SE
Smoked aubergine tahini & cayenne pepper

Supreme Nachos *D, VG* 65
Tortilla chips, jalapeños, coriander leaves, cheddar,
sour cream, guacamole & tomato salsa

Add
Grilled Chicken *D, N* + 10
Chilli Con Carne *D, G* + 20

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SUPER SALADS

S Cobb Salad *D, N, E, M* 85

Grilled chicken breast, green leaves, cherry tomato, cucumber, avocado, egg, bacon, blue cheese, mustard & pecan

New S Burrata Mozzarella *D, N, V, G, SO* 70

Heirloom tomatoes, pine nuts, balsamic reduction & focaccia

New Quinoa & Hazelnut *V, D, N, M* 75

Avocado, vine tomato, cucumber, pomegranate, micro greens

Chicken Caesar Salad *D, E, M, S, G* 80

Grilled chicken breast, gem lettuce, bacon, poached egg, anchovies, croutons & parmesan

New Salt Baked Beetroot *D, N* 75

Boston lettuce, pickled onion, goat's cheese & walnut

New Curly Kale, Apple & Asparagus *D, M* 75

Mustard, dill, honey & feta

Add

Grilled Chicken *D, N* + 20

Prawns *D* + 20

BREAD & BUNS

All served with fries

Spike Clubhouse *N, E, D, G, SE* 75

Bacon, chicken, cheddar, fried egg, cos lettuce & tomato, on grilled multigrain bloomer

New Buttermilk Chicken Burger *G, D* 85

Grilled chicken thigh, vine tomatoes, harissa, jalapeno, potato bun

Spike Wagyu Burger *G, D, E* 95

Boston lettuce, caramelised onions, dill pickles, Emmental, potato bun

Add:

Fried Egg + 15

Pork Bacon + 15

Egg & Bacon Bap *G, E, Pork, حماض* 55

Double fried egg & streaky bacon in a floured bap, with ketchup or brown sauce

New Superfood Burger *V, G* 85

Quinoa & puy lentil patty, cos lettuce, pickled mooli & chipotle sauce

Chargrilled Flank Steak Sandwich *G, D, SE* 85

Horseradish mayonnaise, vine tomatoes & rocket, on grilled multigrain bloomer

New Baked Brioche Sliders *D, G, S* 145

Hot poached lobster tail, asparagus & chive cream bisque

S Signature

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PASTA & RISOTTO

S Lasagna *G, D* 105

Wagyu beef ragout, with truffle & parmesan, served with garlic bread & rocket salad

Orecchiette *VG, D, G, N* 85

Pistachio pesto with grilled baby broccolini, lemon zest & feta cheese

New Smoked Pork Ham Risotto *D, Pork خنزير* 95

Pea puree, charred leeks, shaved Parmesan

Chicken Penne *D, G* 85

Confit chicken, chestnut mushroom, green olive & sage butter

New Tomato Risotto *D, N, VG* 80

Sundried tomatoes with pulled burrata & baby basil

STONE BAKED PIZZA

New Pulled Pork *D, G, SO, CE, Pork خنزير* 90

BBQ rib meat, smoked cheddar, celeriac & apple

New Diavola *G, D* 80

Beef pepperoni, smoked chilli passata, rocket & Parmesan

New Margherita *G, D, VG* 70

Baby vine plum tomatoes, buffalo mozzarella & basil

New Mushroom *D, G, VG* 85

Portobello mushroom, stracciatella, parsley & garlic

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MAIN DISHES

Beef Cheek Guinness & Mushroom Pie *D, G, Alcohol* 105

Slow cooked beef cheek & mushroom, in flaky pastry

Spike Pork Ribs *D, E, C Pork* *خنزير* Half 80 / Full 130

Louisiana or smoked ribs with thick cut chips & coleslaw

Beef Bulgogi *SE, SO* 105

Soya marinated beef tenderloin, stir fried vegetables, steamed jasmine rice & kimchi

Chicken Schnitzel *D, G, E* 85

Panko breaded chicken breast, green apple, mâche & gem heart salad, ranch dressing

All Day English Breakfast *D, G, Pork* *خنزير* 75

Streaky bacon, sausage, black pudding, vine tomato, portobello mushroom, toasted white bread, baked beans & two eggs your way

New Dukkah Spiced Salmon *S, D, G* 100

Woodfired red pepper cous-cous, cucumber & mint yoghurt

Bangers & Scotch *D, G, E, Pork* *خنزير* 90

Pork sausage, mashed potato, runny black pudding scotch egg, onion & thyme gravy

Fish & Chips *S, G, E, Alcohol* 100

Beer battered fillet of haddock, buttered peas, thick cut chips & tartar sauce

Classic Shepherd's Pie *D, G* 100


Minced lamb, root vegetables, Parmesan mashed potatoes & steamed greens

New Pan Roasted Sea Bass *D, G* 125

Chive crushed baby potatoes, crispy shallots & tomato vinaigrette

Butter Chicken Curry *D, G, M* 90

Marinated & roasted thigh, creamed curry gravy, aromatic basmati rice & naan bread

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SPIKE GRILL

Grilled to your liking, served with a choice of sauce & side dish

New Grass Fed Lamb Loin Chops 155

New Jacks Creek Black Angus Beef Tenderloin 185

New Jacks Creek Black Angus Rib Eye Steak 180

Local Corn Fed Organic Baby Chicken 125

SAUCES

Peppercorn *G, D, C* 18

Mushroom *G, D, C* 18

Béarnaise *D, E, GF* 18

Chimichurri *GF* 18

New Café De Paris Butter *M, D* 18

SIDES

Sweet Potato Fries 30

French Fries 30

Thick Cut Chips 30

Mashed Potatoes *D* 30

New Grilled Asparagus with
Hollandaise *D, E* 30

New Broccolini with Chilli & Almond *D, N* 30

Garden Salad 30

Avocado & Tomato Salad 30

Garlic Bread *G, D* 25

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MEMBERS' CORNER

New Captain Scott's Pacific Monk Fish *D, Alcohol* 145
Slow baked monk fish, trio pepper relish, confit tomato,
fennel & dill salad

New Sonal Gandhi's Kolhapuri Misal Pav *D, G, VG* 75
Spicy sprouted beans curry, pav bun maska, sev,
fresh mint & coriander salad, lime

New Theeka Chaska Paneer *D, M, N, G, VG* 60
Spicy paneer morsels, yoghurt dip

New Momos *D, G, M* 60
Tandoori chicken dumpling, spicy tomato sauce

New Bonda Cutlet *D, G, VG* 55
Spiced aloo, cheese, tomato chutney

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