A la Carte



19

Pre-starters Warm Sourdough (GFO) 5.5 with duo of butter (VO) or olive oil and balsamic vinegar (VE) Maldon Sea Salt Crackling (GF) 5 with burnt apple puree Mixed Pitted Olives (VE) (GF) 4 marinated in fresh garlic olive oil

Starters

Soup of the Day (V) (GFO) toasted sourdough	6.5
Curried Cauliflower (VE) (GF) mixed leaves, curry oil	7.5
Chicken Wings deep fried in spiced flour, hickory BBQ glaze	8
Wild Mushroom Arancini (V) (VEO) truffle emulsion, rocket	8.5
Pan Fried Scallops burnt apple puree, apple crisps, pea shoot salad	13
Prawnstar Martini (GFO) prawns, rich marie rose sauce, mixed leaf, lime, lightly toasted ciabatta	12
Chicken and Tarragon Terrine (GFO) parma ham, home-made piccalilli, sourdough crostini	8.5

Mains

The Spotted Dog's Fish and Chips

textured peas, homemade tartar sauce

Pan-fried Seabream (GF)

Roasted butternut squash risotto, tender stem broccoli, red wine fume	ŕ
Beef Featherblade (GF) 12-hour braised featherblade in red wine, herb roasted new potatoes, baby carrots, caramelised red onion jus	32
8oz Beef Burger & Skin On Fries bacon, cheese, home-made burger relish, lettuce, tomato & red onion, battered onion ring	19
Chicken Supreme (GF) fondant potato, tender stem broccoli, roasted butternut squawhite wine and garlic foam	24 ish,
Roasted Pork Loin (GFO) black pudding creamed potatoes, kale and calvados jus	25

STEAKS

All served with triple cooked chips or skin-on-fries.

8oz Sirloin Steak 24 10oz Ribeye Steak 29 8oz Fillet Steak 38

Choose your Side

Flat Mushroom and Vine Cherry Tomatoes Charred Tenderstem Broccoli Mixed Salad

Choose your Sauce

Peppercorn
Bacon and Chilli Jam Butter
Chimichurri

Sides		creamy savoy cabbage with bacon	5.5
~ 2		seasonal greens (V)(GF)	4.5
rocket and parmesan salad (V)(GF)	5	triple cooked chips (VE)	4.5
house side salad (VE)(GF)	4.5	skin-on-fries (VE)	4.5
garlic tenderstem broccoli (V)(GF)	6	truffle & parmesan triple cooked chips (V)	5.5

THE Spotted Dog