

Sunday Menu

1 COURSE

19

2 COURSES

26

3 COURSES

33

STARTERS

Warm Homemade Sourdough (VE)

with olive oil and balsamic

Soup of the Day (V) (GFO)

toasted sourdough

Smoked Chicken Arancini

smoked chicken, sundried tomato, basil, spicy chilli compote

Smoked Mackerel Pate (GFO)

mixed leaf, pickled cucumber, sourdough crostini

Smoked Ham Hock Terrine (GFO)

pickled quail eggs, english mustard emulsion, paprika spiced carrot crisps

DESSERTS

Triple Chocolate Brownie (V)

vanilla ice cream

Apple Crumble Crème Brulee (GFO)

vanilla crème brulee, apple compote, oat crumble crumb

Hot Dessert of the Day

please enquire with the waiting team

Deconstructed Carrot Cake (V)

carrot cake, walnut brittle, carrot puree, cinnamon ice cream

Affogato (GF)

2 scoops of vanilla ice-cream, shot of espresso

Cheeseboard (GFO) (V)

+5

a selection of cheeses, biscuits, grapes, chutney

A selection of 3 scoops of Ice-Cream and Sorbets

Ice-cream: vanilla, chocolate, strawberry (V)(GF)

Sorbet: coconut, raspberry, lemon (VE)(GF)

MAINS

all roasts served with crispy roasted potatoes, carrots, parsnips, mixed greens, yorkshire puddings and homemade gravy

Roast Sirloin of Beef

Roast Loin of Pork (Great Garnetts)

Roast Chicken and Stuffing

Meatless Roast (V) (VEO)

The Spotted Dog Sharing Roast (For 2)

+ 4.5pp

(Beef, Pork, Chicken, Stuffing, Cauliflower Cheese)

The Spotted Dog's Fish and Chips

textured peas, triple cooked chips, tartare sauce

Spring Pea & Mint Risotto (VEO)(GF)

tenderstem broccoli, rocket, truffle oil

SIDES

cauliflower cheese (V) 4.5

jug of gravy (GF) 2.5

seasonal greens (GF) (VEO) 4

side of stuffing 4.5

triple cooked chips (VE) 4.5

extra roast potatoes (VE) 5

red cabbage (GF) (V) 4.5

GF: Gluten Free, VE: Vegan, V: Vegetarian, GFO: Gluten Free Option, VEO: Vegan Option, VO: Vegetarian Option

If you have any food allergies, please inform us before ordering.

Sunday Menu

CHILDREN'S MENU

STARTERS

Soup (VE)(GFO)

roasted tomato and basil soup, toasted sourdough

Crudit   (GF) (VE)

carrot, cucumber and celery sticks

DESSERTS

A Selection Of Ice Cream or Sorbet

2x Scoops of your choice:

Ice cream: chocolate, strawberry, vanilla (V) (GF)

Sorbet: coconut, raspberry, lemon (VE) (GF)

Chocolate Brownie (V)

triple chocolate brownie, vanilla ice cream (V)

1 Course 9.5 • 2 Courses 14 • 3 Courses 18

MAINS

Tomato Penne Pasta (VE)

penne pasta, tomatoes & fresh basil sauce

Crumbed Chicken Strips

homemade crumbed chicken fillet strips, skin on fries,
garden peas or baked beans

Battered Fish Goujons

homemade battered haddock fish, skin on fries,
garden peas or baked beans

Roasts

choice of chicken, sirloin of beef, roasted pork loin
or chicken supreme +2.5

AFTER DINNER DRINKS

Dessert Wine

100ml Bottle

Aliaga Vendimia Tardia Moscatel, Navarra, Spain (500ml)

7.5 34

honeyed nose with a concentrated taste of
confectionary and tropical fruits. made from
late harvested Moscatel grapes from the
vineyards of Carlos Aliaga on his estate in
Navarra, the neighbouring region to Rioja.

Cognac & Armagnac

25ml 50ml

Maxime Trijol VSOP Classic Cognac

4 9

trijol Classic VSOP is aged for a minimum of
five years. a harmonious Cognac.

Twenty Year Old Armagnac, Domaine des Cassagnoles

5 9

excellent Armagnac from the Gascony region
and sure to please fans of this Prestigious
Brandy. long and smooth with oak on the finish.

Other Liquors

5

baileys, disaronno, kaluha, frangelico,
limoncello, tia maria

Port

50ml 100ml Bottle

Messias Tawny Port, Portugal (VG)

4.5 6.5 38

hints of caramel and a slightly nutty aroma
on the nose

Messias Ruby Port, Portugal (VG)

4.5 6.5 38

red fruits on the palate and nose with a
long warming finish

Messias Colheita Port 2007, Portugal (VG)

6 11 68

superb single vintage Tawny from the
family run Messias port house

Messias Dry White Port, Portugal (VG)

4.5 6.5 38

a little bit different. Enjoyed served chilled
on its own or mixed with tonic

Messias Rose Port, Portugal (VG)

4.5 6.5 38

never tried a rose port? now is your chance!
why not enjoy with some tonic or just on its
own with a cheeseboard

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Chocolate Brownie (V)

triple chocolate brownie, vanilla ice cream (V)

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