

Wednesday Menu

À LA CARTE

Pre-starters

Warm Sourdough (GFO) with duo of butter (VO) or olive oil and balsamic vinegar (VE)	6
Maldon Sea Salt Crackling (GF) with burnt apple puree	6
Mixed Pitted Olives (VE) (GF) marinated in fresh garlic olive oil	5
Blistered Padron Peppers (VE) (GF)	6

Mains

The Spotted Dog's Fish and Chips textured peas, homemade tartar sauce	19
8oz Beef Burger & Skin On Fries bacon, cheese, homemade burger relish, lettuce, tomato & red onion, battered onion ring	19
Chicken Supreme (GF) herb roasted new potatoes, roasted red peppers, red onions, rocket, pepper espuma	24
Cod Loin wrapped in Parma Ham (GFO) crushed new potatoes, charred baby leeks, samphire, caper beurre noisette	25
Honey Glazed Pork Belly (GF) creamy chilli savoy cabbage, tenderstem broccoli, hasselback potato, calvados and rhubarb jus	26
Spring Pea & Mint Risotto (VEO)(GF) tenderstem broccoli, rocket, truffle oil	18

Starters

Soup of the Day (VEO) (GFO) toasted sourdough	6.5
Smoked Chicken Arancini smoked chicken, sundried tomato, basil, spicy chilli compote	9
Ham Hock Terrine (GFO) pickled quail eggs, english mustard emulsion, paprika spiced carrot crisps	8.5
Scotch Egg (VO) boiled egg, great garnetts pork sausage, panko breadcrumb, celeriac & apple remoulade	12
King Oyster Mushroom (VE) (GF) pan-fried king oyster mushroom, burnt apple puree, pea-shoot salad	8
Prawnstar Martini (GFO) prawns, rich marie rose sauce, mixed leaf, lime, lightly toasted ciabatta	12

Sides

rocket and parmesan salad (V)(GF)	5
house side salad (VE)(GF)	4.5
minted broccoli (V)(GF)	6
creamy garlic and chilli savoy cabbage (V)(GF)	5.5
seasonal greens (V)(GF)	4.5
triple cooked chips (VE)	4.5
skin-on-fries (VE)	4.5
truffle & parmesan triple cooked chips (V)	5.5



Steak Night Special

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

8oz Sirloin Steak 20	10oz Ribeye Steak 25	8oz Fillet Steak 30
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Ask us about our Steak of the Week (mp)

SELECT YOUR SIDE

Flat Mushroom and Vine Cherry Tomatoes
Charred Tenderstem Broccoli
Mixed Salad

SELECT YOUR SAUCE

Peppercorn
Truffle and Smoked Garlic Butter
Chimichurri

Bottle of House Red or White Wine 20

Wednesday Menu

CHILDREN'S MENU

1 Course 9.5 • 2 Courses 14 • 3 Courses 18

STARTERS

Soup (VE)(GFO)

roasted tomato and basil soup, toasted sourdough

Crudit  (GF) (VE)

carrot, cucumber and celery sticks

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

Great Garnetts Sausage and Mash

creamy potatoes, peas, gravy

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)



Afternoon Tea

THURSDAY, FRIDAY & SATURDAY

By reservation only, 1pm to 3pm

DESSERTS

Lemon Posset (V)(GF)

macerated berries, raspberry sorbet

9

Deconstructed Strawberry & Basil Cheesecake (V)(GFO)

sweet pastry crumb, strawberry compote, meringue drops, strawberry ice-cream

10

Trio of Coffee (V)

mini coffee brulee, coffee semifreddo, tiramisu, homemade doughnuts

10

Pistachio Parfait (V)(GFO)

lightly whipped cream, caramel dust, oat & pistachio crumb

9.5

Salted Caramel & Dark Chocolate Tart (V)

single malt scotch whiskey cream

9.5

A selection of 3 scoops of Ice-Cream and Sorbets

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

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

6

Cheeseboard (GFO) (V)

a selection of cheeses, biscuits, grapes and chutney

12

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.

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

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

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.