Easter IV

2 COURSES £35 • 3 COURSES £40



Starters

Prawnstar Martini (GFO)

prawns, rich marie-rose sauce, mixed leaf, lime, lightly toasted ciabatta

Soup of the Day (V) (GFO) (VEO)

toasted sourdough

Arancini (V)

sundried tomato and basil, spicy tomato compote

Smoked Mackerel Pate (GFO)

mixed leaf, pickled cucumber, sourdough crostini

Pressed Smoked Ham Hock Terrine (GF)

pickled quail eggs, english mustard emulsion, micro rocket

Mains

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

Roast Sirloin of Beef



Roast Loin of Pork (Great Garnetts)

Roast Chicken and Stuffing

Roast Vegetable Pithivier (VE)

Slow Braised Lamb Shoulder

The Spotted Dog's Fish and Chips

textured peas, triple cooked chips, tartare sauce

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



Desserts

Triple Chocolate Brownie (V)

aerated milk chocolate, chocolate soil, vanilla ice cream

Apple Crumble Crème Brûlée (GFO)

vanilla crème brulee, apple compote, oat crumble crumb

Hot Cross Bun Bread and Butter Pudding (V)

butterscotch sauce, sultana crumb, cinnamon ice-cream

Deconstructed Carrot Cake (V)

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

Cheeseboard (GFO)(V)

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





