

Friday & Saturday Menu

À LA CARTE

Pre-starters

Warm Sourdough (GFO) 6
with duo of butter (VO) or olive oil and balsamic vinegar (VE)

Maldon Sea Salt Crackling (GF) 6
with burnt apple puree

Mixed Pitted Olives (VE) (GF) 5
marinated in fresh garlic olive oil

Blistered Padron Peppers (VE) (GF) 6

Mains

The Spotted Dog's Fish and Chips 19
textured peas, homemade tartar sauce

8oz Beef Burger & Skin On Fries 19
bacon, cheese, homemade burger relish, lettuce, tomato & red onion,
battered onion ring

Chicken Supreme (GF) 24
red pepper pesto, tenderstem broccoli, olives, sun-dried tomato and olive oil
split dressing

Pan-fried Grey Mullet (GF) 27
sa~ron new potatoes, charred pak choi, baby leaks, lemongrass espuma

Honey Glazed Pork Belly (GF) 27
fondant potato, curly kale,
poached english rhubarb, calvados jus

King Oyster Mushrooms (VEO)(GF) 19
tenderstem broccoli,
asparsagus, rocket, apple puree, balsamic glaze

Duo of Lamb 33
oven-roasted lamb shoulder, lamb rump, baby carrots, aubergine caviar, minty
lamb jus

Starters

Soup of the Day (VEO) (GFO) 6.5
toasted sourdough

Smoked Chicken Arancini 9
smoked chicken, sundried tomato, basil, spicy chilli compote

Pork Trio 12
scotch egg, ham hock terrine, home-made pork crackling
celeriac & apple remoulade, piccalilli, ruby chard

Wood Pigeon & Chicken Terrine (GFO) 10.5
mixed leaves, blackberry compote, sourdough crostini

Prawnstar Martini (GFO) 12
prawns, rich marie rose sauce, mixed leaf, lime, lightly toasted ciabatta

Roasted Vegetable Salad (VE) (GF) 9
grilled mixed courgettes, baby
aubergine, red pepper, rocket and balsamic

Pan-fried Scallops (GF) 13.5
roasted carrot puree, carrot crisps, charred chicory

Sides

rocket and parmesan salad (V)(GF) 5

house side salad (VE)(GF) 4.5

minted broccoli (V)(GF) 6

fresh creamy garlic spinach (V)(GF) 6

seasonal greens (V)(GF) 4.5

triple cooked chips (VE) 4.5

skin-on-fries (VE) 4.5

tru~e & parmesan triple cooked chips (V) 5.5



Steaks

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

8oz Sirloin Steak 24

10oz Ribeye Steak 29

8oz Fillet Steak 38

Add 2 pan-fried scallops +8

SELECT YOUR SIDE

Flat Mushroom and Vine Cherry Tomatoes

Charred English Asparagus

Mixed Salad

SELECT YOUR SAUCE

Peppercorn

Cowboy Butter

Chimichurri

Friday & Saturday Menu

CHILDREN'S MENU

(12 and under)

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

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, rhubarb, mango & passionfruit (VE) (GF)

Chocolate Brownie (V)

triple chocolate brownie, vanilla ice cream (V)

DESSERTS

Trio of Lemon (V) lemon posset, limoncello tiramisu, lemon gin granita, vanilla shortbread biscuit 11

The Smart Summer Mess (V)(GF) vanilla panacotta, strawberry & basil compote, chantilly cream, meringue, strawberry ice-cream 10

Chocolate Marquise ('Snickers Delight') (V)(GF) 12
peanut butter compote, roasted peanut brittle, chocolate soil, berry gel

Pistachio Parfait (V)(GFO) 9.5
lightly whipped cream, caramel dust, oat & pistachio crumb

Apple & Rhubarb Tart (V) 9.5
vanilla creme anglaise, rhubarb sorbet

A selection of 3 scoops of Ice-Cream and Sorbets 6
Ice-cream: chocolate, strawberry, vanilla (V)(GF) Sorbet: coconut, rhubarb, mango & passionfruit (VE) (GF)

Cheeseboard (GFO) (V) a selection of cheeses, biscuits, home-made butter, grapes, chutney 14

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 trijol 4 9
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



Afternoon Tea

THURSDAY, FRIDAY & SATURDAY

By reservation only, 1pm to 3pm

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.