

Lunch Menu

Available 12:00 – 15:00, last orders at 14:45

SET MENUS

2 COURSES
19.95

3 COURSES
23.95

Starters

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

Soup of the Day (V) (GFO)
toasted sourdough

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

Scotch Egg (VO)
boiled egg, pork sausage, panko breadcrumbs, celeriac & apple remoulade

Smoked Salmon Roulade (GFO)
cream cheese and dill, pickled cucumber, sourdough crostini

Waldorf Salad (VE) (GF)
mixed leaves, apple, walnuts, grapes, celery, herb oil

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

Sides

rocket and parmesan salad (V)(GF)

house side salad (VE)(GF)

minted broccoli (V)(GF)

seasonal greens (V)(GF)

triple cooked chips (VE)

skin-on-fries (VE)

truë & parmesan triple cooked chips (V)

Mains

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

Sausage and Mash (VEO)
rosemary creamy potatoes, curly kale, crispy shallots, caramelised red onion jus

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

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

Open Pie-of-the-Day
topped with pu~ pastry lid, creamed potatoes, seasonal greens

Honey Glazed Pork Belly (GF) +5
fondant potato, curly kale, poached english rhubarb, calvados jus

5oz Minute Sirloin Steak (GFO)
mixed salad, chimichurri, skin-on-fries

10oz Ribeye Steak (GFO) +10
flat mushroom, vine cherry tomatoes, triple cooked chips, peppercorn sauce

Desserts

Lemon Duo (V)
lemon posset, limoncello tiramisu, vanilla shortbread biscuit

Triple Chocolate Brownie (V)
vanilla ice cream

Summer Mixed Berry Pudding (V)
clotted cream, caramel dust

Apple & Rhubarb Crème Brûlée (GFO)
apple and rhubarb compote, oat crumble crumb

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

Cheeseboard (GFO) (V) +5
a selection of cheeses, biscuits, grapes and chutney



Sunday Roast Menu

EVERY SUNDAY

Lunch Menu

BAR MENU

Available Thursday to Saturday 15:00 – 17:00, last orders at 16:45

Sourdough (VE) olive oil, balsamic	5.5
Ploughmans (GFO) (VO) smoked applewood cheese, ham hock, toasted ciabatta, pickled onions, cornichons	12.5
Crumbed Chicken Strips homemade crumbed chicken fillet strips, skin on fries, garden peas	9
Scotch Egg (VO) boiled egg, sausage, panko breadcrumb, celeriac & apple remoulade	12
Waldorf Salad (VE) (GF) mixed leaves, apple, walnuts, grapes, celery, herb oil add chicken breast (served cold)	9 +3.5
Posh Fish Finger Ciabatta battered haddock goujons, toasted ciabatta roll, baby gem, tartar sauce, triple cooked chips	12.5
Tomato Penne Pasta penne pasta, tomatoes & fresh basil sauce add chicken breast (served cold)	9.5 +3.5
Triple Cooked Chips / Skin-on-fries (VE) with truë & parmesan (V)	4.5 +1



Cocktails, Mocktails & Spritz

Ask your waiter for our 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)

Afternoon Tea

1.00PM - 3.00PM

Thursday, Friday and Saturday, By reservation only

TOP TIER

Chocolate & peanut marquise
Limoncillo tiramisu
Strawberry and basil cheesecake
Co ee macaron

MIDDLE TIER

Warm scones
Jam
Clotted cream

BOTTOM TIER

Selection of finger sandwiches
Open marie rose prawn
Ham, rocket, english mustard
Applewood, chilli tomato compote
Egg & chive

