

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

Smoked Ham Hock Terrine (GFO)
pickled quail eggs, english mustard emulsion, home-made piccalilli

DESSERTS

Triple Chocolate Brownie (V)
vanilla ice cream

Apple & Rhubarb Creme Brulee (GFO)
apple and rhubarb compote, oat crumble crumb

Hot Dessert of the Day
please enquire with the waiting team

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

Açogato (GF)
2 scoops of vanilla ice-cream, shot of espresso

Cheeseboard (GFO) (V) +5
a selection of cheeses, biscuits, home-made butter, grapes, chutney

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

Roast Chicken and Stuyng

Meatless Roast (V) (VEO)

The Spotted Dog Sharing Roast (For 2) + 4.5pp (Beef, Pork, Chicken, Stuyng, Cauliflower Cheese)

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

Risotto Cake (VEO)
sun-dried tomato and olive, tenderstem broccoli, split tomato dressing

SIDES

cauliflower cheese (V)	4.5
jug of gravy (GF)	2.5
seasonal greens (GF) (VEO)	4
side of stuyng	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 (12 and under)

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, rhubarb, mango & passionfruit (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 +2.5

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

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

baileys,

5

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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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)

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

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