# 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

## Starters

Soup of the Day (VEO) (GFO) 6.5

toasted sourdough

Smoked Chicken Arancini 9

smoked chicken, sundried tomato, basil, spicy chilli compote

Wood Pigeon & Chicken Terrine (GFO) 10.5

mixed leaves, blackberry compote, sourdough crostini

Pork Trio

scotch egg, ham hock terrine, home-made pork crackling celeriac & apple remoulade, piccalili, ruby chard

Roasted Vegetable Salad (VE) (GF) 9

grilled mixed courgettes, baby aubergine, red pepper, rocket and balsamic

Prawnstar Martini (GFO)

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

### Mains

#### The Spotted Dog's Fish and Chips 19

textured peas, homemade tartar sauce

Chicken Supreme (GF) 24

red pepper pesto, tenderstem broccoli, olives, sun-dried tomato and olive oil split dressing

Pan-fried Grey Mullet (GF) sa ron new potatoes, charred pak 27

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

# Sides

12

12

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



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

8oz Sirloin Steak 24 100z Ribeye Steak 29 8oz Fillet Steak 38

#### SELECT YOUR SIDE

Flat Mushroom and Vine Cherry Tomatoes Charred English Asparagus Mixed Salad

#### SELECT YOUR SAUCE

Peppercorn • Cowboy Butter • Chimichurri

# **BURGER NIGHT**



BURGER NIGHT

#### 8oz Beef Burger

bacon, cheese, burger relish, flour bun, baby gem, tomato, red onion with battered onion ring, celeriac and apple remoulade

#### Pork Burger

sweet chilli pulled pork, burnt apple puree, baby gem, red onion with battered onion ring, celeriac and apple remoulade

#### Chicken Hunters Burger

chicken breast, bacon, cheese, hickory BBQ sauce, baby gem, red onion, tomato with battered onion ring, celeriac and apple remoulade

#### Vegan Burger (VE)

smokey tomato jackfruit, vegan burger bun, burger relish, baby gem, tomato, red onion

#### Naked Burger

choice of any burger above without the burger bun

# 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

Crudité (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)



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.

# **DESSERTS**

Trio of Lemon (V) Iemon posset, limoncello tiramisu, Iemon 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) peanut butter compote, roasted peanut brittle, chocolate soil, berry gel	12
Pistachio Parfait (V)(GFO) lightly whipped cream, caramel dust, oat & pistachio crumb	9.5
Apple & Rhubarb Tart (V) vanilla creme anglaise, rhubarb sorbet	9.5
A selection of 3 scoops of Ice-Cream and Sorbets Ice-cream: chocolate, strawberry, vanilla (V)(GF) Sorbet: coconut, rhubarb, mango & passionfruit (VE) (GF)	6
Cheeseboard (GFO) (V) a selection of cheeses, biscuits, home-made butter, grape, chutney	14

# AFTER DINNER DRINKS

Dessert Wine		100ml	Bottle
Aliaga Vendimia Tardia Moscatel, Navarra, Spain (500ml) 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.		7.5	34
Port	50ml	100ml	Bottle
Messias Tawny Port, Portugal (VG) hints of caramel and a slightly nutty aroma on the nose	4.5	6.5	38
Messias Ruby Port, Portugal (VG) red fruits on the palate and nose with a long warming finish	4.5	6.5	38
Messias Colheita Port 2007, Portugal (VG) superb single vintage Tawny from the family run Messias port house	6	11	68
Messias Dry White Port, Portugal (VG) a little bit di~erent. Enjoyed served chilled on its own or mixed with tonic	4.5	6.5	38
Messias Rose Port, Portugal (VG) never tried a rose port? now is your chance! why not enjoy with some tonic or just on its own with a cheeseboard	4.5	6.5	38
Cognac & Armagnac	25ml	50ml	
Maxime Trijol VSOP Classic Cognac trijol Classic VSOP is aged for a minimum of five years. a harmonious Cognac.	4	9	
Twenty Year Old Armagnac, Domaine des Cassagnoles excellent Armagnac from the Gascony region and sure to please fans of this Prestigious Brandy. long and smooth with oak on the finish.	5	9	
Other Liquors baileys, disaronno, kaluha,	5		

frangelico, limoncello, tia maria