

À la carte

MENU

PRE-STARTERS

- Warm Sourdough (GFO)** 6
with duo of butter (VO) or olive oil & 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
- Sweet & Spicy Roasted Nuts & Seeds (VE)(GF)** 6

STARTERS

- Soup of the Day (VEO)(GFO)** 7.5
toasted sourdough, whipped maldon sea salt butter
- Spring Pea & Mint Arancini (VEO)** 9
watercress salad, spinach & kale espuma
- Goats Cheese Forest (V)(GFO)** 11.5
whipped goats cheese, heritage tomatoes, broad beans, herb crumb, pickled candy beets, curly endive
- Duo of Rabbit** 13.5
pan-fried loin, confit bon-bon, baby carrots, spinach & kale puree
- Ham, Egg & Chips** 10
great garnetts smoked ham hock terrine, pickled quail eggs, maldon salt & tarragon potato chips
- Prawnstar Martini (GFO)** 12
prawns, rich marie rose sauce, mixed leaf, lime, lightly toasted ciabatta
- Smoked Mackerel Mousse (GFO)** 11
pickled radish, shallots, cucumber, iced fennel, sourdough crostini

SIDES

- rocket & parmesan salad (V)(GF) 5
- house side salad (VE)(GF) 4.5
- wild garlic broccoli (V)(GF) 6
- seasonal greens (V)(GF) 4.5
- chive & butter new potatoes (VEO)(GF) 5
- creamy rosemary mash (GF) 5
- triple cooked chips (VE) 5
- skin-on-fries (VE) 5
- truffle & parmesan triple cooked chips (V) 6

MAINS

- The Spotted Dog's Fish & Chips** 19
textured peas, homemade tartare sauce
- 6oz Beef Burger & Skin On Fries** 19
toasted brioche bun, grilled sirloin mince beef burger, bacon, cheese, homemade burger relish, lettuce, tomato, red onion, battered onion ring, celeriac remoulade
- Oven Roasted Garlic & Herb Chicken Supreme (GFO)** 24
aioli & chive crushed new potatoes, tenderstem broccoli, wild garlic espuma
- Pan Fried Cornish Halibut Supreme (GF)** 28
steamed shetland mussels, saffron potatoes, spinach, kale, rich tomato bouillabaisse, iced baby fennel
- Honey Glazed Pork Belly (GF)** 27
veal stock confit fondant potato, buttery spring greens, balsamic glazed beetroot, calvados jus
- Duck Egg Ravioli (V)** 20
duck egg wrapped in spinach, tenderstem broccoli, toasted walnuts, kale, wild garlic foam

STEAKS

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

- 10oz Rump Steak** 25
- 8oz Sirloin Steak** 29
- 8oz Fillet Steak** 39.5
- 16oz Chateaubriand (sharing)** 80

SELECT YOUR SIDE

flat mushroom & vine cherry tomatoes
tenderstem broccoli
mixed seasonal greens
mixed salad

SELECT YOUR SAUCE

peppercorn
white truffle butter
rich red wine jus
cowboy butter

THE Spotted Dog
RESTAURANT | FREE HOUSE

Afternoon Tea

THURSDAY, FRIDAY & SATURDAY

By reservation only, 1pm to 3pm

DESSERTS

Apple Tarte Tatin (V) butterscotch sauce, vanilla pod ice cream	11
Trio of Lemon (V) lemon posset, limoncello tiramisu, lemon gin granita, vanilla shortbread biscuit	12
Chocolate Marquise ("S'mores Delight")(GFO) chocolate marquise, toasted lime marshmallow, berry compote, chocolate soil, biscuit crumb	12
Banana Parfait (V) peanut butter compote, chantilly cream, dehydrated banana skin	11.5
Rhubarb & Ginger Cheesecake (V)(GFO) lightly whipped cheesecake, poached yorkshire forced rhubarb, ginger nut crumb, rhubarb sorbet	11.5
A Selection of 3 Scoops of Ice-Cream & Sorbets ice-cream: chocolate, strawberry, vanilla, coffee (V)(GF) sorbet: rhubarb, lychee, kiwi, mango & passionfruit (VE)(GF)	7.5
Cheeseboard (V)(GFO) smoked applewood cheddar, english stilton, somerset brie, goats cheese, biscuits, grapes, apple & pear chutney	15

AFTER DINNER DRINKS

PORT/DESSERT WINE	100ML	BTL
Messias Tawny Port Douro, Portugal nutty molasses caramel	8	39
Messias Colheita Port Douro, Portugal amber butterscotch chestnut	12	69
Vina Aliaga Moscatel Navarra, Spain honey floral concentrated	9.5	42
Lenotti Recioto Della Valpolicella Classico Veneto, Italy chocolate ruby special	16	72

CHILDREN'S MENU

(12 & under)

1 COURSE 10 • 2 COURSES 15 • 3 COURSES 19

STARTERS

Soup (VEO)(GFO)
roasted tomato & basil soup, toasted sourdough

Crudit  (GF)(VE)
carrot, cucumber & celery sticks

MAINS

Tomato Penne Pasta (VEO)
penne pasta, tomatoes & fresh basil sauce, parmesan cheese

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 & Mash (VEO)
creamy potatoes, peas, gravy

DESSERTS

A Selection of Ice-Cream or Sorbet
2x scoops of your choice:
ice-cream: chocolate, strawberry, vanilla, coffee (V)(GF)
sorbet: rhubarb, lychee, kiwi, mango & passionfruit (VE)(GF)

Chocolate Brownie (V)
triple chocolate brownie, vanilla ice cream

BRANDY	
Courvoisier VS	6.5 9.5
Remy Martin VSOP	8.5 13
Clos Martin Armagnac VSOP	11 18
Hennessey XO	18 25
Other	5
baileys, disaronno, kaluha, frangelico, limoncello, tia maria	