

# Sunday

## MENU

1 COURSE 19 • 2 COURSES 26 • 3 COURSES 33

### STARTERS

#### Warm Homemade Sourdough (VE)(GFO)

with duo of butter (VO) or olive oil & balsamic vinegar (VE)

#### Soup of the Day (V)(VEO)(GFO)

toasted sourdough

#### Spring Pea & Mint Arancini (VEO)

watercress salad, spinach & kale espuma

#### Smoked Mackerel Mousse (GFO)

pickled radish, shallots, cucumber, iced fennel, sourdough crostini

#### Ham, Egg & Chips

great garnetts smoked ham hock terrine, pickled quail eggs, maldon salt & tarragon potato chips

### DESSERTS

#### Triple Chocolate Brownie (V)

vanilla ice-cream, chocolate soil

#### Rhubarb & Custard (V)(GF)

vanilla & ginger crème brûlée, poached rhubarb, lemon balm

#### Dessert of The Day

please enquire with the waiting team

#### Lemon Posset (V)(GF)

berry compote, crushed meringue, candied lemon peel

#### Affogato (GF)

2 scoops of vanilla ice-cream, shot of espresso

#### 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)

#### Cheeseboard (V)(GFO)

+5

smoked applewood cheddar, english stilton, somerset brie, goats cheese, biscuits, grapes, apple & pear chutney

### MAINS

All roasts served with crispy roasted potatoes, carrots, parsnips, mixed greens, yorkshire pudding & homemade gravy.

#### The Spotted Dog Sharing Roast (For 2) +5 pp

beef, pork, chicken, stuffing, cauliflower cheese

#### Roast Sirloin of Beef

#### Roast Loin of Pork

#### Roast Chicken Supreme & Stuffing

#### The Spotted Dog All Meats

+4

#### Meatless Roast (VEO)

#### Nut Roast (VEO)(GFO)

#### The Spotted Dog's Fish & Chips

textured peas, homemade tartare sauce

### SIDES

cauliflower cheese (V) 4.5

jug of gravy (GF) 2.5

seasonal greens (VEO)(GF) 4

side of stuffing 4.5

triple cooked chips (VE) 5

extra roast potatoes (VE)(GFO) 5

red cabbage (VE)(GF) 4.5

THE Spotted Dog  
RESTAURANT | FREE HOUSE

VE: Vegan

V: Vegetarian

GF: Gluten Free

VEO: Vegan Option

VO: Vegetarian Option

GFO: Gluten Free Option

## AFTER DINNER DRINKS

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

## BRANDY

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

## 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  (VE)(GF)

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

#### Roasts (GFO) +2.5

choice of chicken, sirloin of beef, roasted pork loin

### 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

## Afternoon Tea

THURSDAY, FRIDAY & SATURDAY

By reservation only, 1pm to 3pm

VE: Vegan      V: Vegetarian      GF: Gluten Free  
VEO: Vegan Option      VO: Vegetarian Option      GFO: Gluten Free Option

If you have any food allergies, please inform us before ordering.