

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** 21
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)** 26
aioli & chive crushed new potatoes, tenderstem broccoli, wild garlic espuma
- Pan Fried Cornish Halibut Supreme (GF)** 29.5
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 Raviolo (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** 28
- 8oz Sirloin Steak** 33
- 8oz Fillet Steak** 42.5
- 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 SpottedDog
RESTAURANT | FREE HOUSE

Afternoon Tea

THURSDAY, FRIDAY & SATURDAY

By reservation only, 1pm to 3pm

DESSERTS

Apple Tarte Tatin (V) 11

butterscotch sauce, vanilla pod ice cream

Trio of Lemon (V) 12

lemon posset, limoncello tiramisu, lemon gin granita, vanilla shortbread biscuit

Chocolate Marquise ("S'mores Delight")(GFO) 12

chocolate marquise, toasted lime marshmallow, berry compote, chocolate soil, biscuit crumb

Banana Parfait (V) 11.5

peanut butter compote, chantilly cream, dehydrated banana skin

Rhubarb & Ginger Cheesecake (V)(GFO) 11.5

lightly whipped cheesecake, poached yorkshire forced rhubarb, ginger nut crumb, rhubarb sorbet

A Selection of 3 Scoops of Ice-Cream & Sorbets 7.5

ice-cream: chocolate, strawberry, vanilla, coffee (V)(GF)

sorbet: rhubarb, lychee, kiwi, mango & passionfruit (VE)(GF)

Cheeseboard (V)(GFO) 15

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

AFTER DINNER DRINKS

PORT/DESSERT WINE

100ML BTL

Messias Tawny Port 8 39

Douro, Portugal

nutty | molasses | caramel

Messias Colheita Port 12 69

Douro, Portugal

amber | butterscotch | chestnut

Vina Aliaga Moscatel 9.5 42

Navarra, Spain

honey | floral | concentrated

Lenotti Recioto Della Valpolicella Classico 16 72

Veneto, Italy

chocolate | ruby | special

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