

À la carte

MENU

PRE-STARTERS

Grace's Toasted 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	
Corn Ribs (VE)	6
smoked paprika salt	

STARTERS

Soup of the Day (V)(VEO)(GF)	7.5
toasted sourdough, whipped maldon sea salt butter	
English Asparagus (GFO)	12
panko crumbed deep fried hens egg, truffle hollandaise espuma, wild rocket	
Goats Cheese Forest (V)(GFO)	11.5
whipped goats cheese, heritage tomatoes, broad beans, herb crumb, pickled candy beets, curly endive	
Torched Scottish Mackerel Fillet (GF)	12.5
dill velouté, lemon pearls, cucumber salsa, baby watercress	
Duo of Rabbit	13.5
confit rabbit terrine, rabbit loin, red chicory, orange gel, burnt orange, curly endive, crispy potato chips	
Prawnstar Martini (GFO)	13.5
prawns in rich marie rose sauce, lobster & crayfish mousse, mixed leaf, lime, lightly toasted ciabatta	

SIDES

rocket & parmesan salad (V)(GF)	5
house side salad (VE)(GF)	4.5
chilli, walnuts, honey glazed carrots (VEO)(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	
Great Garnets Pork Fillet (GFO)	27
pan fried pork fillet wrapped in parma ham, garlic & chive hash potato, buttery wilted savoy cabbage, burnt apple puree, crispy shallots	
Basil Butter Stuffed Chicken (GFO)	26
herb crumb, pesto gnocchi, tenderstem broccoli, sundried tomato & olive split dressing	
Oven Roasted Cod Loin (GF)	29
herb roasted new potatoes, charred leeks, baby carrots, watercress, cider cream	
Tomato & Basil Risotto (GF)(V)(VEO)	20
sundried tomato, micro basil, grilled goat cheese, wild rocket, herb oil	

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
roasted baby carrots
mixed salad

SELECT YOUR SAUCE

peppercorn
white truffle butter
rich red wine jus
cowboy butter
chimichurri

THE SpottedDog
RESTAURANT | FREE HOUSE

SUMMER '26

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.

Afternoon Tea

THURSDAY, FRIDAY & SATURDAY

By reservation only, 1pm to 3pm

DESSERTS

Apple Tarte Tatin (V) 11.5
oat crumb, butterscotch sauce, vanilla pod ice cream

Pimm's Trifle (GFO) 12.5
pimm's jelly, stem ginger sponge cake, crème anglaise, chantilly cream

Mint & Dark Chocolate Stracciatella Parfait (V)(GF) 12.5
burnt butter milk chocolate cremeux, double chocolate tuille, chocolate soil

'Summer Bliss' (V)(GF) 12
strawberry & summer berry compote, raspberry sorbet, lemon & honey foam, meringue shards

Passionfruit Cheesecake 11.5
clotted cream, lemon balm, mango & passionfruit sorbet

A Selection of 3 Scoops of Ice-Cream & Sorbets 7.5
ice-cream: chocolate, strawberry, vanilla (V)(GF)
sorbet: raspberry, lychee, apple, mango & passionfruit (VE)(GF)

Cheeseboard (V)(GFO) 15
smoked applewood cheddar, english stilton, somerset brie, goat's cheese, biscuits, grapes & apple & pear chutney

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 (V)(GF)
sorbet: raspberry, lychee, apple, mango & passionfruit (VE)(GF)

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

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

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