

Sunday

MENU

2 COURSES 29 • 3 COURSES 36

STARTERS

Grace's Toasted Sourdough (GFO)

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

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

toasted sourdough

Whipped Goat's Cheese (V)(GFO)

beetroot tartare, walnuts, glazed fig, sourdough crostini

Seafood Croquette

dill velouté, lemon pearls, baby watercress

Confit Rabbit Terrine (GFO)

red chicory, orange gel, burnt orange, curly endive, crispy potato chips

DESSERTS

Carrot Cake (V)

carrot puree, walnut brittle, chantilly cream, carrot crisp, violas

Triple Chocolate Brownie (V)

vanilla ice-cream, chocolate soil

Summer Mixed Berry Pudding (V)

whipped clotted cream, berry gel

Dessert of The Day

please enquire with the waiting team

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 (V)(GF)

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

Cheeseboard (V)(GFO)

+5

smoked applewood cheddar, english stilton, somerset brie, goat's 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 & Stuffing

+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

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.

AFTER DINNER DRINKS

PORT/DESSERT WINE100MLBTL

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		

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	

Join Us for Lunch

Starters, mains and light bites... everything you need to make lunch feel exceptional.

2 COURSES 19.95 | 3 COURSES 23.95

Available 12:00 – 15:00 | Last orders at 14:30

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, pork loin

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

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

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