

# THE SPOTTED COW SUNDAY MENU

Monday to Thursday Lunch 12to3pm Dinner 5to8pm Friday 12to3 5to9pm Saturday 12to9pm Sunday 12to7pm

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## TO BEGIN

### Soup of the Day

Served with fresh baked baguette & salted butter. £6.95

### Chef's Pate of the Week

With chutney & toasted sourdough baguette & salted butter. £7.95

### Mesquite Grilled Chicken Wings

Eight succulent wings served with blue cheese dressing & celery. £8.95

### Breaded Butterfly King Prawns

Six succulent prawns served with sweet chilli sauce & lemon mayo dip. £8.75

### Slow Roasted BBQ Pork Belly Bites

Roasted piggy bites tossed in BBQ sauce served with honey mustard crunchy leaves. £8.95

### Crispy Salt & Pepper Calamari

Pineapple cut Squid, deep fried & served with lemon mayo & sweet chilli dips. £8.50

### Crispy Panko Breaded French Brie (V)

Creamy soft ripened French cheese, deep fried in crispy breadcrumbs served with redcurrant & port jam & mixed leaves tossed in a honey mustard dressing. £7.95

### Creamy Garlic Chestnut Mushrooms & Shropshire Blue (V)

Pan fried Chestnut mushrooms in Chef's creamy blue cheese & garlic, olive oil, parsley & butter sauce served with warm baked crusty sour dough baguette topped with rocket. £8.95

## CHEF'S SPECIAL

Please ask one of our team for today's special which vary from meat, fish, vegetarian & dessert dishes. Our chefs endeavour to offer more variety to your dining experience with already a menu of great choice!

## OUR ROASTS FOR THIS SUNDAY

All our meats are locally sourced, and served with fresh steamed vegetables, roasted Maris Piper, honey roasted carrots & parsnips, homemade Yorkshire puddings, sage & onion stuffing, and a rich red wine gravy. For more details, please ask one of our team! Served from noon until 6pm or when we run out!

British Turkey Breast £15.50 - British Roast Leg of Pork £16.50

Roast Welsh Leg of Lamb £17.50 – British Roast Sirloin of Beef £19.50

Four Meat Roast £21 - Chefs Vegetarian Nut Roast £15.95

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VE) Vegan. Ask your server for other options on our menu.

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## TRADITIONAL PUB CLASSICS

### Lamb Shank in Red Wine & Rosemarie Jus

Slow cooked in our seasoned sauce, served with steamed vegetables & creamy mash. £21.95

### Vegan Burger & Applewood Cheese (VE)

Grilled plant base patty served in a gourmet toasted bun topped with smoked vegan cheese, tomato salsa, crispy onion rings, plum tomato and crunchy lettuce served with sweet potato fries. £16.95

### Five Bean Mexican Chilli & Jasmine Rice (v)(GF)

Served with crème fresh, spring onion, grated cheddar cheese & jalapeño slices. £16.50

### Local Butchers Cumberland Sausages & Mash

Three sausages on creamy Maris Piper mash, garden peas, topped with red wine onion gravy. £14.50

### Steak Burger or Chicken Burger Smoked Bacon & Melted Jack Cheese

Our own recipe of seasoned steak mince burger pan fried or crispy breaded chicken breast topped with melted jack cheese, bacon, vine tomato, crunchy lettuce in a toasted gourmet bun with French fries & chipotle sauce. £16.95

## TASTE OF THE SEA

### Luxury Oven Baked Fish Pie

Made fresh daily, chunks of fresh salmon, cod, smoked haddock & King prawns baked in our seasoned white wine sauce on a bed of spinach leaves topped with mash and melted cheddar cheese. £16.95

### King Prawn Marie Rose & Smoked Salmon Salad

Scottish smoked salmon, King prawns & a crevette with mixed leaf, vine tomato, cucumber & lemon wedge, served with fresh baked baguette & butter. £17.50

### Ale Battered Fresh Atlantic Cod & Chips (GF option)

Fresh large Atlantic cod coated in our Chefs ale batter recipe, deep fried & served with chunky chips & your choice of garden peas or mushy peas and our homemade tartare sauce. £16.75

### Our Popular Rope Grown Steamed Fresh Mussels & Frites (GF)

Steamed in our Chef's white wine, garlic, onion & parsley cream sauce served with frites & Dijon mayo  
½ kilo £15 ~ one kilo £25 great to share as a starter too!

## PAN FRIED BRITISH STEAKS

Our steaks are sourced from the West Country and cooked to your liking, served with your choice of chunky chips or skinny fries served with buttery fine green beans grilled beef tomato & seasoned Chestnut Mushroom with your choice of sauce: Brandy Peppercorn ~ Warm Garlic Butter & Parsley ~ Creamy Blue Cheese ~

**8oz Fillet Steak £32 ~ 10oz Rib-Eye £28(GF)**

## LOCAL GOURMET ARTISAN PIES

A selection of award winning, locally made artisan pies, including a vegetarian/vegan option, served with creamy mash or chunky chips, seasonal vegetables and red wine gravy.

Please ask your server for today's choices. £16.95 (VE/V)

