

THE SPOTTED COW MENU

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

TO START WITH

Pate of the Week (GF option)

With caramelised onion chutney, toasted sourdough & salted butter. £7.95

Crispy Salt & Pepper Calamari (DF options)

Pineapple cut squid, deep fried & served with lemon mayo & sweet chilli. £8.75

Grilled French Goat's Cheese (V/GF)

Served on a home pickled golden beetroot & heritage tomato salad. £8.50

Breaded Butterfly King Prawns (DF options)

Six succulent prawns served with sweet chilli sauce & lemon mayo dip. £8.95

Slow Roasted BBQ Pork Belly Bites (GF/DF options)

Piggy bites tossed in BBQ sauce served with mixed leaves & house dressing. £8.95

Traditional French Onion Soup (GF/DF options)

Caramelised onion, simmered in a savoury beef & cognac broth, finished with toasted baguette and a golden layer of gruyere cheese. Small £6.95 Large £9.50

Mesquite Grilled Chicken Wings (GF options)

Served with BBQ sauce and mixed leaf tossed in house dressing. £8.95

Classic Marie Rose Prawn Cocktail (GF options)

Succulent salad prawns, crevette, crunchy lettuce, cucumber & drizzled with our signature Marie Rose sauce with a wedge of lemon & crusty baguette. £9.95

Crispy Panko Breaded French Brie (V)

Creamy soft ripened Parisienne cheese, deep fried in crispy breadcrumbs served with redcurrant & port jam & mixed leaves tossed in our house dressing. £7.95

Creamy Garlic Chestnut Mushrooms & Shropshire Blue (V) (GF options)

Pan fried Chestnut mushrooms in creamy blue-cheese, garlic & herb sauce served with warm baked crusty sourdough baguette. £8.95

PAN FRIED BRITISH STEAKS

Our steaks are locally sourced and cooked to your liking, served with your choice of chunky chips or skinny fries served with steamed green beans, grilled plum tomato & sautéed chestnut mushroom with your choice of sauce: Brandy Peppercorn ~ Warm Garlic Butter & Parsley ~ Creamy Blue Cheese ~

8oz Fillet Steak £35 ~ 10oz Rib-Eye £30 (GF) (DF options)

LOCAL GOURMET ARTISAN PIES

A choice 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)

If you require information about 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 have 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

PLEASE ASK OUR TEAM FOR TODAYS CHEF SPECIAL

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