

# THE SPOTTED COW MENU

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

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## A TASTE OF THE SEA

### Louisiana Seafood Gumbo (GF/DF options)

Spicy Creole style fish stew made with bell peppers, chilli, chorizo, celery, onion, tomato & Cajun spices with Fresh mussels, squid, haddock, king prawns & crevettes, served with warm crusty sour dough baguette to dip in! £23.95

### Luxury Oven Baked Fish Pie

Made fresh daily, chunks of fresh salmon, haddock, smoked haddock & king prawns baked in a creamy white wine sauce on a bed of spinach leaves topped with mash and melted cheddar cheese. £17.50

### Ale Battered Fresh Haddock & Chips (GF/DF option available)

Fresh Atlantic Haddock coated in our **ESB** ale batter recipe, deep fried & served with chunky chips, & your choice of garden peas or mushy peas & our homemade tartare sauce. £16.95

### Pan Fried King Prawns in Garlic and Parsley Butter *Great to share as a starter!* (GF options)

Whole crevettes pan fried in parsley and garlic butter with a hint of fresh chilli & lemon served with crusty sourdough: 8 prawns £15 ~ 16 prawns £26

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

Steamed in our white wine, garlic, onion & parsley cream sauce served with frites & Dijon mayo  
½ kilo £15~ one kilo £26 great to share as a starter too!

## TRADITIONAL BRASSERIE CLASSICS

### Traditional Beef Bourguignon (DF options)

Slow cooked prime beef chunks in a Burgundy red wine beef & herb stock with smoked bacon, button mushrooms & shallots, served with steamed French beans & silky Maris Piper mash. £17.95

### Lamb Shank in Red Wine & Rosemary Jus (GF) (DF options)

Slow cooked in our rich red wine sauce, served with seasonal vegetables & creamy mash. £22.95

### Gnocchi all' Arrabbiata & Warm Crusty Bread (VE) (DF options)

Potato Gnocchi in a tomato, chilli, roasted red pepper & garlic sauce drizzled with basil oil. £15.95

### Local Butchers Cumberland Sausages & Mash (DF options)

Three sausages on creamy Maris Piper mash, garden peas, topped with red wine onion gravy. £14.75

### 10oz Smoked British Gammon Horseshoe Steak (GF) (DF options)

Pan fried & served with chunky chips, grilled plum tomato, garden peas and two fried eggs. £16.50

### Pan Fried Lambs Liver & Smoked Crispy Bacon (GF/DF options)

Served on creamy mash, topped with onion gravy, crispy bacon & fresh seasonal vegetables. £16.25

### Goan Vegetable Curry & Clay Baked Naan Bread (VE) (GF/DF options)

Cauliflower, sweet potato, peppers, onions, tomato & ginger in a spicy creamy curry sauce with basmati rice £17.50

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

Our own recipe of seasoned pan-fried steak mince burger 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

### Cider Slow Cooked Pork Belly & Savoy Cabbage (GF/DF options)

British pork slow cooked in cider & herbs served with buttery cabbage, bacon-chive mash & apple sauce. £18.95