

# 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

### Luxury Oven Baked Creamy 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. £17.95

### 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. £17.50

### Goan Seafood Curry with Basmati Rice & Onion Bhaji

Spicy ginger & tomato creamy curry sauce with king prawns, fresh mussels, fresh haddock, crevettes & squid served with onion bhaji, garlic & coriander clay baked naan bread! £24.50

### 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

### Mexican Five Bean & Bell Pepper Chilli (VE)

Served with fragrant rice, tortilla chips, guacamole, grated cheddar & salsa £17.95

### 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. £18.50

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

Three sausages on creamy Maris Piper mash, garden peas, topped with red wine onion gravy. £15.25

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

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

### Pan Fried British 8oz Fillet Steak or 10oz Ribeye

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. F£35 R£32

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

Slow cooked in our seasoned rich red wine sauce, served with seasonal vegetables & creamy mash. £24

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

Pan fried & served with chunky chips, grilled plum tomato, garden peas and two fried eggs. £16.75

### Thai Spiced Oriental Vegan Burger (VE/VG) (DF options)

Served in a gourmet bun, crunchy lettuce, pickled beetroot, vine tomato, sweet chilli dip & fries £16.95

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

Served on creamy mash, topped with onion gravy, crispy bacon & fresh seasonal vegetables. £16.50

### 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. £17.25