THE SPOTTED COW MENU

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

SMALL PLATES

Soup of the Day
Served with fresh baked baguette slices & butter. £7.50

Pate of the Week (GF option)
Caramelised onion chutney, toasted sourdough & butter. £8.75

Breaded Butterfly King Prawns (DF options)
Six prawns deep fried & served with sweet chilli sauce & lemon mayo dip. £9.50

Crispy Salt & Pepper Calamari with Aioli (DF options)
Pineapple cut squid, deep fried & served with aioli & sweet chilli. £9.25

Caramelised Shallot Tarte Tatin (V)
Homemade and served with gorgonzola, rocket leaves & balsamic glaze. £8.95

Mesquite Chicken Wings & Hot Sauce Dip (GF/DF options)
Served with siracha hot sauce & mixed leaf salad with house dressing. £9.25

Shropshire Blue & Garlic Chestnut Mushrooms (V) (GF options)
Pan fried Chestnut mushrooms in a creamy Italian garlic, herb & blue cheese sauce served with slices of freshly baked focaccia. £9.50

Classic Marie Rose King Prawn Cocktail (GF options)
Succulent king prawns, crevette, crunchy lettuce, cucumber & drizzled with our signature Marie Rose sauce with a wedge of lemon & crusty baguette. £10.95

Infused Rosemary & Garlic Baked Camembert (V)
Served with cranberry & redcurrant port chutney & warm crusty sour dough. £8.50

Slow Roasted BBQ Pork Belly Bites (GF/DF options)
Piggy bites tossed in BBQ sauce served with mixed leaves & house dressing. £9.50

SIGNATURE SEAFOOD DELIGHTS

Our 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. £18.25

Ale Battered Fresh Haddock & Chips (GF/DF option available)
Fresh Atlantic Haddock coated in our ale batter recipe, deep fried & served with chunky chips, & your choice of garden peas or mushy peas & our homemade tartare sauce. £17.95

Pan Fried King Prawns in Garlic and Parsley Butter (GF options)
8 whole crevettes pan fried in parsley and garlic butter with a hint of fresh chilli & lemon served with crusty sourdough: £18 great to share as a starter

Fresh Shetland Rope Grown Steamed Mussels & Frites (GF) (DF options)
Steamed in our white wine, garlic, onion & parsley cream sauce served with frites & Dijon mayo
½ kilo £16~ one kilo £26 great to share as a starter too!

Spicy Louisiana Seafood Gumbo
A spicy traditional recipe from New Orleans with fresh mussels, calamari, king prawns, two crevettes & fresh haddock all cooked in Chef's Cajun spiced tomato fish & Chicken stock with thyme, green & red bell pepper, red chilli, chorizo, celery, onion & courgette served with steamed basmati rice. £32