THE SPOTTED COW SUNDAY 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/GF)
Homemade and served with a quenelle of cream cheese, chives & balsamic glaze. £8.95

Mesquite Chicken Wings & Hot Sauce Dip (GF 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. £8.25

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

SUNDAY ROASTS

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 £17.50 - British Roast Loin of Pork £18.25

Roast Welsh Leg of Lamb £19.25 – British Roast Sirloin of Beef £21

Four Meat Roast £25 - Chefs Vegetarian Nut Roast £17.50

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 of pies. £17.95 (VE/V)