

THE SPOTTED COW MENU

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

STARTERS

Soup of the Day

Served with fresh baked baguette & salted butter. £6.75

Salt & Pepper Calamari Fritti

Crispy seasoned pineapple cut squid pieces with aioli dip & fresh lemon wedge. £7.65

Slow Roasted Sticky BBQ Piggy Bites

British pork at its best served with a mixed leaf & honey mustard dressing £8.25

Our Chef's Pate of the Week

Toasted sourdough baguette slices, chutney, mixed leaves & dressing. £7.50

Crispy Panko Breaded French Brie (V)

Creamy soft ripened cheese straight from East of Paris, deep fried in crispy breadcrumbs served with redcurrant & port jam & mixed leaves tossed in a honey mustard dressing. £7.50

French Onion Soup & Gruyere Croutons

Prepared as they do in Paris; caramelised onions in a beef stock with a hint of port & cognac topped with toasted baguette slices & melted gruyere cheese. £8.50

Garlic Chestnut Mushrooms & Creamy Shropshire Blue (V)

Pan fried chestnut mushrooms in Chef's creamy blue cheese, garlic, parsley & butter sauce served with warm baked crusty bread. £8.75

Grilled Gambas in Garlic and Parsley Butter *Great to share as a starter!*

Whole King prawns cooked in parsley and garlic butter with a hint of fresh chilli & lemon served with crusty baked sour dough: 6 prawns £14 ~ 12 prawns £26

SIZZILING BRITISH STEAKS ON A CAST IRON PLATTER

Our steaks are sourced from the West Country and cooked to your liking, served with your choice of chunky chips or skinny fries served with fine green beans grilled vine tomato & seasoned chestnut mushrooms with your choice of sauce: Brandy Peppercorn ~ Warm Garlic Butter & Parsley ~ Creamy Blue Cheese ~

8oz Fillet Steak £30 ~ 10oz Rib-Eye £26

8oz Sirloin Steak £23 ~ 2x5oz Pork Loin Steaks £18

GOURMET ARTISAN PIES

A selection 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. £15.50 (VE/V)

CHEF'S SPECIALS

Please ask one of our team for today's specials which vary from meat, fish, vegetarian & dessert dishes. Our chefs endeavour to offer more variety to your dining experience with already a menu of great choice!

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OUR BRASSERIE & PUB CLASSICS

Traditional Beef Bourguignon

Slow cooked prime beef chunks in a Burgundy red wine jus with smoked bacon, mushrooms & shallots served with steamed green beans & silky Maris Piper mash. £16.25

Linguini Carbonara & Garlic Bread (v. option)

Our Chef's creamy sauce tossed with linguini pasta & lardons of smoked bacon topped with parmesan shavings, rocket leaves & served with garlic bread. £14.50

Pan Fried Lambs Liver & Crispy Bacon

Served on creamy mash, topped with onion gravy, crispy bacon & fresh seasonal vegetable medley. £14.75

Local Butchers Cumberland Sausages & Mash

Three sausages on creamy Maris Piper mash, garden peas, topped with red wine onion gravy. £13.65

Vegan Burger & Applewood Cheese (VE)

Grilled plant base patty served in a gourmet toasted bun topped with smoked cheese, tomato salsa, crispy onion rings, plum tomato and crunchy lettuce served with sweet potato fries. £15.75

10oz Smoked British Gammon Horseshoe Steak (GF)

Pan fried & served with chunky chips, grilled vine tomato, garden peas and two fried eggs. £15.25

Mexican Five Bean Vegetable Chilli & Jalapeno Poppers (V) (GF option)

With steamed rice topped with stuffed jalapeno peppers & ramekins of cheddar & cooling natural yoghurt. £15.50

Beef Steak or Southern Fried Chicken Burger in a Gourmet Bun

Steak mince burger pan fried or crispy breaded chicken breast, topped with melted jack cheese, smoked bacon, sliced vine tomato, crunchy gem lettuce, french fries and served with Mexican chipotle sauce. £15.50

FRESH SEAFOOD DELIGHTS

Louisiana Seafood Gumbo

A spicy traditional recipe from New Orleans with fresh mussels, squid, fresh cod, prawns & crevettes cooked in Chef's Cajun spiced tomato fish stock with thyme, green & red bell pepper, fresh chilli, chorizo, celery, onion & served with warm crusty sour dough baguette. £22

Luxury Oven Baked Fish Pie

Made fresh daily, chunks of fresh salmon, cod, smoked haddock & King prawns baked in our seasoned white wine sauce on a bed of spinach leaves topped with mash and melted cheddar cheese. £15.95

Seafarers Ale Battered Fresh Cod & Chips (GF option)

Fresh large Atlantic cod coated in our Chefs ale batter recipe, deep fried & served with chunky chips & your choice of garden peas or mushy peas and our homemade tartare sauce. £15.50

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

Steamed in our Chef's white wine, garlic, onion & parsley cream sauce served with frites & Dijon mayo
½ kilo £14 one kilo £24 great to share as a starter too!

If you require information regarding 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 contain 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.

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