The Spotted Cow

A LA CARTE MENU

WHILE YOU WAIT

Garlic Pizza Bread 8.50 VEA
Add Cheese 1.45
Add Cheese & Caramelised Onions 2.25

Bread & Olives 8.50 V
with Olive Oil & Balsamic

STARTERS

Soup of the Day 9.00 VE
Rustic Bread & Butter

Buffalo Wings 9.5 NG
Blue Cheese Dip & Salad

Cornish Calamari & Prawns 11.95
Deep Fried, Sweet Chilli Dip, Lemon & Salad

Arancini 9.75 V
Risotto Balls with Mushrooms, Truffle Oil, Honey and Tomato Sauce

Lamb Kofta 9.50 GF
Mint Yogurt Dip, Dressed Salad

Prawn Cocktail 10.95 NGA
Baby Prawns, Marie Rose, Lettuce, Lemon, Rustic Bread & Butter

SHARING STARTERS

(serves 2)

Camembert 19.50 V NGA
Baked whole camembert infused with garlic & rosemary, served with warm rustic bread & chutney

Fully Loaded Nachos 15.95 V
Corn-Tortillas, Guacamole, Sour Cream, Salsa, Jalapenos, Mozzarella

COW'S PRIME CUTS

All Steaks are served with Fries & Watercress

10oz Sirloin 32.5 NGA
10oz Ribeye 34.5
8oz Fillet 36.5
Add a Sauce 2.95
Peppercorn | Garlic | Mushroom | Red Wine

Sharing Mixed Grill 129,50
Serves 3/4
10oz Ribeye, 10oz Sirloin, 8oz Fillet, Lamb Kofta, Buffalo Wings, Thick Cut Chips, Salad, Onion Rings, Peppercorn Sauce & Garlic Sauce, Fries

SEASONAL CUTS

Lamb Rump 26.75 NGA
Mediterranean Vegetables
Sauteed Baby Potatoes
Gravy, Yogurt Mint Dip

MAIN COURSE

Beer Battered Cod & Chips 20.95
Thick Cut Chips, Tartar Sauce, Mushy Peas, Lemon Wedge

Pie of the Day 20.75
Shortcrust Pastry, Creamy Mashed Potatoes, Seasonal Vegetables, Gravy

Butternut Squash Risotto 16.50 V VEA
Roasted butternut squash, sage, Parmesan & creamy Arborio rice
Add Chicken 4 | Add Prawns 5 | Add Salmon 6

Beef Burger 18.50 VEA NGA
Brioche Bun, Lettuce, Tomato, Gherkin, Onion, Fries & Salad, Salsa
Add Cheese 1.75 Add Bacon 1.75

Home Made Fish Pie 21.95 GF
Mixed Fish, Cheesy Mashed Potatoes, Seasonal Vegetables

Stuffed Chicken 20.95 GF
Mozzarella, Asparagus, Sauteed Potatoes, Samphire, Creamy Mushroom Sauce

Sea Bass Fillet 24.95 NG
White Wine & Garlic Sauce, King Prawn, crushed Potatoes, Spinach, Samphire

Veal Schnitzel 25.75
Samphire, Sauteed Baby Potatoes, Creamy Mushroom Sauce

OVEN BAKED PIZZAS

Margherita V VEA 13,50
Tomato, Mozzarella, Fresh Basil

Hawaiian 16.25
Tomato, Ham, Pineapple, Mozzarella

Diavola 16,50
Tomato, Mozzarella, Pepperoni, Chorizo, Fresh Chilli

Primavera V VEA 16.25
Tomato, Mozzarella, Caramelised Onions, Goat's Cheese, Grilled Vegetables

Chicken & Chorizo 16,75
Chicken, Chorizo, Bell Peppers, Tomato Sauce, Mozzarella

Quattro Formaggi V 15,95
Goat's Cheese, Stilton, Blue Cheese & Mozzarella

Quattro Stagioni 16,75
Tomato, Mozzarella, Black Olives, Mushrooms, Artichoke, Ham

Rucola & Prosciutto 16,95
Tomato, Mozzarella, Prosciutto, Rocket, Shaved Parmesan

The Spotted Cow 17,95
Tomato, Mozzarella, Onion, Olives, Cherry Tomatoes, Prosciutto, Spinach, Egg, Parmesan

SIDES £5,50 each

Mediterranean Veg | Mixed Salad | Sauteed Mushrooms
Onion Rings | Thick Cut Chips | Skinny Fries

V - Vegetarian VE - Vegan VEA - Vegan Available NG - Non-Gluten NGA - Non-Gluten Available

Our menu does not contain all ingredients. If you have any food allergy please advise us before ordering; our staff are happy to help. We cannot guarantee our products are free from traces due to a number of foods being handled in our kitchen. Our dishes are prepared fresh so please be patient at busy times. Thank you.

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WINE LIST

GLASS & CARAFE

Red

	175ml	500ml
House Red	7.75	20.60
Tooma River Shiraz, Australia, 14%	8.55	22.00
Via Nova Merlot, Italy, 12.5%	8.55	22.00
Malbec, Argentina, 13%	8.75	22.25
Morano Rioja Reserva, Spain, 13.5%	8.95	23.60

Rosé

Via Nova Pinot Grigio Rosé, Italy, 12.5%	8.75	22.50

White

	175ml	500ml
House White	7.75	20.60
Bottega Chardonnay, Italy	8.55	22.00
Ca'Preella Pinot Grigio, *Veneto, Italy*	8.55	22.00
Ladera Sauvignon Blanc, Chile, 12.5%	8.75	22.25
Saam Chenin Blanc, South Africa	8.95	23.60

Sparkling

	125ml
Prosecco Spumante, Italy	7.95

BY THE BOTTLE

Red

House Red	28.95
Tooma River Shiraz, Australia	32.50
Via Nova Merlot, Italy	32.50
El Oscuro Malbec, Argentina Mendoza	32.95
Marques de Morano Rioja Reserva, Spain	34.95
Vavasour Pinot Noir, N Zealand	37.50
Brouilly Chateau De Loges, France	39.95
Primitivo Masseria Li Veli Orion, Italy	45.50
Chateau Tour De Yon, St-Emillion, France	55
Amarone Le Origini Della Valpolicella, Italy	75.95

Rosé

Via Nova Pinot Grigio Rosé, Italy	32.50
Le Versant Grenache Rosé, France	34.95

White

House White	28.95
Bottega Chardonnay, Italy	32.50
Ca'Preella Pinot Grigio, Veneto, Italy	32.50
Ladera Sauvignon Blanc, Chile	32.95
Saam Chenin Blanc, South Africa	33.95
Picpoul de Pinet, Reserve de Mirou	39.50
Leefield, Sauvignon Blanc, New Zealand	39.50
Toledana Gavi, Italy	42.50
Domingo Martin Albarino Rias Baixas, Spain	41.95
Sancerre, Domaine Des Chaintres, France	51.95

Sparkling

Prosecco Spumante, Italy	37.95
Prosecco Rosé Spumante, Italy	37.95

Ask a member of staff for our Champagnes

HOT DRINKS

Cappuccino	4.50
Flat White	4.50
Latte	4.50
Americano	4.25

Espresso	3.2 / 3.95
Macchiato	3.2 / 3.95
Mocha	4.50
Hot Chocolate	4.50

Baileys Latte or Hot Choc	7
Floater Coffee	5
Liqueur Coffee	8

Irish, Baileys, Tia Maria

Pot of Tea for one 3.75

English Breakfast, Earl Grey, Decaf, Green, Peppermint, Chamomile

125ml Wine Measure Available upon request

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