

A LA CARTE MENU

The Spotted Cow

WHILE YOU WAIT

Bread & Olives 7.95

With Olive Oil & Balsamic V

Garlic Pizza Bread *Ve* 8.00

Add Cheese 1.45

Add Cheese & Caramelised Onions 2.25

STARTERS

Soup of the Day 7.95

Rustic Bread & Butter *Ve NGA*

Fried Halloumi 9.00

Served with Chilli dip & Salad *V NG*

Stuffed Aubergine 9.50

Stuffed with Mixed Vegetables, Topped with Feta, Oven Baked *V VEA*

Cornish Calamari & Prawns 11.50

Deep-Fried. Lemon, Sweet Chilli Dip & Dressed Salad

Buffalo Wings 9.00

Spicy Chicken Wings with Blue Cheese Dip & Dressed Salad *NG*

Prawn Cocktail 10.50

Baby Prawns, Marie-Rose Sauce, Lettuce, Avocado, Lemon, with Rustic Bread *NGA*

SHARING PLATTERS

(Serves 2)

Mediterranean Platter 20.00

Prosciutto, Chorizo, Buffalo Mozzarella, Olives, Grilled Vegetables, Garlic Pizza Bread

Fully Loaded Nachos 15.00

Corn-Tortillas, Guacamole, Sour Cream, Salsa, Jalapeños & Mozzarella *V NG*

COW'S PRIME CUTS *NGA*

All Steaks are served with Fries & Watercress

10oz Sirloin 32.00

10oz Ribeye 34.00

8oz Fillet 36.00

Add a Sauce 2.95

Peppercorn | Mushroom

Garlic | Red Wine

MEDITERRANEAN SKEWERS

All Skewers are made with Mediterranean Vegetables. Served with Rice & Salad

Chargrilled Chicken Peri Peri Sauce 20.95

Salmon & Prawns Sweet Chilli Dip 20.95

Pork Belly & Chorizo BBQ Sauce 20.95

Grilled Halloumi Salsa Dip *V* 17.95

Sharing Skewers (Serves 2/3) 57.50

Chicken Skewer, Halloumi Skewer, Pork Belly & Chorizo Skewer, Rice, Fries, Onion Rings, Peri Peri Dip, Salsa, BBQ Sauce *NGA*

SHARING MIXED GRILL

(Serves 3/4)

10oz Sirloin, 10oz Ribeye, 8oz Fillet

Lamb Rump, Lamb Kofta, Rice, Fries, Thick Cut Chips, Salad, Onion Rings, Peppercorn Sauce & Garlic Sauce *NGA*

127.50

SEASONAL CUT 25.75

Lamb Rump

Sautéed Potatoes, Mediterranean Vegetables & Gravy & Yoghurt Mint Dip *NGA*

MAIN COURSES

Seafood Linguine 19.75

Lightly Spiced Sauce, Mixed Seafood, Topped With Rocket

Chicken Caesar Salad 16.95

Romaine Lettuce, Croutons, Parmesan Shavings, Caesar Dressing *NGA*

Greek Salad 15.75

Tomato, Onion, Cucumber, Olives, Peppers, Feta, Oregano *V VEA NG*

Add Halloumi 3.50, Add Chicken 3.95, Add Salmon 6

Beer Battered Cod & Chips 19.95

Thick Cut Chips, Tartar Sauce, Mushy Peas & Lemon

Beef Burger 17.50

Brioche Bun, Lettuce, Tomato, Gherkin, Onion, Served with Fries & Salsa

Add Cheese 1.75

Add Bacon 1.75

Plant Based *Ve Burger Available*

Pie of the Day 19.75

Golden Shortcrust Pastry, Creamy Mashed Potatoes, Seasonal Vegetables & Gravy

Sea Bass Fillet 24.50

White Wine & Garlic Sauce, King Prawn, Dauphinoise Potatoes, Spinach & Asparagus *NG*

Veal Schnitzel 23.75

Asparagus, Sautéed Baby Potatoes & Creamy Mushroom Sauce

OVEN BAKED PIZZAS

Margherita 12.95

Tomato Sauce, Fresh Basil & Mozzarella *V*

Quattro Formaggi 15.25

Goat's Cheese, Blue Cheese, Brie & Mozzarella *V*

Primavera 16.00

Grilled Vegetables, Caramelised Onions, Goat's Cheese, Tomato Sauce & Mozzarella

V VEA

Chicken & Chorizo 15.75

Chicken, Chorizo, Bell Peppers, Tomato Sauce & Mozzarella

Hawaiian 15.75

Ham, Pineapple, Tomato Sauce & Mozzarella

Diavola 16.00

Pepperoni, Chorizo, Fresh Chilli, Tomato Sauce & Mozzarella

Quattro Stagioni 15.95

Ham, Artichoke, Mushrooms, Black Olives, Tomato Sauce & Mozzarella

Rucola & Prosciutto 15.95

Parma Ham, Rocket, Parmesan, Tomato Sauce & Mozzarella

The Spotted Cow Pizza 17.50

Parma Ham, Spinach, Cherry Tomatoes, Onion, Black Olives, Fried Egg, Tomato Sauce & Mozzarella

SIDES 5.25

Thick Cut Chips *Ve*

Skinny Fries *Ve*

Mixed Salad *Ve NG*

Mediterranean Vegetables

Ve NG

Onion Rings *V*

Sautéed Mushrooms *V*

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

Our menu does not contain all ingredients, if you have a food allergy please let us know before ordering, our staff are happy to help. We cannot guarantee our products are 'free from' due to a number of foods handled in our kitchen which contain allergens. Our dishes are prepared fresh so please be patient at busy times. Thank you

WINE LIST

GLASS & CARAFE

Red	175ml	500ml	White	175ml	500ml
House Red	7.60	19.60	House White	7.60	19.60
Tooma River Shiraz, Australia, 14%	8.25	21.00	I Somelieri Chardonnay, Italy, 12%Ca'Preella	8.25	21.00
Via Nova Merlot, Italy 12.5%	8.25	21.00	Pinot Grigio, Veneto, Italy, 12%	8.25	21.00
Andes Soul Malbec, Argentina, 13%	8.45	21.25	Ladera Sauvignon Blanc, Chile,12.5%	8.45	21.25
Morano Rioja Reserva, Spain, 13.5%	8.65	22.60	Durbanville Hills Chenin Blanc, South Africa	8.70	22.60
Rose			Sparkling		
Via Nova Pinot Grigio Rosé, Italy 12.5%	8.45	22.00	Prosecco Spumante, Italy	125ml	7.95

BY THE BOTTLE

Red		White	
House Red	26.95	House White	26.95
Tooma River Shiraz , Australia	30.50	I Somelieri Piemonte Chardonnay, Italy	30.50
Via Nova Merlot, Italy	30.50	Ca'Preella Pinot Grigio, Veneto, Italy	30.50
Andes Soul Malbec, Argentina	30.95	Ladera Sauvignon Blanc, Chile	30.95
Marques de Morano Rioja Reserva, Spain	31.95	Durbanville Hills Chenin Blanc, South Africa	31.95
Vavasour Pinot Noir, N Zealand	37.50	Picpoul de Pinet, Reserve de Mirou	37.50
Brouilly Chateau De Loges, France	39.95	Leftfield, Sauvignon Blanc, New Zealand	37.50
Primitivo Masseria Li Veli Orion, Italy	43.50	Toledana Gavi, Italy	40.50
Chateau Tour De Yon, St-Emillion, France	53.50	Domingo Martin Albarino Rias Baixas, Spain	40.95
Amarone Le Origini Della Valpolicella, Italy	73.95	Sancerre, Domaine Des Chaintres, France	49.50
Rose		Sparkling	
Via Nova Pinot Grigio Rosé, Italy	30.50	Prosecco Spumante, Italy	37.95
Le Versant Grenache Rosé, France	32.95	Prosecco Rosé Spumante, Italy	37.95

Ask a member of staff for our Champagnes

Hot Drinks

Cappuccino	4.25	Espresso	3.2/3.95	Baileys Latte or Hot Choc	6.95	Pot of Tea for one	3.25
Flat White	4.25	Macchiato	3.2/3.95	Floater Coffee	4.50	English Breakfast,	
Latte	4.25	Mocha	4.25	Liqueur Coffee Irish,	6.95	Earl Grey, Decaf, Green,	
Americano	4.15	Hot Chocolate	4.25	Baileys, Tia Maria		Peppermint, Chamomile	

125ml Wine Measure Available upon request

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A discretionary 10% service charge will be added to your bill. Thank you