

A LA CARTE MENU

The Spotted Cow

WHILE YOU WAIT

Bread & Olives 7.00
With Olive Oil & Balsamic

Garlic Pizza Bread 8.00
Add Cheese 1.45
Add Cheese & Caramelised Onions 2.25

STARTERS

Soup of the Day 7.50
Rustic Bread & Butter *Ve NGA*

Lamb Kofta 9.50
Served with Mint Yoghurt Dressing

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

Prawn Cocktail 10.50
Baby Prawns, Marie-Rose Sauce, Lettuce, Avocado, Lemon, with Rustic Bread

SHARING PLATTERS

(Serves 2)

Whole Baked Camembert 15.00
Toasted Ciabatta & Onion Chutney

Fully Loaded Nachos 15.00
Corn-Tortillas. Guacamole, Sour Cream, Salsa, Jalapeños & Mozzarella *V NG*

COW'S PRIME CUTS

All Steaks are served with Fries & Watercress

NG

10oz Sirloin 30.00
10oz Ribeye 32.00
8oz Fillet 34.00

Add a Sauce 2.95

Peppercorn | Mushroom
Garlic | Red Wine

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

NG

120

SEASONAL CUT

Lamb Shank 28.75
Mashed Potatoes, Seasonal Vegetables & Gravy
NGA

MAIN COURSES

Stuffed Chicken 19.50
Stuffed with Mozzarella & Asparagus
Sautéed Potatoes, Samphire & Mushroom
Sauce (Cooking time 25 + minutes)

Fish Pie 19.75
Mixed fish, Cheesy Mashed Potato & Seasonal Vegetables

Butternut Squash Risotto 14.95
Topped with Rocket
Add Prawns 6, Add Chicken 3.95, Add Salmon 6
V NG VEA

Beer Battered Cod & Chips 19.95
Thick Cut Chips, Tartar Sauce, Mushy Peas & Lemon

Beef Burger 17.00
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 & Samphire
NG

Veal Schnitzel 23.00
Asparagus, Sautéed Baby Potatoes & Creamy Mushroom Sauce

OVEN BAKED PIZZAS

Margherita 12.95
Tomato Sauce, Fresh Basil & Mozzarella

Quattro Formaggi 15.25
Goat's Cheese, Blue Cheese, Brie, Tomato Sauce & Mozzarella *V*

Primavera 16.00
Grilled Vegetables, Caramelised Onions, Goat's Cheese, Tomato Sauce & Mozzarella
V Ve Available Upon Request

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 17.50

The Spotted Cow Pizza
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	7.10	17.60	House White	7.10	17.60
Tooma River Shiraz, Australia, 14%	7.50	19.00	I Somelieri Chardonnay, Italy, 12%Ca'Preella	7.50	19.00
Via Nova Merlot, Italy 12.5%	7.50	19.00	Pinot Grigio, Veneto, Italy, 12%Ladera	7.50	19.00
Andes Soul Malbec, Argentina, 13%	7.65	19.25	Sauvignon Blanc, Chile,12.5%Durbanville	7.65	19.25
Morano Rioja Reserva, Spain, 13.5%	8.10	20.60	Hills Chenin Blanc, South Africa	8.20	20.60
Rose			Sparkling		
Via Nova Pinot Grigio Rosé, Italy 12.5%	7.50	19.00	Prosecco Spumante, Italy	125ml	7.95

BY THE BOTTLE

Red		White	
House Red	25.95	House White	25.95
Tooma River Shiraz , Australia	29.50	I Somelieri Piemonte Chardonnay, Italy	29.50
Via Nova Merlot, Italy	29.50	Ca'Preella Pinot Grigio, Veneto, Italy	29.50
Andes Soul Malbec, Argentina	29.95	Ladera Sauvignon Blanc, Chile	29.95
Marques de Morano Rioja Reserva, Spain	30.95	Durbanville Hills Chenin Blanc, South Africa	30.95
Vavasour Pinot Noir, N Zealand	36.50	Picpoul de Pinet, Reserve de MIROU	36.50
Chateau Grand Peyrou, St-Emillion, France	38.95	Milford Point, Sauvignon Blanc, New Zealand	36.50
Primitivo Masseria Li Veli Orion, Salerno, Italy	42.50	La Battistina Gavi, Italy	39.50
Brouilly Les Thibaults, France	52.50	Domingo Martin Albarino Rias Baixas, Spain	39.95
Amarone Le Origini Della Valpolicella, Italy	72.95	Petit Chablis La Chablisienne, France	42.95
		Sancerre Blanc, Moulin Gentil Dom, France	48.50
Rose		Sparkling	
Via Nova Pinot Grigio Rosé, Italy	29.50	Prosecco Spumante, Italy	36.95
Le Versant Grenache Rosé, France	31.95	Prosecco Rosé Spumante, Italy	36.95

Ask a member of staff for our Champagnes

Hot Drinks

Cappuccino	3.95	Espresso	3.2/3.95	Baileys Latte or Hot Choc	6.95	Pot of Tea for one	2.95
Flat White	3.95	Macchiato	3.2/3.95	Floater Coffee	3.95	English Breakfast,	
Latte	3.95	Mocha	3.95	Liqueur Coffee	6.95	Earl Grey,	
Americano	3.75	Hot Chocolate	3.95	Irish, Baileys, Tia Maria		Decaf, Green,	
						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