A LA CARTE MENU

The Spotted Cow

WHILE YOU WAIT

Bread & Olives 7.95
With Olive Oil & Balsamic

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

STARTERS

Soup of the Day 9.50
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 15.50
Toasted Ciabatta & Onion Chutney

Fully Loaded Nachos 15.50
Corn-Tortillas. Guacamole, Sour Cream, Salsa, Jalapeños & Mozzarella V NG

COW'S PRIME CUTS

NG

All Steaks are served with Fries & Watercress

10oz	**Sirloin**	32
10oz	**Ribeye**	34
8oz	**Fillet**	36

Add a Sauce 2.95
Peppercorn | Mushroom
Garlic | Red Wine

SHARING MIXED GRILL NG 127.50

(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

SEASONAL CUT

Lamb Rumb 25.75
Sautéed Potatoes, Mediterranean Vegetables & Gravy & Yoghurt Mint Dip NGA

MAIN COURSES

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

Fish Pie 20.75
Mixed fish, Cheesy Mashed Potato & Seasonal Vegetables

Butternut Squash Risotto 15.75
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 17.50
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 & Samphire *NG*

Veal Schnitzel 23.75
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

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
House Red	7.60	19.60
Tooma River Shiraz, Australia, 14%	8.25	21.00
Via Nova Merlot, Italy 12.5% El	8.25	21.00
Oscuro Malbec, Argentina, 12.5%	8.45	21.25
Morano Rioja Reserva, Spain, 13.5%	8.65	22.60

White	175ml	500ml
House White	7.60	19.60
I Somelieri Chardonnay, Italy, 12%Ca'Preella	8.25	21.00
Pinot Grigio, Veneto, Italy, 12%	8.25	21.00
Ladera Sauvignon Blanc, Chile,12.5%	8.45	21.25
Durbanville Hills Chenin Blanc, South Africa	8.70	22.60

Rose

Via Nova Pinot Grigio Rosé, Italy 12.5%	8.45	22.00

Sparkling

Prosecco Spumante, Italy	125ml 7.95

By the Bottle

Red

House Red	26.95
Tooma River Shiraz , Australia	30.50
Via Nova Merlot, Italy	30.50
El Oscuro Malbec, Argentina	30.95
Marques de Morano Rioja Reserva, Spain	31.95
Vavasour Pinot Noir, N Zealand	37.50
Brouilly Chateau De Loges, France	39.95
Primitivo Masseria Li Veli Orion, Italy	43.50
Chateau Tour De Yon, St-Emillion, France	53.50
Amarone Le Origini Della Valpolicella, Italy	73.95

White

House White	26.95
I Somelieri Piemonte Chardonnay, Italy	30.50
Ca'Preella Pinot Grigio, Veneto, Italy	30.50
Ladera Sauvignon Blanc, Chile	30.95
Durbanville Hills Chenin Blanc, South Africa	31.95
Picpoul de Pinet, Reserve de Mirou	37.50
Leftfield, Sauvignon Blanc, New Zealand	37.50
Toledana Gavi, Italy	40.50
Domingo Martin Albarino Rias Baixas, Spain	40.95
Sancerre, Domaine Des Chaintres, France	49.50

Rose

Via Nova Pinot Grigio Rosé, Italy	30.50
Le Versant Grenache Rosé, France	32.95

Sparkling

Prosecco Spumante, Italy	37.95
Prosecco Rosé Spumante, Italy	37.95

Ask a member of staff for our Champagnes

Hot Drinks

Cappuccino	4.25	Espresso	3.2/3.95
Flat White	4.25	Macchiato	3.2/3.95
Latte	4.25	Mocha	4.25
Americano	4.15	Hot Chocolate	4.25

Baileys Latte or Hot Choc	6.95
Floater Coffee	4.50
Liqueur Coffee	6.95
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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A discretionary 10% service charge will be added to your bill. Thank you