

WHILE YOU  
WAIT

**Bread & Olives** 7.95 v  
*With Olive Oil & Balsamic*

**Garlic Pizza Bread** 8 ve  
*Add Cheese 1.45 | Add Cheese & Caramelised Onions 2.25*

## STARTERS

**Soup of the Day** 7.95 ve  
*Rustic Bread & Butter*

**Buffalo Wings** 9 NG ”  
*Blue Cheese Dip & Salad*

**Cornish Calamari & Prawns** 11.50  
*Deep-Fried, Sweet Chilli Dip, Lemon & Salad*

**Stuffed Aubergine** 9.50 v  
*Mixed Vegetables, Topped with Feta.  
Oven Baked*

**Fried Halloumi** 7.95 v NG  
*Sweet Chilli Dip & Salad*

**Prawn Cocktail** 10.50 NGA  
*Baby Prawns, Avocado, Lettuce,  
Lemon Rustic Bread & Butter*

SHARING  
STARTERS  
*(Serves 2)*

**Mediterranean Platter** 20 NGA  
*Prosciutto, Chorizo, Buffalo Mozzarella,  
Olives, Grilled Vegetables, Garlic Pizza Bread*

**Fully Loaded Nachos** 15 v  
*Corn-Tortillas, Guacamole, Sour Cream,  
Salsa, Jalapenos, & Mozzarella*

## SUNDAY ROAST

*All Roasts are served with Roast Potatoes,  
Yorkshire Pudding, Seasonal Vegetables & Gravy* NGA

**Roast Lemon & Thyme Half Chicken** 19.75

**Roast Beef** 22.95

**Roast Belly of Pork** 19.95

**Veggie Haggis Wellington** 17.95 v VEA  
*Served with Peppercorn Sauce as V alternative to gravy*

**Side of Cauliflower Cheese** 5.95 v

*Our Sunday Roasts are subject to availability after 3.30pm.  
Dishes vary depending on the fresh produce our suppliers  
deliver on the day.*

## COW'S PRIME CUTS

*All Steaks are served with  
Fries & Watercress* NG

**10oz Sirlon** 32

**10oz Ribeye** 34

**8oz Fillet** 36

Add a Sauce 2.95

*Peppercorn | Garlic  
Mushroom | Red Wine*

## SEASONAL CUT

**Lamb Rump** 25.75 NGA

*Mediterranean Vegetables, Sauteed  
Baby Potatoes, Gravy, Yogurt Mint Dip*

## MAIN COURSE

**Beef Burger** 17.50 VEA NGA  
*Brioche Bun, Lettuce, Tomato,  
Gherkin, Onion. Fries & Salsa on  
the side  
Add Cheese 1.75 Add Bacon 1.75*

**Salmon Fillet** 24.50 NG  
*Hollandaise Sauce, Sauteed  
Baby Potatoes, Asparagus*

**Seafood Linguine** 19.75 VEA  
*Tomato Sauce, Prawns, Mussels.  
Topped with Cherry Tomatoes, Rocket  
& Parmesan*

**Greek Salad** 15.75 v NG  
*Tomato, Onion, Cucumber, Olives,  
Peppers, Feta, Olive Oil, Oregano  
Add Chicken 3.95 | Add Halloumi 3.50 |  
Add Salmon 6*

**Veal Schnitzel** 23.75  
*Asparagus, Sauteed Baby Potatoes,  
Creamy Mushroom Sauce*

## OVEN BAKED PIZZAS

**Margherita** 12.95 v VEA  
*Tomato Base, Mozzarella,  
Fresh Basil*

**Hawaiian** 15.75  
*Tomato Base, Ham, Pineapple,  
Mozzarella*

**Diavola** ” 16  
*Tomato Base, Mozzarella,  
Pepperoni, Chorizo, Fresh Chilli*

**Chicken & Chorizo** 15.75  
*Chicken, Chorizo, Bell Peppers,  
Tomato Sauce & Mozzarella*

**Quattro Formaggi** 15.25 v  
*Goat's Cheese, Stilton, Brie &  
Mozzarella*

**Primavera** 16 v VEA  
*Tomato Base, Mozzarella,  
Caramelised Onions, Goat's  
Cheese, Grilled Vegetables*

**Quattro Stagioni** 15.95  
*Tomato Base, Mozzarella, Black  
Olives, Mushrooms, Artichoke, Ham*

**Pizza Rucola** 15.95  
*Tomato Base, Mozzarella, Prosciutto,  
Rocket, Shaved Parmesan*

**The Spotted Cow** 17.50 v  
*Tomato Sauce, Mozzarella, Onion,  
Olives, Cherry Tomatoes, Prosciutto,  
Spinach, Egg*

## SIDES

Mediterranean  
Vegetables  
Mixed Salad  
Sauteed Mushrooms  
Onion Rings  
Seasonal Vegetables  
Thick Cut Chips  
Skinny Fries  
5.50

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

## 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% Via	8.25	21	I Somelieri Chardonnay, Italy, 12%	8.25	21
Nova Merlot, Italy 12.5% Andes Soul	8.25	21	Ca'Preella Pinot Grigio, Veneto, Italy,	8.25	21
Malbec, Argentina, 13%	8.45	21.25	12%		
Morano Rioja Reserva, Spain, 13.5%	8.65	22.60	Ladera Sauvignon Blanc, Chile, 12.5%	8.45	21.25
			Durbanville Hills Chenin Blanc, South	8.70	22.60
Rose			Africa		
Via Nova Pinot Grigio Rosé, Italy 12.5%	8.45	22	Prosecco Spumante, Italy	125ml	7.95

Red	By The Bottle	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 48.50
Rose		Sparkling
Via Nova Pinot Grigio Rosé, Italy	30.50	Prosecco Spumante, Italy 36.95
Le Versant Grenache Rosé, France	32.95	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	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	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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