

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

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

Fried Halloumi 9.00 ^{V NG}
 Sweet Chilli Dip & Salad

Buffalo Wings 9.5 ^{NG}
 Blue Cheese Dip & Salad

Arancini 9.75 ^V
 Risotto balls with Porcini Mushrooms, Mascarpone
 parsley crumb. in a tomato sauce

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

SHARING STARTERS

(Serves 2)

Bruschetta Board 17.95 ^{NGA}
 Prosciutto goats cheese & rocket, smashed
 avocado and jalapenos, tomato & basil, feta
 cheese & roasted pepper, Roasted veg

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 Sirlon 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 Rump, Buffalo Wings, Rice,
 Fries, Thick Cut Chips, Salad, Onion
 Rings, Peppercorn Sauce & Garlic
 Sauce

SEASONAL CUTS

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

MEDITERRANEAN SKEWERS

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

Chargrilled Chicken with Peri- Peri Dip 21.50

Salmon & Prawns with Sweet Chilli Dip 23.95

Pork Belly & Chorizo with Barbeque Dip 21.95

Grilled Halloumi with Salsa ^V 18.95

Sharing Skewers 58.75 ^{NGA}

(Serves 2/3)

Chicken Skewer, Halloumi Skewer,
 Pork Belly & Chorizo Skewer, Rice,
 Fries, Onion Rings, Peri-Peri Dip,
 Salsa & Barbeque 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

Risotto primavera 16.50. ^{VEA}
 Creamy spinach, Peas, Arborio rice
 Add Chicken 4 | Add prawns 4 | Add Salmon 6

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

Greek Salad 15.75 ^{NG,V}

Tomato, Onion, Cucumber, Olives, Peppers, Feta,
 Olive Oil, Oregano
 Add Chicken 4 | Add Halloumi 3.50 | Add Salmon 6

Chicken Caesar Salad 17.50
 Romaine Lettuce, Croutons, Parmesan Shavings,
 Caesar Dressing

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 13.50 ^{V VEA}
 Tomato, Mozzarella, Fresh
 Basil

Hawaiian 16.25
 Tomato, Ham, Pineapple,
 Mozzarella

Diavola 16.50 ^{NG}
 Tomato, Mozzarella, Pepperoni,
 Chorizo, Fresh Chilli

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

Chicken & Chorizo 16.75
 Chicken, Chorizo, Bell Peppers,
 Tomato Sauce & Mozzarella

Quattro Formaggi 15.95 ^V
 Goat's Cheese, Stilton, Brie
 Tomato & 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

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

5.50

GLASS & CARAFE

Red	GLASS & CARAFE		White	175ml	500ml
	175ml	500ml		175ml	500ml
House Red	7.75	20.60	House White	7.75	20.60
Tooma River Shiraz, Australia, 14% Via	8.55	22.00	I Somelieri Chardonnay, Italy, 12%	8.55	22.00
Nova Merlot, Italy 12.5% Andes Soul	8.55	22.00	Ca'Preella Pinot Grigio, Veneto, Italy,	8.55	22.00
Malbec, Argentina, 13%	8.75	22.25			
Morano Rioja Reserva, Spain, 13.5%	8.95	23.60	Ladera Sauvignon Blanc, Chile, 12.5%	8.75	22.25
			Durbanville Hills Chenin Blanc, South Africa	8.95	23.60
Rose			Sparkling		
Via Nova Pinot Grigio Rosé, Italy 12.5%	8.75	22.50	Prosecco Spumante, Italy	125ml	7.95

BY THE BOTTLE

Red	Price	White	Price
House Red	28.95	House White	28.95
Tooma River Shiraz, Australia	32.50	I Somelieri Piemonte Chardonnay, Italy	32.50
Via Nova Merlot, Italy	32.50	Ca'Preella Pinot Grigio, Veneto, Italy	32.50
Andes Soul Malbec, Argentina	32.95	Ladera Sauvignon Blanc, Chile	32.95
Marques de Morano Rioja Reserva, Spain	34.95	Durbanville Hills Chenin Blanc, South Africa	33.95
Vavasour Pinot Noir, N Zealand	37.50	Picpoul de Pinet, Reserve de Mirou	39.50
Brouilly Chateau De Loges, France	39.95	Leftfield, Sauvignon Blanc, New Zealand	39.50
Primitivo Masseria Li Veli Orion, Italy	45.50	Toledana Gavi, Italy	42.50
Chateau Tour De Yon, St-Emillion, France	55	Domingo Martin Albarino Rias Baixas, Spain	41.95
Amarone Le Origini Della Valpolicella, Italy	75.95	Sancerre, Domaine Des Chaintres, France	51.95
Rose		Sparkling	
Via Nova Pinot Grigio Rosé, Italy	32.50	Prosecco Spumante, Italy	37.95
Le Versant Grenache Rosé, France	34.95	Prosecco Rosé Spumante, Italy	37.95

Ask a member of staff for our Champagnes

HOT DRINKS

Cappuccino	4.50	Espresso	3.2/3.95	Baileys Latte or Hot Choc	7	Pot of Tea for one	3.75
Flat White	4.50	Macchiato	3.2/3.95	Floater Coffee	5	English Breakfast,	
Latte	4.50	Mocha	4.50	Liqueur Coffee	8	Earl Grey,	
Americano	4.25	Hot Chocolate	4.50	Irish, Baileys, Tia Maria		Decaf, Green,	
						Peppermint,	
						Chamomile	

125ml Wine Measure Available upon request

Our menu does not contain all ingredients, if you have an 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 products handled in our bar which contain allergens.

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