

SUNDAY 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*

Stuffed Aubergine 9.50
Stuffed with Mixed Vegetables,
Topped with Feta, Oven Baked
V Ve Available Upon Request

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

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

Buffalo Wings 9.00
Spicy Chicken Wings with Blue
Cheese Dip & Dressed Salad

Lamb Kofta 9.50
Served with Mint Yoghurt Dressing

SHARING PLATTERS

(Serves 2)

Whole Baked Cambert 15.50

Toasted Ciabatta & Onion Chutney

Fully Loaded Nachos 15.50

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

SUNDAY ROASTS

All Roasts are Served with Roast Potatoes, Yorkshire Pudding,
Seasonal Vegetables & Gravy

Chicken Supreme 19.75

Roast Sirloin of Beef 23.75

Roast Belly of Pork 19.95

Veggie Haggis Wellington 17.95 *V* **Cauliflower Cheese** 5.95
*Peppercorn Sauce as V alternative to gravy Ve option
available upon request*

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

NG

All Steaks are served with Fries & Watercress

10oz Sirloin 32 **Add a Sauce** 2.95

10oz Ribeye 34 Peppercorn | Mushroom

8oz Fillet 36 Garlic | Red Wine

SEASONAL CUT

Lamb Rumb 25.75

Mediterranean Vegetables, Sautéed Baby
Potatoes, Gravy & Yogurt Mint Dip

MAIN COURSES

Butternut Squash Risotto 15.75
Topped with Rocket
Add Prawns 6, Add Chicken 3.95, Add Salmon 6

Salmon Fillet 23.75
Hollandaise Sauce, Sauteed Baby
Potatoes & Asparagus *NG*

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*

Veal Schnitzel 23.75
Asparagus, Sautéed Baby Potatoes,
Creamy Mushroom Sauce

Pie of the Day 19.75
Golden Shortcrust Pastry, Creamy
Mashed Potatoes, Seasonal Vegetables
& Gravy

OVEN BAKED PIZZAS

Margherita *V* 12.95
Tomato Sauce, Fresh Basil &
Mozzarella

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

Primavera *V* 16.00
Grilled Vegetables, Caramelised
Onions, Goat's Cheese, Tomato
Sauce & Mozzarella
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 & Mozzarell

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 There are other menu items that can be made NG upon request, (marked as NGA) please ask your server before ordering.

Our menu does not list all ingredients. If you have any allergies, please inform our staff. We cannot guarantee our products are 'free from', as many ingredients are used within our kitchen. Our dishes are prepared fresh so please be patient at busy times. A discretionary 10% service charge will be added to your bill. 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%	8.25	21.00
Via Nova Merlot, Italy 12.5%	8.25	21.00	Ca'Preella Pinot Grigio, Veneto, Italy, 12%	8.25	21.00
El Oscuro Malbec, Argentina 12.5%	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	House White
Tooma River Shiraz, Australia	I Somelieri Piemonte Chardonnay, Italy
Via Nova Merlot, Italy	Ca'Preella Pinot Grigio, Veneto, Italy
El Oscuro Malbec, Argentina	Ladera Sauvignon Blanc, Chile
Marques De Morano Rioja Reserva, Spain	Durbanville Hills Chenin Blanc, South Africa
Vavasour Pinot Nior, N Zeland	Picpoul de Pinet, Reserve de MIROU
Brouilly Chateau De Loges, France	Leftfield, Sauvignon Blanc, New Zealand
Primitivo Masseria Li Veli Orion, France	Toledana Gavi, Italy
Chateau Tour De Yon, St Emillion, France	Domingo Martin Albarino Rias Baixas, Spain
Amarone Classico Dello Valpolicella, Italy	Sancerre, Domaine Des Chaintres, France
Sparkling	Rose
Prosecco Spumante, Italy	Via Nova Pinot Grigio Rosé, Italy
Prosecco Rosé Spumante, Italy	Le Versant Grenache Rosé, France
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	3.75
Flat White	4.25	Macchiato	3.2/3.95	Floater Coffee	4.50	English Breakfast,	
Latte	4.25	Mocha	4.25	Liqueur Coffee	6.95	Earl Grey, Decaf, Green Tea,	
Americano	4.15	Hot Chocolate	4.25	Irish, Baileys, Tia Maria		Peppermint, Chamomile	

125ml Wine Measure Available upon Request

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