

## Pudding

Dark Chocolate Mousse, Pistachio Praline, Cherry Jel, Vanilla Ice Cream, Chocolate Crumb £7 (V, GFO)

Classic Lemon Tart, Sour Lemon Sherbet, Lemon Curd and Sweet Crystals £7 (V)

Coconut and Mango Cheesecake, Mango Sorbet, Ginger Crumb, Freeze Dried Mango £7 (V, GFO)

Homemade Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream £7 (V, GF)

Wild Berry Panacotta, Hazelnut Granola, Marinated Strawberries, Strawberry and lime Consommé £7 (GFO)

## Cheese Board

A selection of four cheeses, Shropshire Blue Cheese, Yorkshire, Wensledale,  
Ben Bank Brie, Lowna dairy Black Velvet Goats Log,

Crackers & chutney £8.50 (GFO)

## Coffee

Cappuccino, £2.50, Latte £2.50, Americano £2.35, Flat White £2.75, Macchiato £2.35, Decaff Coffee £2.75,  
Extra shot of coffee .50p, Hot Chocolate £2.75

English Breakfast Tea, £2.50, Earl Grey £2.50, Herbal Tea (please ask for our selection) £2.75,  
Decaff Tea £2.75

## Dessert Wine

Black Muscat £19.95 (1/2 bottle), Passito Moscato £16.95 (1/2 Bottle) or by the glass £6 (10cl)

## Liqueurs

Boozy Infusion – Sticky Toffee Pudding, Black Forest Gateau, Jamaican Ginger Cake £2.30, Baileys £2.30,  
Drambuie £3.15, Tía Maria £3.20, Cointreau £3.20, Gran Marnier £3.20, Sambuca £3.20,  
Disaronno Amaretto £2.30, Kahlua £3.20

## Single Malt Whisky

Laphroaig £5.10, Dalwhinnie £4.75, Highland Park £3.90, Glenlivet £3.50, Cragganmore £4.10,  
Glen Fiddich £3.40, Glen Kinchie £4.10, Haigh Club £5.10, Monkey Shoulder £4.20, Talisker £4.90,  
Woodford Reserve £3.70

## Brandy

Martell XO £10.05, Hennessy Cognac £3.25, Remy Martin £3.30

V= Vegetarian, VE= Vegan, VEO = vegan option, GF = Gluten Free, GFO = Gluten Free option  
If you have any allergies or dietary requirements, please advise before ordering.

Please note our kitchen may contain traces of nuts.

# SPENCER ARMS



# Summer a la carte

## Starters

Rustic breads with slow-roast garlic, olive oil & balsamic £4.50 (GFO)

Classic Prawn and Crayfish Cocktail, Tomato, Cucumber, Brown Bread and Butter, Lemon £7.50 (GF)

Deep Fried calamari, soy ginger and chilli, crisp rocket £7.50 (GFO)

Homemade soup of the day, crusty fresh bread £6.50 (GFO, VEO, V)

Spiced Potted Shrimp, cucumber salad £7.50 (GFO)

Chorizo and Pancetta Scotch egg, smoked mayonnaise. £7.50

## Sharing Plates

Spencer Arms Antipasto: cured Meat Selection, Chicken Liver Pate, olives & sunblushed tomato, rustic breads, oils and dips £14 (GFO)

Spencer Arms Fish Platter, Fish goujons and Popcorn Scampi, Prawn and Crayfish Cocktail, Garlic mayo, Tartare sauce £14

Spencer's Cheese Feast, Brie and Halloumi Fries, Cheese Fondue warm Bread and French fries £12.50 (V)

Baked Camembert – onion jam & crusty bread £12 (V, GFO)

## Mains

Crisp Skinned Sea Trout, Warm Summer Vegetable salad, lemon Vinaigrette £17 (GF)

Pan Seared Bream Fillet, Pea, Asparagus and saffron Cream, soft Gnocchi £15 (GF)

Wild mushroom and Stilton open lasagne, rocket and Parmesan, garlic flat bread £12.50 (V)

Classic Chicken Caesar Salad, Cos lettuce, smoked bacon and Anchovies £14 (GFO)

Watermelon, Feta and Watercress Salad, Lemon Aioli, Candied Lemon £12 (V, VE, and GF)

Mustard and Garlic Marinated Bavette Cooked Medium Rare, Rocket and Parmesan Salad, Peppercorn Sauce, Truffle Chips £18 (GF)

Steaks served with hand-cut chips, onion rings, rocket Parmesan salad & peppercorn sauce  
Sirloin 10oz £24 or Fillet 8oz £28 (GFO)

## Classics

Beef dripping cooked beer battered haddock & chips with mushy peas Small £10 / large £15

Popcorn prawn scampi in a basket, skinny fries, peas, lemon £13

Spencer's homemade beef burger, Abbots Gold cheese, dripping fries, onion rings £12.50 (GFO)

Chicken or Prawn, Thai Green Curry, Jasmine Rice £13 (GF)

Daily Risotto of the day, (ask a server) £12 (V, GF, VEO)

Spicy 5 Bean burger topped with riata, cumin & red onion jam, vegetarian skinny fries £9.50 (V, VEO, and GFO)

Cauliflower and Cashew Curry, Spiced Wild Rice £12 (V, VE, GF)

## Sides

Dripping chips or skinny fries £3 Seasonal vegetables £3

Mashed potatoes £3 Onion rings £3 Rocket & Parmesan Salad £3

# Lunchtime & Early Bird menu

Fixed Price Menu - 2-course £12 or 3-course £15  
Lunchtime Monday – Friday 12pm until 2.30pm,  
Early Bird Monday – Thursday 5.30pm until 7pm

## Starters

Chef's soup of the day, crusty fresh bread (GFO)

Classic Prawn and Crayfish Cocktail, Marie rose , Brown Bread and butter (GFO)

Chicken Caesar Salad, Smoked bacon , anchovies , Grated Parmesan (GFO)

## Mains

Battered haddock, dripping fried chips & mushy peas  
Spencers Antipasto , Cured meats , mozzarella , Oils and Dips , Crusty Bread (GF)

Wild mushroom and Stilton open lasagne, rocket and Parmesan, garlic flat bread (V, VEO)

## Pudding

Selection of house ice cream, chocolate glaze

Homemade sticky toffee pudding, toffee sauce, honeycomb ice cream (GF)

Coconut and Mango Cheesecake, Mango sorbet and ginger crumb (GFO,V)

## Sandwiches

Steak, onions & emmental cheese £7.50

Chicken, bacon & brie, lettuce & tomato £7.25

Prawn & cured salmon, lettuce, Marie rose sauce £7.50

Mature cheddar & chutney, lettuce & tomato £6.50

Yorkshire ham & mustard, lettuce & tomato £6.50

Battered haddock, tartare sauce & peas £7.00

(Gluten free bread available upon request)

Add a bowl of Homemade soup of the day £3

Add hand-cut chips or skinny fries £2

