

A La Carte Spring 2024

Bits and bobs

Artisan Bread rolls with aged balsamic and extra virgin olive oil £3 (veo,gfo)

Farmers blonde beer battered king prawns with chilli plum jam £5.50

Rosemary and garlic marinated olives £4.50 (ve, gf) Halloumi fries with slow roast garlic dip £5.50 (v, gf)

Sticky hot wings with blue cheese dip £5.50 (gf)

Starters

Soup of the day with sourdough bloomer £7 (gfo, veo)

White crab, apple and vanilla puree, apple jelly, sourdough crisps with a split lobster bisque chive oil £9.50 (gfo)

Gambas pil pil with toasted ciabatta £9 (gfo)

Gin and juniper berry cured venison with apple sticks, pickled mushrooms and horseradish cream £9 (gf)

Indian rubbed chicken samosa with mango chutney, poppadom shards and mint yoghurt £8.50

Smoked goats cheese wrapped in Parma ham with tomato salsa £8 (gf)

Main course

Braised beef cheek and nduja sausage ragu with rigatoni pasta £22 (gfo)

Pork cutlet with colcannon mash, charred baby leeks and a wild mushroom and cider cream sauce £24 (gf)

Rich tomato marinated cod loin with seafood and saffron risotto £24 (gf)

Sea bream fillet with pesto gnocchi, pea puree, asparagus and parmesan crisp £21

Wild mushroom and Stilton open lasagne, dressed rocket leaf, garlic flatbread £18 (v)

Spencer's steaks accompanied by grilled flat mushroom, tomato, dripping chips, onion rings, parmesan

and basil dressed rocket leaves, with a peppercorn port sauce (gfo)

Sirloin 10oz £29 / Rib eye 12oz £30 / Fillet 8oz £32

Spencer's Classics

Farmers blonde battered haddock & chips with crushed peas, (medium) £16 (large) £18

Pan fried calves' liver with buttery veg, burnt onion mash, smoked bacon and proper gravy £18 (gf)

Spencer's home made beef or chicken burger, Cheddar cheese, skinny fries, smoked bacon, crispy onions £18 (gfo)

Moroccan bulgur wheat burger with Henderson's onion relish served with skinny fries £17 (ve)

Spencer's steak & ale pie, hand cut chips, crushed peas, proper gravy £20

Sharing plates

Spencer's meat sharer – crispy garlic chicken strips, sticky hot wings and blue cheese dip, pulled beef slider burger, dirty fries, onion rings, home made coleslaw, selection of dips £28 (gfo)

Spencer's British coast platter - beer battered haddock, popcorn scampi, crispy calamari, smoked Norwegian prawn

cocktail, tartare sauce, slow roasted garlic mayonnaise and skinny fries £28

Baked Camembert spiced with nduja sausage, crusty bloomer bread and fries£17 (vo, gfo)

Sandwiches £12 and salads £14

Grilled steak sandwich with melted Cheddar and red onion marmalade

Fried Halloumi with rocket leaves and tomato chutney (v)

Norwegian prawn with Marie rose sauce and kos lettuce

Chicken, bacon. pesto and mozzarella

Farmers blonde beer battered Haddock with Tartare sauce

All sandwiches are served on rustic bloomer with fries and fresh dressed leaves. Gluten free bread available on request

Side orders - £4.50

Skinny fries (veo) or dripping chips, seasonal vegetables (veo), mashed potatoes, onion rings,

house salad with a honey and grain mustard dressing

Desserts

Mango and passion fruit Eton mess £8 (gf)

Bakewell tart with clotted cream ice cream £8 (n)

Biscoff and white chocolate bread and butter pudding with salted caramel ice cream £8

A selection of ice creams, fresh fruit and berry coulis £7 (gfo)

The Spencer's cheese board with celery, grapes, quince jam and cracker breads £9 (gfo) (Perl Wen Welsh Brie, Lincolnshire Poacher, Blue Murder, Smoked Cheddar Gorge)

V= Vegetarian, VO= Vegetarian option VE= Vegan, VEO = vegan option please ask server for alternatives on other dishes with veo on, GF = Gluten free, GFO = Gluten free option N= contains nuts If you have any allergies or dietary requirements, please advise before ordering. Please note our kitchen may contain traces of nuts

