

Stone Baked Pizzas

Our 8" and 12" artisan pizza bases are made using re-milled durum semolina, hand stretched and stone baked

Classic Margherita 8" 7.00 | 12" 11.50 (V, VEO)
Oregano infused Spencer's tomato sauce and creamy Fior di Latte mozzarella.

Spencer's Spicy 8" 8.75 | 12" 14.50
Oregano infused Spencer's tomato sauce, creamy Fior di Latte mozzarella topped with spicy Calabrian Nduja sausage, peppadew peppers, fiery Ventricina salami and jalapeno peppers

From The Garden 8" 9.00 | 12" 14.50 (V, VEO)
Oregano infused Spencer's tomato sauce, creamy Fior di Latte mozzarella, balsamic glazed onions, peppadew peppers, olives, mushrooms, topped with rocket leaves

Parma Ham and Mushroom 8" 8.95 | 12" 14.50
Oregano infused Spencer's tomato sauce, creamy Fior di Latte mozzarella, Parma ham and mushroom

We offer a 12" gluten free pizza base for all our pizzas

BBQ Chicken 8" 9.50 | 12" 16.75
Smoky and sweet BBQ sauce base, Fior di Latte mozzarella, sliced chicken breast, balsamic glazed onions and Parma ham

Fully Loaded 8" 9.00 | 12" 14.50
Oregano infused Spencer's tomato sauce, creamy Fior di Latte mozzarella, smoked paprika pepperoni, sliced chicken, Napoli salami and Parma ham

Napoli Pepperoni 8" 8.95 | 12" 14.50
Oregano infused Spencer's tomato sauce, creamy Fior di Latte mozzarella, smoked paprika pepperoni and Napoli salami

Garlic Pizza Bread

Garlic Pizza Bread 8" 4.75 | 12" 7.75 (V)

Garlic & Mozzarella Pizza Bread 8" 5.50 | 12" 9.75 (V)

Tomato Garlic Pizza Bread 8" 5.50 | 12" 8.75 (V)

(VEO) Vegan option available on our Margherita and From The Garden with our dairy free Sheese

Desserts

Chocolate and Orange Cookie Dough Pie (N) 8.00
with bourbon vanilla ice cream

Rum and Raisin Sponge 8.00 (GF, N)
with praline and pecan ice cream

Affogato 6.00 (GF)
hot espresso shot of coffee with vanilla ice cream
Add a shot of Baileys, Cointreau or Tia Maria 3.50

Apple and Pear Crumble Tart 8.00
with Calvados crème anglaise

A Selection of Ice Creams, Fresh Fruit and Berry Coulis 7.00 (GFO)

The Spencer's Cheese Board 9.00 (GFO)
with celery, grapes, quince jam and cracker breads

SPENCER ARMS

Winter 24/25 MENU



Bits & Bobs

Artisan Bread Rolls 3.00 (VEO, GFO)
with aged balsamic and extra virgin olive oil

Farmers Blonde Beer Battered King Prawns 5.50
with chilli plum jam

Rosemary and Garlic Marinated Olives 4.50 (VE, GF)

Halloumi Fries 5.50 (GF, V)
with slow roast garlic dip

Sticky Hot Wings 5.50 (GF)
with blue cheese dip

Sandwiches & Salads

Sandwiches 13.00 | Salads 15.00
All sandwiches are served on Ciabatta bread with fries and fresh dressed leaves. Gluten free bread available on request

Grilled Steak Sandwich
with melted Cheddar and red onion marmalade

Fried Halloumi (V)
with rocket leaves and tomato chutney

Norwegian Prawn
with Marie rose sauce and kos lettuce

Turkey, Brie and Cranberry

Farmers Blonde Beer Battered Haddock
with tartare sauce

Starters

Soup of the Day 7.00 (GFO, VEO)
with sourdough bloomer

Panko Crispy Brie 7.50 (GFO)
with a cranberry and chilli plum dip

Tempura Battered Monkfish 10.00 (GFO)
Asian salad, miso mayonnaise

Shredded Ham Hock on a Warm Crumpet 9.00 (GFO)
with poached egg and hollandaise

Potted Beef and Smoked Bacon, Mini Yorkshire Pudding and Gravy 9.50 (GFO)

Smoked Salmon 9.00
with dill cream cheese, rye blinis, avocado and lime gel

Sharing Plates

Spencer's Meat Sharer 28.00 (GFO)
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

Spencer's British Coast Platter 28.00
beer battered haddock, popcorn scampi, crispy calamari, smoked Norwegian prawn cocktail, tartare sauce, slow roasted garlic mayonnaise and skinny fries

Grill

Spencer's Steaks
Sirloin 10oz 30.00 | Rib Eye 12oz 32.00
Fillet 8oz 34.00 (GFO)
accompanied by grilled flat mushroom, tomato, dripping chips, onion rings, parmesan and basil dressed rocket leaves, with a peppercorn port sauce

Pan Fried Calves' Liver 19.00 (GF)
with buttery veg, burnt onion mash, smoked bacon and proper gravy

Spencer's Home-made Beef or Chicken Burger 18.00 (GFO)
Cheddar cheese, skinny fries, smoked bacon, crispy onions

Plant Based Burger 18.00 (VE)
with chilli, lime and onion relish served with skinny fries

Sides

All 4.50
Skinny Fries (VEO)

Dripping Chips

Seasonal Vegetables (VEO)

Mashed Potatoes

Onion Rings

House Salad with a Honey and Grain Mustard Dressing

Mains

Farmers Blonde Battered Haddock and Chips
Medium 18.00 | Large 20.00
crushed peas and curry sauce

Slow Cooked Lamb Shank 20.00 (GF)
pomme purée, braised red cabbage, tenderstem broccoli and parsnip

Pan Fried Sea Bream 18.00 (GF)
sundried tomato and pea risotto, parmesan crisp

Spencer's Steak and Ale Pie 22.00
hand cut chips, crushed peas, proper gravy

Wild Mushroom and Stilton Open Lasagne 19.00 (V)
with dressed rocket leaf, garlic flatbread

Soy, Ginger and Honey Glazed Salmon Fillet 21.00
with noodle stir fry and teriyaki sauce

Chicken Breast 22.00 (GF)
polenta cake, charred shallot with chorizo and broad bean velouté

(V) Vegetarian | (VO) Vegetarian option
(VE) Vegan | (VEO) Vegan option
Please ask server for alternatives on other dishes labelled VEO
(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.