

SPENCER ARMS

A La Carte Summer 2022

Appetiser

Bread with aged balsamic and extra virgin olive oil £2.50 (veo) Rosemary and garlic marinated olives £3 (ve, gf)

Starters

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

Calamari, courgette and pepper tempura with lemon aioli £8 (gf veo)

Gin and pink grapefruit cured salmon with cucumber and tonic gel £8 (gfo)

Pork and beef meatballs in a rich tomato and basil sauce with toasted garlic focaccia £7 (gfo) (veo)

Ham hock and pea croquet with shallot and cauliflower relish £7 (gfo)

Crispy duck leg with an Asian bean sprout salad £8

Mains

Roast salmon with a cave aged Greek feta salad £18 (gf)

Roast lamb rump, heritage carrots, celeriac puree and potato rosti with pan jus £19 (gf)

Red mullet with a warm salad of sautéed new potatoes, sundried tomatoes and chorizo £18 (gf)

Wild mushroom and stilton open lasagne, dressed rocket leaf, garlic flatbread £16 (veo)

Braised beef cheek ragout with rigatoni, cherry tomatoes and artichokes £16 (veo)

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 £28 or Fillet 8oz £32

Classics

Beef dripping cooked beer battered haddock & chips with crushed peas, (medium) £14.50 (large) £17.50

Lasagne al forno, garlic ciabatta bread, parmesan dressed rocket leaves £14.50

Spencer's homemade beef or chicken burger, Cheddar cheese, skinny fries, pancetta, crispy onions £16 (gfo)

Plant based mushroom burger with spiced mayonnaise served with skinny fries £15 (gfo, ve)

Homemade steak & ale pie, hand cut chips, crushed peas, proper gravy £16.50

Sharing plates

Spencer's meat sharer - Cajun spiced chicken strips, bbq chicken wings, pulled beef slider burger, dirty fries, onion rings, homemade coleslaw, selection of dips £22.95 (gfo)

Spencer's British coast platter - beer battered haddock, crispy calamari, smoked Norwegian prawn, crayfish cocktail, tartare sauce, slow roasted garlic mayonnaise and skinny fries £19.95

Red onion, chorizo and mature cheddar fondue with crusty bloomer £15

Sandwiches £12

(Any of the below can be a salad without the bread for an additional £2)

Grilled steak with melted Cheddar and red onion marmalade

Fried Halloumi with rocket leaves and tomato chutney (v)

Norwegian prawn and crayfish with Marie rose sauce and crisp lettuce

Grilled chicken Caesar (contains anchovies)

Beer Battered Haddock goujons with Tartare sauce

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

Sides - £3.80

Skinny fries(veo) or dripping chips, Seasonal vegetables(veo), Mashed potatoes, Onion rings, House salad with a honey and grain mustard dressing

Desserts

Black forest roulade with fresh berries and raspberry gel £7.50 (gf)

Spencer's strawberry and framboise liqueur trifle £7.50

Vanilla pannacotta with caramelised peach and honeycomb £7.50 (gf)

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

Selection of 4 British Isles cheeses with celery, grapes, quince jam and cracker breads £9 (gfo)

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 If you have any allergies or dietary requirements, please advise before ordering. Please note our kitchen may contain traces of nuts