

SPENCER ARMS

Autumn Winter 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 (GFO)
with blue cheese dip

Sandwiches & Salads

Sandwiches 14.00 | Salads 16.00
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 artisan bread roll

Crispy Fried Smoked Mozzarella 8.50 (GFO, VO)
tomato and basil dipping sauce,
parmesan dressed rocket leaves

Turkey, Nduja and Stuffing Sausage Roll 9.00
frisse leaf salad, cranberry chutney

Thai Spiced Fishcake 9.50 (GF)
lime and chilli relish, mixed salad

**Honey and Mustard Glazed
Pigs in Blankets 10.00**
winter salad of rocket leaves, toasted walnuts,
pomegranate seeds, goats cheese and balsamic

Panko Fried Scallops 12.00 (GFO)
pea and mint volute, Parma ham crisp,
truffle oil and parmesan tuile

Sharing Plates

Spencer's Meat Sharer 29.50 (GFO)
crispy garlic chicken strips, sticky hot wings
and blue cheese dip, pulled pork slider burger,
dirty fries, onion rings, home-made coleslaw,
selection of dips

Spencer's Coast Platter 29.50
beer battered haddock and king prawns,
crispy calamari, smoked Norwegian prawn
cocktail, tartare sauce, slow roasted garlic
mayonnaise and skinny fries

Mains

Spencer's Steaks

Sirloin 10oz 32.00 | Rib Eye 12oz 34.00

Fillet 8oz 36.00 (GFO)

accompanied by grilled flat mushroom, tomato, dripping chips, dripping fried onion rings, parmesan and basil dressed rocket leaves, with a peppercorn port sauce

Tandoori Spiced Lamb Cutlets 22.00 (GF)

saffron fondant potato, charred fennel, mint raita, creamy tandoori sauce

Pan Fried Bream 21.00 (GF)

squid ink risotto with mussels, pickled shallots and fennel

Apple and Cider Braised Pulled Pork 22.00

chorizo and black pudding croquette, roasted vegetable ragu

Spencer's Steak and Ale Pie 23.00

hand cut chips, crushed peas, proper gravy

Casarecce Pasta with flaked Hot Smoked Salmon, Brown Shrimp and Capers

24.00 (GFO)

in a dill white wine and lemon cream sauce

Farmers Blonde Battered Haddock and Chips

Medium 18.00 | Large 20.00

crushed peas and curry sauce

Pan Fried Calves' Liver 20.00 (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, smoked bacon, fries and coleslaw

Add onion rings 2.50, beef pattie 4.50

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

Dripping Fried Onion Rings

House Salad (VEO)

with a honey and grain mustard dressing

(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.

We have looked at our kitchen procedures and practices and although we have taken some steps to control the unintended presence of allergenic ingredients in our food, we cannot fully guarantee this. Therefore, our food may not be safe for those people who have a food allergy or suitable for those with an intolerance.

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 cheese

Desserts

Cookie Dough Chocolate Brownie 9.00
with vanilla ice cream

White Chocolate Mousse 9.00 (GF)
raspberry and vanilla vodka syrup, fresh raspberries and meringue

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

Sticky Toffee Pudding 9.00 (GF)
toffee and treacle sauce, salted caramel ice cream

A Selection of Ice Creams with Fresh Fruit 8.00 (GFO)

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