

SPENCER ARMS

A La Carte Winter 2021

Starters

Cream of leek and parsnip soup with parmesan & herb croutons £7 (gfo) (vo)

Grissini and bread selection, Sicilian olives marinated in garlic, chilli and rosemary with a selection of dips £7 (veo)

Fried panko brie with caramelised walnut salad and cranberry chutney £7.50 (v, gf)

Ham hock terrine with pickled pears, red cabbage, grain mustard and honey dressed watercress £7.50 (gfo)

Prawn cocktail with tempura king prawn and a spiced pumpernickel crumb £8.95

Smoked haddock scotch egg with crispy leeks, curry sauce and dressed endive lettuce £7 (gf)

Steamed mussels in a red wine, tomato and Calabrian sausage sauce £8 (gfo)

Mains

Slow cooked lamb shank in Barolo wine, served with roast winter root vegetable and buttery mash potatoes £18 (gf)

Roast sea bass with a casserole of tomato, butterbeans, courgettes, Kalamata olives and capers £17 (gf)

Seared salmon fillet with confit beetroot, crushed new potatoes, pearl onions and smoked pancetta £18 (gfo)

Roast chicken breast on a sautéed potato salad of chorizo, peppers, red onion and sun blush tomatoes £17(gf)

Pork fillet wrapped in sage and Parma ham with pommery mustard creamed potato & marsala wine sauce £18 (gfo)

Potato gnocchi in a creamy wild mushroom and blue cheese sauce served with dressed rocket leaves £15 (v)

Spencer's Steak served with grilled flat mushroom and tomato, dripping chips, onion rings, parmesan and basil dressed rocket leaves and a peppercorn port sauce. Sirloin 10oz £26 or Fillet 8oz £29 (gfo)

Classics

Beef dripping cooked beer battered haddock & chips with crushed peas, Medium £12/Large £16

Lasagne al forno served with garlic ciabatta bread and parmesan dressed rocket leaves £13

Spencer's homemade beef or chicken burger, topped with mature cheddar, crisp pancetta and crispy onions served with dripping fries £13 (gfo)

Sweet potato, lentil and chickpea burger, homemade barbecue sauce served with skinny fries £13 (gfo, ve)

Sausage with creamed mash potatoes and slow cooked onion gravy £15 (gf)

Homemade steak & ale pie, served with hand cut chips, crushed peas and proper gravy £15

Sharing plates

Spencer's antipasto; prosciutto de Parma, mortadella, Calabrian spianata sausage, salami Milano, marinated olives, mozzarella bocconcini, sun blush tomatoes, parmesan and rocket salad with rustic breads £17 (gfo)

Spencer's British coast platter; beer battered haddock, salt and pepper squid, smoked Norwegian prawn cocktail and skinny fries served with tartare sauce and slow roast garlic mayonnaise £17

Spencer's frivolity of cheese; mozzarella, halloumi and brie fries with a mature cheddar fondue and parmesan glazed fries served with tomato basil dipping sauce £16 (vo)

Baked camembert, orchard apple chutney, herb oil & crusty bloomer £13 (v, gfo)

Sandwiches

Grilled steak sandwich with melted cheddar and red onion marmalade £9

Fried halloumi with rocket leaves and tomato chutney £8 (v)

Norwegian prawns with Marie rose sauce and crisp lettuce £9

Turkey, brie and cranberry sandwich £8

Beer battered haddock fish finger sandwich with tartare sauce £9

All sandwiches are served on rustic bloomer with vegetable crisps and fresh dressed leaves

Gluten free bread available on request

Add a bowl of our soup of the day £3

Add hand-cut beef dripping chips or fries £3

Sides

Dripping chips or skinny fries £3.80 Seasonal vegetables £3.80

Mashed potatoes £3.80 Onion rings £3.80 Mixed salad £3.80

Desserts

Chocolate orange brownie with vanilla ice cream and candied kumquats £7.50

Toffee apple bread and butter pudding with vanilla ice cream £7.50

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

Spencer's fruit crumble with white chocolate and raspberry ice cream £7.50

Tiramisu cheesecake with a biscotti and coffee crumb £7,50

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