

## Sharers

- Sourdough Boule**, butter (v) 5  
**Rosemary & Garlic Camembert**, baked in sourdough with celery (v) 15  
**Calabrian Cured Charcuterie**, sourdough, marinated tomatoes & olives 16.5  
**The Continental Board**, Camembert baked in sourdough, cured Calabrian meats olives (v) 25

## Starters

- Pan-Seared Scallops**, chorizo & creamed peas 10  
**Tomato Tarte Tatin**, olive & rocket salad (ve) 7  
**Handmade Scotch Egg**, celeriac remoulade 7  
**Grilled Goat's Cheese**, toasted sourdough, wild garlic pesto, tomatoes with aged balsamic (v) 7  
**Lightly Dusted Calamari**, chilli & mango salsa 7.5  
**Oak-Smoked Chicken Liver Parfait**, toasted sourdough & red onion marmalade 7.5

## Roasts

Available until 6pm  
All our roasts come with a Yorkshire pudding, ruffled thyme roasted potatoes & seasonal vegetables

- Rosemary & Garlic Rubbed Leg of Lamb**, red wine jus 19.5  
**21 Day Aged Rib of Beef**, red wine jus 19.5  
**To Share - Whole chicken**, Pigs-in-blankets, roast potatoes, stuffing & gravy & Yorkshire puddings 39  
**Mixed Nut Roast**, vegetarian gravy (v) 17

Add a side, **Cauliflower Cheese** (v) 4, **Pigs-In-Blankets** 4, **Yorkshire Pudding** 0.5

## Mains

See our daily specials board for seasonal dishes prepared by our chef

- Roast Atlantic Cod**, leek, chorizo, pea ragu & a white wine sauce 17.5  
**8oz Sirloin Steak**, heritage breed, grass-fed, aged for 50 days; served with balsamic tomato, tobacco onions & fries or a side salad; choose your sauce - Béarnaise<sup>†</sup>, beef dripping & thyme or peppercorn<sup>†</sup> 24.5  
**For two to share: Côte de Boeuf**, 24oz aged for 28 days, served with balsamic tomato, tobacco onions, with fries or side salad and your choice of sauce, Béarnaise<sup>†</sup>, beef dripping & thyme or peppercorn<sup>†</sup> 55  
**Nourish Bowl**, charred broccoli, beluga lentils, roasted chickpeas, pumpkin seeds & pomegranate (ve) 13  
Add chicken 3, Halloumi 3  
**Risotto Primavera**, sautéed peas, asparagus, courgettes (v) 14.5  
**Fish & Chips**, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 15.5

## Sides

**Halloumi Fries** with chilli jam 6.5 | **Triple-Cooked Chips** 4.5 | **Spring Greens** (v) 4 | **Avocado & Cherry Tomato Salad** (ve) 5 | **Truffled Potatoes** (ve) 5

## Desserts

- Warm Belgian Chocolate Brownie**, hazelnut ice cream (v) 6.5  
**Sticky Toffee Pudding**, Bourbon vanilla ice cream (v) 6.5  
**Apple Tarte Fine**, Bourbon vanilla ice cream & caramel sauce (v) 7  
**Fresh Berry Sundae**, strawberry coulis (ve) 6.5  
**Eton Mess**, fresh strawberries, whipped cream, crushed meringue and amaretti biscuits (v) 6.5  
**Cheese Board**, Taw Valley Mature Cheddar & Italian blue cheese, Fudge's biscuits, date chutney & celery (v) 9.5

## Hot Drinks

**Cappuccino** 2.5 | **Americano** 2.25 | **Pot of English Breakfast Tea** 2.25 | **Selection of flavoured & herbal teas** 2.25

Allergen Information. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. <sup>†</sup> = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Subject to availability.



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SPANIARDS  
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