



## SHARERS

Marinated olives	£5
Halloumi bites, <i>with sweet chilli mayo (gf) (v)</i>	£8
Honey & whole grain mustard chipolatas	£7.50
Hummus, and grilled pitta	£6
Padron peppers <i>with Maldon sea salt (v)</i>	£8

## STARTERS

Celeriac & Bramley apple soup, celery & walnuts <i>(vg)</i>	£8.50
Wild mushroom & truffle arancini, tomato relish, shaved parmesan	£10
Salt and pepper squid, <i>with smoked chilli jelly (gf)</i>	£9.50
Hot smoked salmon scotch egg <i>with curried fennel mayo</i>	£12
Chicken liver Parfait, <i>with onion marmalade, and toasted sourdough</i>	£8.50
Caeser salad, baby gem, soft boiled egg, bacon, croutons, parmesan, and whole anchovies <u>Add grilled chicken £4</u>	£9 / £15

## ROASTS

All our roasts are served with a home-made Yorkshire pudding, crispy roast potatoes, roasted root veg, fresh season greens. Our beef is served medium rare, please ask if you would like it cooked a little bit more.

Roast Beef <i>with gravy</i>	£21
Roast Chicken <i>with gravy</i>	£19
Lentil & Cashew Nut Roast <i>with mushroom sauce</i>	£16

## MAINS

Sea bream fillet, kale, tenderstem broccoli, herb potatoes, and caper butter sauce <i>(gf)</i>	£19.50
The Spencer Arms Burger, with bacon, cheese, lettuce, relish, pickles, and fries	£17.50
Pan fried gnocchi, lentil and mushroom ragu, basil tomato, and vegan cheddar cheese <i>(vg)</i>	£15.50
Sausage & mash with caramelised red onion gravy	£15

## SIDES

Chunky chips   French fries   Creamy Mash	£5.50
Truffle fries with parmesan	£7.50
Sweet potato fries	£6.50
Seasonal greens	£6.50

*Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change.  
Allergen information available upon request. A discretionary 12.5% service charge will be added to your bill.*

## WINE LIST

		175ml	250ml	Btl
<b><u>WHITE WINES</u></b>				
	Macabeo, Spain	£6.50	£8.50	£23.50
CRISP & FRESH	Conviviale Pinot Grigio, Italy	£7	£9.25	£26
	La Lancelotta Gavi, Italy	£9.50	£12.50	£35.50
	Cape Heights Sauvignon Blanc, South Africa	£7.50	£10.50	£29
	Domaine de la Combe Muscadet, France			£39
	The Last Stand Chardonnay, Australia	£7.50	£10	£28
RICH & SMOKY	Organic Gruner Veltliner, Austria			£40
	Duc de Morny l'Ormarine Picpoul de Pinet, France	£8.50	£12	£33.50
	Domaine de la Motte Chablis, France			£60
FLORAL & FRUITY	Revenant Chenic Blanc, South Africa	£7	£9.50	£26.50
	Shucker's Shack Sauvignon Blanc, New Zealand	£9.50	£13.50	£38
	Contesa Abruzzo Pecorino, Italy			£44.50
	Koshu sur lie, Chateau Mercian Yamanashi, Japan			£40
<b><u>ROSE WINES</u></b>				
	Mirabello Pinot Grigio Blush, Italy	£7	£9	£25.50
	El Ninot de Paper Rosato, Italy	£6.50	£8.50	£23.50
	La Vielle Tour Provence, France	£10.50	£15	£42.50
	Les Cerisiers Cote du Rhone Rose	£8.50	£12	£33.50
	Fiumicicoli Organic Rose, Corse Sartene, France			£44
<b><u>RED WINES</u></b>				
SOFT & FRUITY	Rame Garnacha, Spain	£6.50	£8.50	£23.50
	Benjamin, Malbec, France	£8	£9.50	£28
	Cape Heights Merlot, South Africa	£7	£9.50	£27
	Les Volets Pinot Noir, France	£8	£11	£30.50
SUBTLE & SPICY	Roccialta Chianti Reserva, Italy			£35
	The Last Stand Shiraz, Australia			£29
	Showdown Cabernet Sauvignon, USA	£9	£12	£34
	La Ruchette Doree Cote du Rhone, France			£32.50
DEEP & OAKY	Conviviale Primitivo, Italy	£8	£11	£31
	Artesa Rioja Crianza, Spain	£8	£11	£31
	Don Nicaron, Malbec, Argentina			£44
	Chateau Milon Saint-Emilion, France			£60
<b><u>CHAMPAGNE &amp; SPARKLING WINES</u></b>				
	Fontessa Prosecco Spumante Brut, Italy	£8.50		£32
	Henners Brut, England			£70
	Henners Rose Brut, England			£75

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