

# The WINGED SPUR

## Nibbles to Share

<b>ARTISAN BREADS</b> Olive oil & balsamic vinegar (vg)	5.5	<b>ROASTED RED PEPPER HUMMUS</b> Flatbread (gfa) (vg)	6
<b>MARINATED OLIVES</b> (gf) (vg)	6.5	<b>BAKED 'NDUJA, MOZZARELLA &amp; ROASTED RED PEPPER DIP</b> Garlic Pizza Bread (gfa)	9

## Starters

<b>LEEK &amp; POTATO SOUP</b> Dipping bread (vg) (gfa)	6.5
<b>HAM HOCK TERRINE</b> Apple, fennel, piccalilli & croutes (gfa)	7.5
<b>CHICKEN WINGS</b> Choose a sauce: Buffalo Hot Sauce (gf) or Smoked BBQ Sauce (gfa). Sour cream & celery	8.75/17.5
<b>CRAB CROQUETTE</b> Sriracha Mayonnaise (gf)	9
<b>CRISPY SQUID</b> Lemon aioli (gf)	8
<b>BREADED BRIE</b> Cranberry chutney (gf)(v)	7.5
<b>VEGEATBLE PAKORA</b> A mix of fresh vegetables coated in a blend of traditional Indian spices & deep fried with mango chutney (gf) (vg)	6.75
<b>BAKED CAMEMBERT WITH WALNUTS &amp; MAPLE SYRUP</b> Onion chutney with crusty baguette - for 2 (gfa) (v)	16

## Salads

<b>APPLE &amp; WALNUT SALAD</b> Chicory, mixed leaves, fresh apples, toasted walnuts, vegan feta, dried cranberries & maple dressing (gf) (vg)	12.75
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## Large Plates

<b>GAME PIE</b> Pheasant, guinea fowl, pigeon & venison in a shortcrust pastry served with thick chips, seasonal greens & red wine jus	18
<b>PAN SEARED SALMON</b> Fondant potato, seasonal greens with dill & white wine cream	22.5
<b>CHICKEN SHAWARMA</b> Marinated chicken breast, onions, peppers, flatbread, mint & coriander yoghurt, roasted tomato & chilli sauce with fries	17.75
<b>PORK DUO</b> Crispy pork belly with braised pork shoulder bonbons, mustard mashed potato, seasonal greens & cider sauce (gf)	18.5
<b>PAN SEARED DUCK BREAST</b> Maple glazed duck breast, duck fat fondant potato, buttered kale with cherry & red wine jus (gf)	25
<b>GAMMON, EGG &amp; CHIPS</b> 6oz gammon steak, fried egg, thick cut chips & grilled pineapple ring (gf)	16
<b>NIGERIAN RED STEW</b> Fried plantain with a stew made of tomato, red onion, bell pepper, scotch bonnet & chickpeas with basmati & wild rice (gf)(vg)	14
<b>'PURITY SESSION IPA' FISH &amp; CHIPS</b> Fresh haddock deep fried in a batter made with locally brewed beer, thick chips, mushy peas & tartar sauce (gf) Add curry sauce (0.75)	16.25
<b>10OZ BRITISH SIRLOIN</b> Flat mushroom, plum tomato, rocket & thick cut chips (gf) Add a sauce: Red Wine Jus (£2) Garlic Butter (£2), Peppercorn sauce (£2), Blue Cheese Sauce (£3)	28
<b>STEAK FRITES</b> 6oz hanger steak, flat mushroom, plum tomato, rocket & fries (gf) Add a sauce: Red Wine Jus (£2) Garlic Butter (£2), Peppercorn sauce (£2), Blue Cheese Sauce (£3)	19.5
<b>DOUBLE CHEESEBURGER</b> Double beef patty, American cheese, house burger sauce & salad on a brioche bun, fries & homemade slaw (gfa) Add streaky bacon (1)	14.5
<b>FRIED CHICKEN BURGER</b> Smoked Applewood cheddar, maple BBQ sauce & salad on a brioche bun with fries & homemade slaw (gfa) Add streaky bacon (1)	15.5
<b>VEGAN BURGER</b> Moving Mountains burger, vegan cheese, vegan mayo & salad on a bun with fries (vg)	13.75

## Pizza

Our pizzas are freshly prepared from scratch using homemade dough, fior di latte mozzarella and San Marzano tomato sauce.

<b>PULLED PORK, RED ONION, SWEETCORN &amp; JALAPEÑOS</b>	14.5
<b>'NDUJA, PEPPERONI, BBQ CHICKEN &amp; BACON</b>	16.5
<b>MARGHERITA</b> (v) (vga)	11.5
<b>PEPPERONI, JALAPEÑOS &amp; CHILLI FLAKES</b>	14
<b>ROASTED PEPPERS, OLIVES, SUN-DRIED TOMATOES, COURGETTE &amp; BASIL PESTO</b> (v) (vga)	13.75
<b>GROUND BEEF, AMERICAN CHEESE, PICKLES, RED ONION &amp; HOUSE BURGER SAUCE</b>	14.5

Add garlic & herb dip 0.75

## Sides

<b>FRIES</b> (vg) (gf)	3.75
<b>THICK CHIPS</b> (vg) (gf)	3.75
<b>DIRTY FRIES</b> Pulled pork, jalapeños, BBQ sauce & sour cream (gf)	7.75
<b>HOUSE SALAD</b> (vg) (gf)	3.75
<b>SEASONAL GREENS</b> (vg) (gf)	3.75
<b>GARLIC &amp; MOZZARELLA PIZZA BREAD</b> (v)	9.5

*Daily Specials* Ask your server for details.



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## MAIN MENU

### GOOD HOST CLUB

Monday - Friday\* | 4pm-7pm\*\*

**15% OFF FOOD (5-7PM)**

**2-4-1 PIZZA**

**COCKTAILS £7 EACH**

**HOUSE WINE £14.95 A BOTTLE**

**PROSECCO £17.50 A BOTTLE**

**BOTTLED BEER 2 FOR £7**

Everything starts with our members. Become a Good Host Club Member to activate the perks. Membership is free and sign up takes 30 seconds. As part of the Good Host Club you will be entitled to further member only benefits, competitions and updates.

\*Not including Bank Holidays \*\*Orders must be placed before 7pm



GOOD HOST GROUP

ESTD 2019

#### ALLERGEN KEY:

(GF) Gluten Free, (GFA) Gluten Free Available, (V) Vegetarian, (VA) Vegetarian Available, (VG) Vegan, (VGA) Vegan Available We cannot guarantee that our products do not contain traces of nuts and/or seeds. Our menu descriptions do not include all ingredients. All weights are approximate uncooked. Whilst every effort is made to identify and remove shell, please note that some fragments may remain. All fish dishes may contain bones. If you have a food allergy please let us know before ordering.