



## À La Carte Menu

Served daily from 12-2.30pm & 6-9.30pm

Dockyard G&T **8**      Barnsole Bubbles **10**      Aperol Spritz **8**

Marinated gordal olives **4.5**      Bread & butter for the table **3**

### Starters

Tomato gazpacho, burrata, focaccia & arbequina (v) **9**  
Soy cured salmon, pickled cockles, lotus root & wasabi **9.5**  
Mussels, Kentish Pip cider cream sauce & warm sourdough **9 / 17**  
Lobster raviolo, bisque espuma & buttered leeks **14**  
Cured meats, manchego, marinated gordal olives & bread **10 / 19**  
Chicken, bacon & avocado caesar salad **8.5 / 16**

### Mains

Pea & broad bean pearl barley risotto, aged Parmesan & crisp hens egg (v) **17**  
Chalk stream trout, anchovy mayo, braised sungold & charred broccoli **20**  
Battered haddock, minted crushed peas, tartare & seaweed triple cooked chips **19**  
Moroccan spiced lamb rump, Israeli couscous tabbouleh & smoked goats cheese **24**  
Barbecued ancho chilli Iberico presa, creamed potato & buttered dwarf beans **26**  
Barbecued rib-eye, garlic & herb butter and all the sides **30**

### Sides

Triple cooked paprika salt chips **4**  
Tenderstem Broccoli, Parmesan & lemon **4**  
Heirloom tomato salad & pistachio pesto **4**

### Pudding & Cheese

Hazelnut chocolate delice, cocoa nib tuile & buttermilk ice cream **9.5**  
Lemon & raspberry panna cotta, shortbread & raspberry sorbet **8.5**  
Frozen banana parfait, lotus biscoff ice cream, caramelised banana & toffee sauce **9**  
Baked cherry & almond tart, candied almonds & blackcurrant sorbet **8.5**  
Selection of artisan cheeses, red onion chutney & crackers **12**  
Cheese sharing board **10** (min. 2 persons)

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 12.5% service charge will be added to your bill
- Dinner B&B package includes; starters to the value of £9.00, mains to the value of £22.00 & puddings to the value of £8.50 – all other dishes are available at a supplement



### **Set Menu - Monday to Thursday**

Tomato gazpacho, burrata, focaccia & arbequina (v)  
or  
Soy cured salmon, pickled cockles, lotus root & wasabi

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Pea & broad bean pearl barley risotto, aged parmesan & crisp hens egg (v)  
or  
Battered haddock, minted crushed peas, tartare & seaweed triple cooked chips

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Lemon & raspberry panna cotta, shortbread and verbena sorbet  
or  
Hazelnut chocolate delice, cocoa nib tuile & hazelnut ice cream

### **Two Courses for 25 or Three for 30**

#### **Dinner with B&B Package**

Why not come back and stay with us next time?

Enjoy a three course dinner and a luxurious night in one of our beautiful rooms...

FROM just £149.00 per night for two guests!

Speak to one of the team, visit [www.thedog.co.uk](http://www.thedog.co.uk)  
or call 01227 720 339 to get booked in now.

Thank you for visiting us, we look forward to welcoming you back soon!

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