



À La Carte Menu

Dockyard G&T **6.2** Barnsole Bubbles **10** Dockyard Damson Negroni **10**
Marinated gordal olives **4.5** Bread & butter for the table **3**

Seasonal Classics

Chicken, bacon & avocado caesar salad, anchovies & baby gem lettuce **8/17**
Mussels in Kentish Pip cider, garlic & cream with Wild Bread sourdough **9/17**
Cured meats, Gordal olives, focaccia, manchego & smoked chickpea purée **11.5 / 22**
The Dog's classic fish & triple cooked chips, marrowfat peas & tartar sauce **20**
Barbecued gochujang spatchcock poussin, courgette & chilli salad, salsa verde **22**
30 day dry aged fillet steak (200g), herb butter, celeriac remoulade, triple cooked parmesan & truffle chips with baby leaf salad **42***

Starters

Heritage tomatoes, ajo blanco sauce, toasted almonds & basil (Ve) **8**
Gnocchi, green pea, broad bean, cured yolk, parmesan & poached egg (V) **9**
Grilled devilled butterflied mackerel, capers, dill, cucumber & iced fennel **10**
Lobster raviolo, buttered leeks & bisque espuma **14**
Crispy lamb shoulder, burnt onion ketchup, cherry tomato & burnt baby leek **11**
Coronation chicken terrine, tea soaked raisins, curried mayonnaise & mango **9.5**

Mains

Pressed polenta, parsley sauce, baby carrots, pickled shallot & feta cheese (Ve) **18**
Wild mushroom risotto, summer black truffle, parmesan & crème fraîche (V) **21**
Pan fried Cod, buttered beans, watercress, Lemon verbena & basil beurre blanc **22**
Sea trout, braised sungold tomatoes, tenderstem broccoli & anchovy emulsion **22**
Roasted rack of lamb, minted sausage roll, fondant potato, broccoli & fine beans **26**
Supreme of chicken, artichoke, courgette, gooseberry & sourdough bread sauce **23**

Sides

Triple cooked paprika salted chips (V) **4.5**
Fine beans, almonds & lemon (V) **3.5**
Tenderstem broccoli & parmesan **3.5**
Jersey royal & crème fraîche (V) **3.5**
Baby leaf salad (V) **3.5**

P.T.O for Pudding!

- Please notify a member of staff of any allergen and dietary requirements
 - A discretionary 12.5% service charge will be added to your bill
 - * £10.00 supplement for Dinner with B&B guests & some voucher holders
- Printed: August 2021 - Subject to Change



Pudding & Cheese

Coconut & green cardamom rice pudding, muscovado & kaffir lime (Ve) **8**

Greengage plum & frangipane tart, almond ice cream (V) **8**

Raspberry soufflée, pistachio crumble, caramelised white chocolate ice cream (V) **8.5**

Tonka bean & vanilla panna cotta, lavender honey, macadamia nut, apricot sorbet **8**

Cherry & gianduja chocolate mille feuille, hazelnut praline & cherry sorbet **10**

Selection of artisan cheeses, red onion chutney & crackers **12**

Selection of artisan cheeses, sharing board **10 pp** (min. 2 persons)

Fancy a stroll after lunch? Why not visit our friends at The Chalk House (Tues to Sat).

Why not come back and stay with us next time?