



SAMPLE À La Carte May 2022

Dockyard G&T **8**

Gusbourne Brut **11**

Dockyard Damson Negroni **10**

Pornstar Martini **12** After-Eight Martini **12**

Marinated Gordal olives **5** Gilda bread sourdough, churned Jersey butter **5**

Seasonal Classics

Italian cured meats, aged provolone cheese, olives & olive sourdough **12/23**

Native lobster raviolo, leek étuvée & bisque espuma **15***

The Dog fish & chips - battered fish of the day, old bay seasoned chips, wild garlic gribiche & lemon in muslin **MP**

Barbeque tandoori spiced spatchcock poussin, courgette & watercress salad **24**

Starters

Charred tenderstem broccoli, harissa hummus, smoked almonds & coconut parmesan (pb) **9**

Leek & watercress veloute, crumbled feta, mint oil & sourdough cracker (v) **10**

Wye Valley asparagus, lardo di Colonnata, whipped cods roe & hazelnuts **12.5**

Grilled mackerel, miso & chilli fennel & puffed wild rice **9.50**

Soy cured salmon, wasabi emulsion, pickled cockles & lotus root crisp **11**

Confit lamb shoulder croquette, celeriac remoulade, wild garlic mayo & burnt spring onion **11**

Mains

Spiced caramel fine shallot tart, Wye Valley asparagus and rocket (pb) **19**

Caramelised onion & blue cheese suet pudding, purple sprouting broccoli & blue cheese sauce (v) **20**

Pan fried sea trout, smoked mussel soft herb risotto and monks beard **25**

Rack of Kentish lamb, harissa spiced sausage roll, dwarf beans & salsa verde **26**

Supreme of chicken, spring onion, Jersey royals, BBQ hispi & truffle cream sauce **24**

Rose veal sirloin, wild garlic butter, baby gem Caesar, truffle & parmesan chips **34****

Sides

Paprika salt triple cooked chips **5**

Buttered Jersey royals **5**

Fine beans & smoked almonds **5**

Baby gem lettuce, caesar dressing & anchovy **5**

Heirloom tomato salad with aged balsamic **5**

If you prefer your server to wear a mask, please just ask.

• Please notify a member of staff of any allergen and dietary requirements - (pb - plant based), (v - vegetarian)

• A discretionary 12.5% service charge will be added to your bill

* £3.00 supplement for Dinner with B&B guests & some voucher holders

** £5.00 supplement for Dinner with B&B guests & some voucher holders

Printed: 01 April 2022

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Pudding & Cheese

Blueberry cheesecake, toasted oats & coconut ice cream (pb) **10**

Warm bourbon pecan pie, whiskey soaked raisins & kaffir lime leaf sorbet **11**

Rhubarb & buttermilk panna cotta, burnt honey orange, macadamia nut & verbena ice cream **12**

Salted caramel chocolate fondant, Tahitian vanilla ice cream & white chocolate crumb (15 mins) **12**

Ice creams & sorbets - caramelised white chocolate, Lotus biscoff, banana, Tahitian vanilla, salted caramel, pear & sauternes sorbet, blood orange sorbet, rhubarb sorbet (per scoop) **2**

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

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

Fancy a stroll after lunch? Visit our friends at The Chalk House (Tues to Sat).

Why not stay with us next time?

Dinner with B&B Package

Enjoy a three course meal & a luxurious night in a beautiful room...

FROM just £99.00 per person, based on two sharing.

Great British Staycation!

Book 4 nights (or more) B&B in a super king room and get 25% off your booking.

Use Voucher Code: GBS22

Don't forget to take this menu with you!

Speak to one of the team, visit thedog.co.uk or call 01227 720 339.

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