



SAMPLE Lunch Menu May 2022

Snacks & Sandwiches

- Marinated Gordal olives (v) **5**
Gilda bread sourdough, churned Jersey butter **5**
Italian cured meats, tunworth cheese, olives & olive sourdough **12**
Egg, watercress & crème fraîche sandwich (v) (20 mins) **12**
Chicken, bacon & lettuce sandwich (20 mins) **13**
BLT sandwich **12**
Smoked salmon, avocado & cucumber sandwich **14**

Sandwiches - thin cut or doorstep on white, brown or sourdough, with triple cooked paprika salt chips.

Starters

- Charred tenderstem broccoli, harissa hummus, smoked almonds & coconut parmesan (pb) **8**
Leek & watercress veloute, mint oil & sourdough cracker (v) **9**
Grilled mackerel, miso & chilli fennel & puffed wild rice **9**
Soy cured salmon, wasabi emulsion, pickled cockles & lotus root crisp **11**
Confit lamb shoulder croquette, celeriac remoulade & wild garlic mayo **10**

Mains

- Spiced caramel fine shallot tart, Sevenscore asparagus and rocket (pb) **18**
Pan fried sea trout, soft herb risotto & monks beard **24**
The Dog's classic fish & triple cooked chips & gribèchère sauce **20**
Supreme of chicken, Jersey royals, BBQ hispi & truffle cream sauce **24**
8oz grass fed beef burger, brioche bun, black garlic aioli, gherkin & Old Bay spice triple cooked chips **20**

Sides

- Paprika salt triple cooked chips **5**
Buttered Jersey royals **5**
Fine beans, crushed almonds **5**
Baby gem lettuce, caesar dressing & anchovy **5**
Heirloom tomato salad with aged balsamic **5**

Lunch Special Offer - 2 courses for £25.00 or 3 courses for £30.00

(excluding sandwiches)

P.T.O for Pudding & Cheese!

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



SAMPLE Lunch Menu May 2022

Pudding & Cheese

Blueberry cheesecake, toasted oats & coconut ice cream (pb) **8**

Warm bourbon pecan pie, whiskey soaked raisins & kaffir lime leaf sorbet **10**

Strawberry & buttermilk panna cotta, burnt honey & orange, macadamia nut & verbena ice cream **9**

Ice creams & sorbets - Tahitian vanilla, coffee, salted caramel, lemon verbena, strawberry sorbet, blood orange sorbet, kaffir lime leaf sorbet, lemon sorbet **2** (per scoop)

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).

Thanks for visiting The Dog today! 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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