



snacks

nocellara olives garlic, rosemary, chilli & lemon marinade (ve,vg,gf,df) 5
rosemary focaccia with our famous whipped marmite butter (ve,dfa) 6.5
padron peppers grilled peppers, maldon sea salt, buttermilk aioli (gf,ve,dfa,va) 7.5
puffed pork crackling salt & malt vinegar seasoning, burnt apple puree (gf,df) 7.5

starter

dry aged beef short rib croquette beef dripping jus, spinach puree, pickled onion ring 15.5
roast celeriac ricotta, candied pecans, celeriac puree, pomegranate, cranberry gel (ve,va,gf,dfa) 13.5
buttermilk fried chicken hot buffalo sauce, blue cheese sauce, compressed celery, chives (gf) 14.5
scottish scallops parsnip puree & crisps, chicken butter sauce, chicken scratchings (gfa,dfa) 17.5
bolognese arancini italian winter truffle, aged parmesan, truffle mayonnaise 15
thai fish cake red thai sauce, shaved fennel salad, pickled chilli, citrus dressing (df) 14.5
roast butternut squash soup pine nut & pistachio granola, herb oil, focaccia (df,vg) 12.5

main course

chestnut mushroom risotto confit leeks, sautéed mushrooms, winter truffle, pea shoots (gf,vg,df) 26
spiced pasta alla vodka fresh pasta, tomato vodka sauce, basil, chilli, parmesan (ve,dfa,va) 24.5
the burger raclette, crispy onions, pickle, ketchup, mustard mayo, lettuce, skinny fries (gfa,dfa) 25
festive hot dog pancetta cumberland, cranberry mayo, crispy onions, parmesan, gravy, fries 25
truffle burger raclette, crispy onions, pickle, fig jam, truffle mayo, truffle fries (gfa,dfa) 29.5
ham egg & chips iberico pork chop, triple cooked chips, burnt apple puree, fried egg (gfa,dfa) 29.5
fish & chips beer battered cod, pea puree, tartar, curry mayo, thick cut chips, pickle (gfa,dfa) 29.5
line caught bass fillet butter roasted stone bass fillet, cornish clams, herb butter, fish cake (gfa) 37.5
whole cornish sole champagne veloute, steamed shetland mussels, sea herbs, salmon caviar (gfa) 45

steaks from our dry ager

aged for 40 days & cooked over fire on our Original Caveman grill, served with a sauce & battered onion rings (gfa,dfa)
250g dry aged black angus sirloin steak - 39.5 220g grass fed centre cut fillet steak - 45
chateaubriand for two - 62 per person 1.2kg rib of beef for two "cote de boeuf" - 65 per person
500g australian wagyu rib eye sharing steak for two BMS 5+ GOLD, F1 chocolate fed wagyu - 87.5 per person
1.2kg wagyu tomahawk for two UK golden herd heritage wagyu, supreme marbling & flavour - 95 per person

sides & sauces

chicken salt fries (gf,df) house salad (gfa,ve,va,dfa) onion rings (ve,va,df,gf) mushrooms (gf,ve) green vegetables (gfa,ve,va,dfa) **all 6.5**
broccoli & cauliflower cheese (ve) braised carrots, nduja, buttermilk, chives (gfa,dfa) mac & cheese (ve) **all 7.5**
truffle & parmesan skinny fries (gf,ve) truffle & parmesan mash (ve,gf) truffle macaroni & cheese (ve) **all 12.5**
brandy & peppercorn sauce - blue cheese sauce (gf,ve) - bordelaise sauce (gf) - red wine jus (gf,df) **all 2.5**

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festive roasts

the dog & pickle festive roast - *please choose one of the following meats:*

roast norfolk turkey & stuffing 32.5 blythburgh farm rare breed pork loin 29.5
grass-fed sirloin of organic scottish beef 34.5 roast salt marsh lamb rump 34

*all served with crispy duck fat roast potatoes, buttered sprouts, honey glazed sand carrots,
pig in blanket, braised red cabbage, yorkshire pudding & roasting juices gravy (gfa)*

beetroot tarte tatin green vegetables, olive oil roasties, roast carrots, vegetable jus (df,vg,ve) 24

our famous sharing roasts (minimum of 2 people for all sharing roasts, surcharge prices are per person, steaks must be multiples of 2)

dog & pickle 3 meat sharing roast - **39.5** per person

roast norfolk turkey breast, blythburgh farm roast pork loin &
organic grass-fed sirloin of scottish beef **add salt marsh lamb rump** - *an extra 8.5 per person*
served with duck fat roast potatoes, glazed carrots, buttered sprouts, braised red cabbage, yorkshire puddings, gravy, sage & onion pork stuffing, pigs in blankets & puffed pork crackling (gfa)

chateaubriand for two - 62 per person **1.2kg rib of beef for two "cote de boeuf"** - 65 per person

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*all served with duck fat roast potatoes, glazed carrots, buttered sprouts, braised red cabbage,
yorkshire puddings, gravy, sage & onion pork stuffing, pigs in blankets & puffed pork crackling (gfa)*

roast sides

truffle cauliflower & broccoli 3 cheese gratin (ve) 12.5 four pigs in pancetta blankets 8.5
three cheese cauliflower & broccoli gratin (ve) 7.5 old spot pork, sage & onion stuffing 7.5
truffle & parmesan mash (ve,gf) 12.5 buttered sprouts 6.5 braised red cabbage (ve) 6.5

extra gravy is always readily available, enjoy !

puddings

dp sticky toffee pudding *our classic toffee pudding, toffee sauce, vanilla ice cream (gf)* 9.5

christmas pudding *traditional christmas pudding with brandy butter sauce* 9.5

classic apple tarte tatin *caramelised apples in sweet puff pastry, vanilla ice cream (va,dfa)* 9.5

cheese selection *baron bigod brie, lancashire bomb, stilton, crackers, fig chutney, quince* 13.5

sicilian lemon sponge pudding *served with crème anglaise & sicilian lemon honey (gf)* 9.5

honey & white chocolate brioche *honey roasted brioche, white chocolate ice cream, caramel* 9.5

petit fours & coffee *chocolate truffles & macarons, choice of coffee (ve)* 8

homemade ice creams & sorbets

choose from our homemade flavours (gfa,dfa,va) 3.5 per scoop

strawberry, chocolate, vanilla, salted caramel, christmas pudding / raspberry, lemon, blackcurrant

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