



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 croquette angus short rib, manchego, red pepper, chorizo, basil emulsion 14
roast pumpkin ricotta, candied walnuts, pumpkin puree, crispy sage (ve,va,gf,dfa) 12.5
buttermilk fried chicken hot buffalo sauce, blue cheese sauce, compressed celery, chives (gf) 13.5
scottish scallops black pudding, pea puree, puffed pork scratchings (gf,dfa) 16.5
three cheese arancini tomato pizzaiola sauce, aged parmesan, basil oil & cress (ve) 13
thai fish cake red thai sauce, shaved fennel salad, pickled chilli, citrus dressing (df) 13.5

main course

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

soanes farm free to roam chicken breast 28.5 blythburgh farm rare breed pork loin 28.5
grass-fed sirloin of organic scottish beef 34.5 slow roast salt marsh lamb rump 33.5
all served with crispy duck fat roast potatoes, mixed green vegetables, honey glazed
sand carrots, yorkshire pudding & roasting juices gravy (gfa)

butternut squash risotto confit squash & puree, parsley oil, pine nut granola (gf,vg,df) 24
spiced pasta alla vodka fresh pasta, tomato vodka sauce, basil, chilli, parmesan (ve,dfa,va) 24
the burger raclette, crispy onions, pickle, ketchup, mustard mayo, lettuce, skinny fries (gfa,dfa) 25
the hot dog & pickles caramelised onions, pickles, truffled parmesan, bone marrow jus, fries 24
truffle burger raclette, crispy onions, pickle, fig jam, truffle mayo, truffle fries (gfa,dfa) 29.5
beetroot tarte tatin green vegetables, olive oil roasties, roast carrots, vegetable jus (df,vg,ve) 24
butter poached monkfish courgette, lemon beurre blanc, salmon caviar, samphire (gf) 38.5
whole cornish sole meuniere compressed cucumber, croutons, brown shrimp, sea herbs (gfa) 44
(served on or off the bone)

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 soanes farm chicken breast, blythburgh farm roast pork loin &
organic grass-fed sirloin of scottish beef **add salt marsh lamb rump** - an extra 8.5 per person
duck fat roast potatoes, glazed carrots, mixed green vegetables, yorkshire puddings,
gravy, sage & onion pork stuffing, pigs in blankets & puffed pork crackling (gfa)

chateaubriand for two - 59 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 australian wagyu tomahawk BMS 5+ GOLD, F1, 400 day chocolate fed wagyu beef - **95 per person**
all served with duck fat roast potatoes, glazed carrots, mixed green vegetables, yorkshire
puddings, gravy, sage & onion pork stuffing, pigs in blankets & puffed pork crackling (gfa)

on the side

truffle cauliflower & broccoli 3 cheese gratin (ve) 12.5 four pigs in pancetta blankets 8
three cheese cauliflower & broccoli gratin (ve) 7.5 old spot pork, sage & onion stuffing 7.5
truffle & parmesan mash (ve,gf) 12.5 chicken salt fries (gf,df) 6.5 truffle & parmesan fries (gf,ve) 12.5
house salad, baby gem lettuce, shallots, tomato, croutons & aged parmesan cheese (gfa,ve,dfa,va) 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

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* 12.5

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

honey & white chocolate brioche *honey roasted brioche, white chocolate cremeux, 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 / raspberry, lemon, blackcurrant

dessert wine & port

maddalena recioto della valpolicella *veneto - Italy 2021, red fruit jam - cherry - vanilla* 50ml 11

royal tokaji *aszú 5 puttonyos, crown estates - Hungary 2013, Luscious - Apricot - Honey* 50ml 13

vintage port *quinta da prelada, douro - Portugal 2008, dark fruits - spice - intense* 75ml 15

porto white *quinta da prelada, douro - Portugal NV, apples - lemon - honey* 75ml 13

dessert cocktails - all 15.5 or two for 25

espresso martini *JJ whitley vodka, espresso shot, kahlua, simple sugar syrup*

hazelnut bueno martini *frangelico, crème de cacao, vanilla syrup, milk, bueno garnish*

cherry bakewell sour *amaretto, lemon juice, orange bitters, cherry syrup, egg white, cherry garnish*

baileys iced cappuccino *double espresso shot, milk, ice, cream, baileys, grated dark chocolate*

salted caramel espresso martini *JJ whitley vanilla vodka, kahlua, salted caramel syrup, espresso shot*

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