



## The Dog & Pickle

### Thursday Roast Menu

#### Roasts

**dry aged organic sirloin of beef - 29.5**

*served with duck fat roast potatoes, parsnip puree, gravy, yorkshire pudding, braised red cabbage, pot of seasonal vegetables (gfa,dfa)*

**soanes farm free range chicken - 29.5**

*served with duck fat roast potatoes, parsnip puree, gravy, yorkshire pudding, braised red cabbage, pot of seasonal vegetables (gfa,dfa)*

**salt baked celeriac roast - 25**

*olive oil roast potatoes, braised red cabbage, crispy parsnips, butternut squash, veggie gravy (gfa,df,v,ve)*

#### Sharing Roasts

**classic beef wellington for two, served pink 59.5 per person**

**600g dry aged chateaubriand for two 59.5 per person (gfa,dfa)**

**1.2kg 'cote de boeuf' for two 69.5 per person (gfa,dfa)**

**500g australian wagyu rib-eye for two 89.5 per person (gfa,dfa)**

**all served with duck fat roast potatoes, parsnip puree, gravy, yorkshire pudding, braised red cabbage, pot of seasonal vegetables**

PLEASE ALLOW 45 MINUTES COOKING & RESTING TIME FOR SHARING BOARDS, STARTERS OR NIBBLES ARE ADVISED

#### Extras

upgrade to beef shin stuffed yorkshire pudding - 4.5

three honey & mustard pigs in pancetta blankets - 8.5

old spot pork stuffing with sage & onion - 8.5

puffed pork crackling, chicken salt, burnt apple puree - 7.5

extra duck fat or olive oil roast potatoes - 5

crispy olive oil parsnips with sage & thyme - 7.5

broccoli & cauliflower three cheese gratin - 7.5 with truffle - 12.5

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