



SUNDAY MENU

oysters

maldon oysters: natural with mignonette sauce (gf,df) - baked rockefeller - bloody mary

£5 each £25 half dozen add caviar £2.95 per oyster

nibbles

marinated nocellara olives £5 (v,vg,gf,df) homemade focaccia, whipped marmite butter £6.5 (v,dfa)

honey & mustard pigs in pancetta blankets £8.5 puffed pork crackling, chicken salt, burnt apple £7.5 (gf,df)

nduja & mozzarella arancini, pizzaiola sauce, aged parmesan, basil £3.5 each

starters

scottish scallops, burnt butter sauce, crispy lardons, preserved lemon, chives £18 (gf)

honey sesame buttermilk fried chicken, yuzu aioli, spring onion £15 (gf)

citrus cured salmon, whipped crème fraiche, pickled cucumber, salmon caviar, blood orange £15 (gf)

glazed tiger prawns cooked over coals, chilli & mango salsa, lime emulsion £20 (df,gf)

heritage tomato salad, buffalo mozzarella, basil sorbet, tomato consommé, sherry gel £14 (gf,dfa,va,v)

chicken liver parfait, fig & shallot puree, brioche bun, crispy chicken crackling, port gel £15

dry aged fillet of beef tartar, chipotle emulsion, potato rosti, pine nuts £17.5 (gf,df)

devon crab tian, melon espuma, shiso leaf, espelette pepper £17.5 (gf,df)

dog & pickle seafood board - citrus cured salmon, devilled egg with caviar, bloody mary oysters,

dressed crab, pickles, anchovy, fennel salad, rye bread £35 (gfa,dfa)

main plates

sunday roast: soanes farm chicken breast, blythburgh farm roast pork loin or organic beef sirloin £29.5

served with: duck fat roast potatoes, red cabbage, carrots, greens, yorkshire pudding, gravy

miso cauliflower steak, olive oil roast potatoes, braised red cabbage, maple glazed carrots, vegan gravy £25 (gf,df,vg,v)

pan fried gnocchi, tomato ragu, courgette puree, roast tomatoes, basil crumb £24 (dfa,v,va) add 2 tiger prawns £8.5

steak burgers: cheeseburger & fries £25 truffle burger with fig jam & truffle fries £29.5 (gfa)

fish & chips, beer battered lemon sole with prawn mousse, pomme pave, hollandaise tartar, pea puree £32.5 (gf)

sharing platters

sharing roast, organic beef sirloin, soanes farm chicken, blythburgh farm roast pork loin, old spot pork stuffing,

honey & mustard pigs in pancetta blankets, gravy, yorkshire puddings, seasonal vegetables £39.5 per person

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

600g dry aged stoddart's chateaubriand for two £59.5 per person (gfa,dfa)

1.2kg rib of dry aged galician beef 'cote de boeuf' for two £69.5 per person (gfa,dfa)

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

all steaks served with sharing roast accompaniments

sides & sauces

old spot pork & sage stuffing £8.5 truffle broccoli & cauliflower cheese gratin £12.5 (v)

skinny fries (gf,df,v,vg) £6 chicken salt fries £7.5 (gf,df) truffle & parmesan fries £12.5 (gf)

house salad £6 (gfa,v,vg) truffle & parmesan mash £12.5 (gf,v) creamy mash £6.5 (gf,v)

broccoli & cauliflower cheese gratin £7.5 (v) braised carrots, nduja, buttermilk £7.5 (gf,dfa)

macaroni & cheese £8.5 (v) crispy olive oil parsnips with sage & thyme £7.5 (gf,df,v,vg)

spicy nduja sausage macaroni & cheese £9.5 italian truffle macaroni & cheese £12.5 (v)

Please inform your server of any allergies. dfa = dairy free available, gfa = gluten free available, va = vegan available, vg = vegan, v = vegetarian, gf = gluten free, df = dairy free.

Our kitchen uses common allergens such as wheat, milk, eggs, nuts & soy. Some dishes may be prepared in areas that also handle other allergens.

We cannot guarantee that any dish is 100% free from allergens due to the potential for cross-contamination. An optional 12.5% service charge will be added to your bill. Prices inclusive of 20% VAT.



puddings

dog & pickle affogato: vanilla ice cream, kahlua coffee liquor, espresso shot £12 (v,gf)

chocolate mousse, salted caramel ganache, roasted white chocolate crumb £12 (v)

cheese selection, ask your server for today's choice - with fig jam, crackers, quince £16 (gfa,v)

sticky toffee pudding, salted caramel toffee sauce, pistachio ice cream & brittle £11 (gfa)

rhubarb & custard, rhubarb sorbet, custard mousse, tuille £11 (v)

artisan ice creams/sorbets - chocolate, vanilla, strawberry, peanut butter, rhubarb, lemon £4 per scoop (gfa,v,va)

dessert cocktails - 2 for £25

espresso martini, vodka, espresso shot, kahlua, simple syrup £15.5

hazelnut bueno martini, frangelico, crème de cacao, vanilla syrup, milk, bueno garnish £15.5

cherry bakewell sour, amaretto, lemon juice, orange bitters, cherry syrup, egg white, cherry garnish £15.5

baileys iced cappuccino, double espresso shot, milk, ice, cream, baileys, grated dark chocolate £15.5

salted caramel espresso martini, vanilla vodka, kahlua, salted caramel syrup, espresso shot £15.5

dessert wines & afters

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 £8.5

baileys (50ml) £7 amaretto £7 frangelico £6.5 tia maria £7 courvoisier XO £16.5 hennessy XO £16.5

set menu 2 courses for £29.5

available thursday & friday 12pm - 7.00pm & saturday 12-2:30pm

starter

chilled gazpacho soup, rosemary focaccia, pine nuts, herb oil (gfa,dfa,v,va)

heritage beetroot, ricotta, balsamic gel, hazelnut & dill crumb

pork & apple tartlet, shredded pork, apple puree, caramelised onion

main

seafood bouillabaisse, saffron aioli, new potatoes, ask your server for today's fish

quinoa salad, avocado, green mole, kohlrabi, apple, lime (df,vvg,gf) add two tiger prawns £8.5

slow cooked aged beef, orzo pasta, ruby chard, chimichurri

Head to our website & join **Club Dog & Pickle** for access to exclusive rewards like 20% off your food bill on Thursdays & Fridays or our special set menu price of £20 for 2 courses every Thursday

www.dogandpickle.com

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