



## 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) nduja macaroni & cheese £9.5 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](http://www.dogandpickle.com)

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