

The Dog & Pickle



— SNACKS —

focaccia, whipped Marmite butter	£6
Nocellara olives	£5
Bloody Mary Maldon oysters	£5 each / £25 half dozen
<i>add caviar £2.95 per oyster</i>	

— STARTERS —

Jerusalem artichoke velouté, black truffle, herb oil	£14
Chicken liver parfait, fig and shallot purée, brioche bun, crispy chicken crackling, port gel	£15
Pan-fried scallops, chicken butter sauce, smoked cauliflower purée, chestnuts	£18.50
Heritage salt-baked beetroot, ricotta, balsamic gel, hazelnut and dill crumb	£15
Buttermilk fried chicken, cranberry BBQ sauce, toasted pecans	£15

— MAINS —

Roast Norfolk turkey or dry-aged organic sirloin of beef	£32.50
<i>duck fat roast potatoes, braised red cabbage, Brussels sprouts, honey glazed carrots, pig in blanket, Old Spot pork stuffing, Yorkshire pudding, gravy</i>	
Butternut squash risotto, pine nut granola, herb oil	£22
Pan-fried cod, white wine velouté, furikake, trout roe	£34
Beetroot Wellington, <i>crapaudine</i> beetroot, mushroom duxelle, tarragon crêpe, vegetable jus	£25
350g sirloin on the bone, bone marrow herb butter	£45
Whole Dover sole, on or off the bone, champagne velouté, brown shrimp, lemon, shallots, chives	£55

— SHARING PLATTERS —

Festive sharing roast	£39.50 per person
<i>Roast Norfolk turkey breast, dry-aged organic sirloin of beef, duck fat roast potatoes, braised red cabbage, Brussels sprouts, honey glazed carrots, pigs in blankets, Old Spot pork stuffing, Yorkshire pudding, gravy</i>	
Classic beef Wellington for two, served pink	£59.50 per person
600g dry-aged Stoddart's Chateaubriand for two	£59.50 per person
1.2kg rib of dry-aged Galician beef 'côte de boeuf' for two	£65 per person

— DESSERTS —

Gingerbread affogato, vanilla ice cream, espresso, gingerbread liqueur	£12
Baileys cheesecake, Biscoff crumb, white chocolate ice cream, salted caramel ganache	£12
Christmas pudding, brandy ice cream, crème anglaise	£11
Santa's sundae, red velvet, frosting, cookie crumb, eggnog ice cream, Chantilly cream, tuile	£10
Sticky toffee pudding, vanilla ice cream, salted caramel sauce	£11
Cheese selection, ask your server for today's choice, with fig jam, crackers, quince	£16
Artisan ice creams / sorbets	£4 per scoop
<i>ask your server for today's flavours</i>	



Please inform your server of any allergies or dietary requirements.

FESTIVE SET MENU

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2 COURSES £39.50

STARTERS

Jerusalem artichoke velouté
herb oil, focaccia

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Brie & cranberry arancini
smoked thyme oil

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Old Spot pork press
piccalilli, apple gel

MAINS

Roast Norfolk turkey & Old Spot pork stuffing
*duck fat roast potatoes, buttered sprouts, honey glazed carrots,
pig in blanket, braised red cabbage, Yorkshire pudding & roasting juices gravy*

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Wild salmon fillet
white wine velouté, trout roe, herb oil

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300g flat iron steak
bone marrow herb butter

Beetroot Wellington
*crapaudine beetroot, mushroom duxelle,
tarragon crepe, vegetable jus*

SIDES

Cauliflower cheese	£6.50	Onion rings	£6.50
Honey mustard pigs in blankets	£8.50	Chicken salt fries	£6.50
Truffle cauliflower cheese	£10	Truffle & Parmesan fries	£10
Old Spot pork & cranberry stuffing	£8	Braised buttermilk carrots <i>with nduja</i>	£7
Green vegetables	£6.50	Mac & cheese	£7
Braised red cabbage	£6.50	Truffle mac & cheese	£10

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