

The Dog & Pickle



NEW YEAR'S EVE DINNER MENU

Early sitting 3 courses £95

Later sitting 3 courses £125

— STARTERS —

Roast scallops, crispy pancetta, champagne beurre blanc, Baerii caviar
Classic beef tartare, potato terrine, cured egg yolk
Leek and potato soup, pine nut granola, herb oil, focaccia
Cider pressed pork belly, apple gel, beetroot purée, pickled shimeji mushrooms

— MAINS —

Lamb rump, artichoke purée, mushroom ketchup, puffed rice herb crumb
Grilled hispi cabbage, whipped miso, sesame, crispy chilli oil
Roast turbot, lobster bisque, clams, saffron oil
Roast venison loin, beetroot purée, blackberry, venison jus
250g dry aged fillet on the bone, bone marrow herb butter

— SHARING —

1.2kg chocolate fed wagyu tomahawk for 2 to share with 2 sides each £15 per person supplement

— SIDES —

Please choose 1 side dish each

Chicken salt fries, seasonal vegetables, cauliflower cheese, mac and cheese, house salad

— DESSERTS —

Raspberry and white chocolate crèmeux, raspberry gel, caramelised chocolate tuile
Sticky toffee pudding, vanilla ice cream, salted caramel sauce, brandy snap
Cheese board, *ask your server for today's selection*
70% Madagascan dark chocolate tart, orange mascarpone cream



*Please inform your server of any allergies or dietary requirements.
A discretionary 12.5% service charge will be added to your bill.*