

The Dog & Pickle



NEW YEAR'S EVE LUNCH MENU

3 courses £65

— 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

Cranberry and Brie arancini, cranberry BBQ sauce, smoked thyme oil

— MAINS —

Lamb rump, artichoke purée, mushroom ketchup, puffed rice herb crumb

Grilled hispi cabbage, whipped miso, sesame, crispy chilli oil

Roast cod fillet, lobster bisque, clams, saffron oil

250g dry-aged bone-in sirloin steak, bone marrow herb butter

— SHARING —

Festive sharing roast

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

1.2kg chocolate-fed wagyu tomahawk for 2 to share with 2 sides each £25 per person supplement

— SIDES —

Please choose 1 side dish each

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

— DESSERTS —

Poached pear with almond crumble and champagne sabayon

Sticky toffee pudding, vanilla ice cream, salted caramel sauce, brandy snap

Cheese board, *ask your server for today's selection*

Ice cream or sorbet selection, *please ask your server for today's flavours*



Please inform your server of any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill.