

THE DOG

OVER PEOVER

Guest Ale: JHB Oakham**Light, crisp, refreshing****ABV 3.8%**

Please order food and drinks at the bar.

If you'd prefer us to take your order at the table, please ask.

AT THE BAR / FOR THE TABLE

OLIVES 3.00 FRESHLY BAKED BREAD, olive oil balsamic 4.00

HOMEMADE PORK SCRATCHINGS 3.00 GARLIC PARMESAN BREAD 4.50

A TASTE OF THE CHIPPY, battered cod goujons, a few chips and tartare sauce 7.50

STARTERS

FRENCH ONION SOUP, gruyere cheese croutons 5.95

SALT AND PEPPER CALAMARI, garlic mayonnaise 7.50

POTTED SHRIMP AND CRAB, spiced lemon butter, granary toasts 7.95

GIANT SCOTCH EGG, brown sauce (big!) 8.95

(V) WILD MUSHROOMS AND STILTON on toasted brioche 6.95

(V) GRILLED HALLOUMI, lentil, bean and rocket salad, pomegranate dressing 6.95 / 12.95

CHORIZO SAUSAGE roasted with chilli lemon & garlic toasted ciabatta 6.95

OLD SCHOOL CHICKEN LIVER PATE, hedgerow chutney 6.95

STICKY BOURBON & SESAME CHICKEN WINGS 6.50

SHARERS

LAZY FONDUE, camembert baked in the box, seasoned & served with crusty bread (serves 2) 9.95

THE DOG TASTING PLATTER, calamari, whitebait, cockles, scotch egg, scratchings, bbq ribs, condiments 15.95

(V) MEZZE PLATE, Babba ganoush, esme, Bieber yogurtlu, roasted chickpea hummus, seasonal borek, black pea falafel 12.95

REGIONAL CHEESE BOARD, Mature Cheddar, Stilton, Goats cheese, Brie, celery, grapes, hedgerow chutney 9.95

SELECTION OF THREE MINI PIES, Swaledale beef mince & onion, roast chicken & bacon, spinach & cheese served with a mini jug of gravy, chutney 8.95 ADD CHIPS OR MASH 2.95

MAINS

(For the smaller appetite or a lighter daytime meal please choose the lower price option)

FISH & CHIPS, battered cod, chips and mushy peas 9.95/13.95

STICKY SESAME CHILLI BEEF, cashew nut, noodle salad 9.95/ 12.95

THE BEEF BURGER, hand pressed steak patty, smoked bacon, mature cheddar, salad & chips 13.50

BANGER AND MASH old english sausage, mustard mash and gravy 12.95

(vg) (v) PERSIAN ROYAL DAHL with green and beluga lentils, crisp spinach, spiced potato bon bons 13.50

(v) PUMPKIN & WALNUT TORTELLONI, rocket pesto 9.95/13.95

ONE PAN FISHERMAN'S STEW, cod, mussels, shell on prawn, monkfish in a french style bouillabaisse, crispy sourdough croutes, saffron and garlic mayonnaise 14.95

CHICKEN WIENER SCHNITZEL, fried egg, garlic butter, skinny fries 12.95

BLACKENED COD, mango salsa, mujadara rice 14.95

RIBS AND WINGS, bbq back ribs, wings, house coleslaw, skinny fries 13.95

TAGINE OF ROYAL LAMB, with ras el hanout spice, sumac chickpeas, salman cous cous, khoubz bread, bieber yogurtlu 13.95

100Z SIRLOIN STEAK roasted vine cherry tomatoes, green beans, onion rings, chips 23.95

GARLIC & CHILLI BUTTER / BERNAISE / PEPPERCORN SAUCE 2.00

14HR BRAISED STEAK & ALE PIE, winter greens, mashed potatoes, proper gravy 13.95

(v) CLASSIC LANCASHIRE CHEESE & ONION PIE, beetroot salad 12.95

ON THE SIDE

HOUSE SALAD 2.95 MASH 2.95 SKINNY FRIES 2.95 CHIPS 2.95 SWEET POTATO CHIPS 3.95 ONION RINGS 2.95

BUTTERED SEASONAL GREENS 2.95 SPROUTING BROCCOLI WITH GARLIC & CHILLI 2.95 CORN ON THE COB 2.95

SPECIALS**Seafood vol au vent, crab bisque cream sauce 7.95****Roast Cheshire Turkey, traditional trimmings 12.95****Slow cooked beef, Weetwood ale gravy, winter roots, horseradish mash 13.95****Christmas pudding, brandy sauce 6.95**

KIDS FOOD

(12 and under)

(If your toddler would like a smaller portion then just ask a member of staff and we'll be happy to help)

COD GOUJONS, skinny fries, garden peas 7.50

RIBS, skinnys, cowboy beans 8.95

BANGERS, mash, garden peas 6.95

"THE BIG DOG", hot dog, sautéed onions, brioche roll, American mustard, bbq sauce, skinny fries 8.95

(For safety, please keep kids under control, seated & away from the bar. Children under 12 allowed until 8pm)

DESSERTS

all 6.95

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream

VANILLA CREME BRULEE

CHOCOLATE BROWNIE

WHISKEY AND GINGER CHEESECAKE

'3 SCOOP' ICE CREAM SELECTION chocolate, honeycomb, strawberries and cream, vanilla

APPLE AND WINTER BERRY CRUMBLE & PROPER CUSTARD TO SHARE 9.95

SANDWICHES (served 12- 5pm)

SOUP & SANDWICH: Cup of soup with either a cheese & pickle or poached salmon and dill mayo sandwich 8.50

(V) TRADITIONAL MATURE CHEDDAR CHEESE & BRANSTON PICKLE on white or granary bloomer, chips 5.95

CLUB SANDWICH, chicken, bacon, mature cheddar, tomato, lettuce and mayo, brown or white toast, chips 8.50

(V) VEGGIE CLUB: halloumi, hummus, salsa picante, lettuce on brown or white toast & skinny fries 7.95

POACHED SALMON & DILL MAYONNAISE on white or granary bloomer, chips 7.95

"THE BIG DOG", hot dog, sautéed onions, brioche roll, American mustard, bbq sauce, skinny fries 8.95

FISH FINGER BARM, tartare, chips 7.95

BOOKMAKER, beef, lettuce, tomato and mustard mayo, chips 8.95

HOT ROAST CHICKEN & STUFFING on toasted floured bap, few chips, pot of gravy 7.95

HOT DRINKS

HOT CHOCOLATE, whipped cream, marshmallows 3.95

CAFETIERES OF COFFEE 2.95 / 5.95

POTS OF TEA 2.50 / 4.50

Our House Blend, an aristocratic blend of the finest coffees famous for subtle flavours and aromas

English Breakfast, A blend of Assam, Keemun and Ceylon teas. To be enjoyed at any time of the day.

French, A classic continental roast, dark and very smooth

Earl grey, A blend of china tea flavoured with oil of bergamot.

Italian, A rich roast in the Italian style, full of strength and flavour, the sharpness of a true blend

Green gunpowder. The leaves are picked, withered on racks and steamed to stop oxidization and fermentation. The young leaves are then rolled into pellets the size of pin heads which makes them resemble gunpowder.

Colombian, Exquisite flavoured mountain coffee from the Andes, smooth and subtle

WINES (TO SEE OUR FULL WINE LIST, PLEASE ASK)

BY THE GLASS

WHITES

HERBACEOUS & AROMATIC

Vellas Sauvignon Blanc, Chile
4.85 / 6.45

Bishop's Leap, Sauvignon Blanc, New Zealand
6.80 / 9.25

Swartland Winery, Founders Chenin Blanc, South Africa 5.65 / 7.65

FRUIT DRIVEN & RIPE

Il Casone, Pinot Grigio, Italy 5.00 / 7.00

Boundary Line, Chardonnay, Australia
5.20 / 7.40

REDS

LIGHT SIMPLE & DELICATE

Casa Del Valle, Antina Cabernet Sauvignon
4.90 / 6.90

JUICY MEDIUM BODIED FRUIT LED

Vellas Merlot, Chile 4.85 / 6.45
Doña Paula, Paula Malbec, Argentina
5.70 / 8.10

FULL BODIED AND SPICY

Boundary Line, Shiraz, Australia 5.20 / 7.40
Hugonell, Rioja Crianza, Spain 6.40 / 9.10

ROSE

Sacchetto, Pinot Grigio
Blush
Di Venezie, Italy
5.70 / 7.10

SPARKLING

Amata, Prosecco DOC, Italy
5.50

DON'T FORGET US ON SUNDAYS!

Lunch from 12pm.

Roast Sirloin of Beef, Yorkshire pudding and roast potatoes cooked in goose fat.