

# SUNDAY MENU

## THE DOG

OVER PEOVER

Please order food and drinks at the bar.  
If you'd prefer us to take your order at the table, please ask.

## SPECIALS

Sunday specials  
change weekly

### 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

### 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  
OLD SCHOOL CHICKEN LIVER PATE, hedgerow chutney 6.95  
STICKY BOURBON & SESAME CHICKEN WINGS 6.50

### SHARERS

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

### MAINS

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

(V) CLASSIC LANCASHIRE CHEESE & ONION PIE, beetroot salad 12.95  
STICKY SESAME CHILLI BEEF, cashew nut, noodle salad 12.95  
BLACKENED COD, mango salsa, mujadara rice 14.95  
(V) GRILLED HALLOUMI, lentil, bean and rocket salad, pomegranate dressing 12.95

### ROASTS

(All the above served with traditional Sunday vegetables)

Want an extra Yorkshire?  
Add one for 75p

ROAST SIRLOIN OF BEEF, cooked pink, Yorkshire pudding 10.95/14.95  
MIXED ROAST, pork, beef and turkey, all the trimmings 13.95  
ROAST PORK LOIN, crackling, stuffing 9.95/12.95  
ROAST CHESHIRE TURKEY, stuffing 9.95 / 12.95  
WHOLE ROAST CHICKEN DINNER FOR TWO, Sunday veg, goosefat roasties, stuffing and thyme pan gravy 22.95  
ROASTED 1/4 SHOULDER OF LAMB (to share for two) 25.95  
(V) NUT ROAST, vegetable stock gravy 11.95

### 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

## 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)

CODS 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

CHOCOLATE BROWNIE

VANILLA CREME BRULEE

THE DOG'S DUTCH PANCAKE  
ice cream, berries, chocolate &  
toffee sauce.

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

'CAN'T GRUMBLE' APPLE AND BERRY FRUIT  
CRUMBLE & CUSTARD TO SHARE 9.95

## SUNDAY SANDWICHES (served 12- 5pm)

SOUP AND SANDWICH, cup of soup with either a hot roast beef, roast pork or roast turkey bap 8.95

HOT ROAST BEEF, roast pork or roast turkey on a floured bap, traditional trimmings 7.95

THE DOG SUNDAY BURRITO: sirloin of beef, horseradish greens, wrapped in our large Yorkshire pudding, a few roast potatoes, pan of stock gravy 8.95

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

## HOT DRINKS

HOT CHOCOLATE, whipped cream, marshmallows 3.95

CAFETIERES OF COFFEE 2.95 / 5.95

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

French, A classic continental roast, dark and very smooth

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

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

POTS OF TEA 2.50 / 4.50

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

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

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.

## WINES (TO SEE OUR FULL WINE LIST, PLEASE ASK) BY THE GLASS

### WHITES

HERBACEOUS & AROMATIC

Los Pastos 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

Las Pastos 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