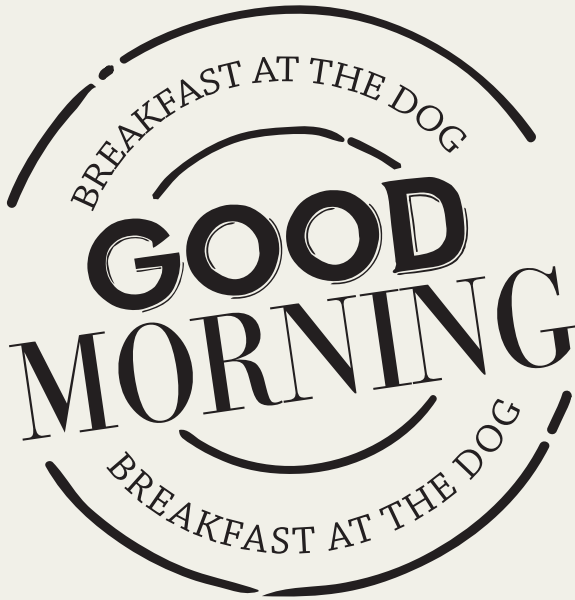


THE DOG
OVER PEOVER



Served from 7am until 11am Monday to Friday
and from 8am until 11am Saturday and Sunday

www.thedogpeover.co.uk

FROM THE KITCHEN



The Dog Full English Breakfast - 9.95

Smoked Bacon, Choice of Free range eggs, Local pork sausages, Black Pudding, Baked Beans, Confit tomato, Field mushroom, Hash Brown. Includes a choice of tea or coffee and toast

The Vegetarian Breakfast - 8.95

Eggs cooked to your liking, Potato hash, Spinach, Beans, Flat field mushroom, Confit tomato

Includes a choice of tea or coffee and toast

Breakfast Butty - 5.95

Choose 3 items from either Smoked streaky bacon, Free Range Fried Egg, Local Pork Sausage, Black Pudding, Confit tomato, Hash Brown. Served on toasted bread or floured bap

Manx Kippers - 7.95

Filleted kippers, burnt butter, poached egg, brown bread

Smashed Avocado on toast - 5.95

Add a Poached Eggs + 1.50
or Smoked Salmon + 2.50

HOT DRINKS

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

HOT CHOCOLATE 3.95

whipped cream, marshmallows

Half of Fresh Pink Grapefruit - 1.75

Toasted Teacake - 2.50

Toast & Preserves - 2.50

Porridge - 2.95

Made with milk or water

Granola with honey - 4.95

Greek yoghurt, wild berries

Egg Benedict - 6.95

Two poached eggs on a muffin, ham, hollandaise

Eggs Florentine - 6.50

Two poached eggs on a muffin, spinach, hollandaise

Omelette - 5.95

Choice of 3 fillings to make your perfect combination....

Cheese, Bacon, Mushroom, Spinach, Tomato, Sausage

Scrambled Egg with Smoked Salmon - 7.95

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.

*Prices are for non-residents only

At The Dog we work hard to try and accommodate your every taste, however if you would like an item which you don't see on our breakfast menu, please ask; and a member of staff will be more than happy to assist you.