

## Our Autumn menu

**Chef's homemade soup of the day** served with our in house baked bread **£5.75 (V)** Please ask a member of staff for the soup of the day

**Our warm autumn salad** of baby leaves, hazelnuts, fresh fig, pomegranate, beetroot, & seared pigeon breasts drizzled with a balsamic dressing **£7.95 without pigeon £6.95 (V)(GF)(DF)**

**Rock A Nore beetroot smoked salmon** served with our homemade brown bread **£9.95(GF)(DF)**

**Smoked haddock fishcakes** served in a leek velouté sauce **£7.50** starter **£14.95** mains served with a side salad

**Pan roasted tiger prawns** served in a garlic butter **5- £8.95** served with a side of our bread **10- £17.95** served with a side of our homemade fries **(GF)**

**Moules Marinière** starter served with our homemade bread **£7.50** main portion served with fries **£14.95 (GF)**

**Twice baked Rosary goats cheese & thyme soufflé** served with a chilli golden beetroot **£6.95 (V)**



**Pan roasted fillet of halibut** served on a bed of savoy cabbage, lardons of local bacon, parmentiere potatoes & hollandaise sauce **£20.95**

**Grilled fillets of gurnard** served with a rich saffron & shellfish sauce; harissa potatoes & a baby leaf salad **£16.25 (GF)**

**Roulade of saddleback pork belly** served with braised red cabbage, fondant potato, apple compote topped with crackling **£15.95 (GF)**

**Homemade pie of the day** served with seasonal vegetables & mashed potatoes **£13.95**

**Whole roasted local partridge** served with game chips, bread sauce, & tender stem broccoli served in a rich red wine jus **£15.75**

**Slow cooked on the bone local wild rabbit** served with sundried tomatoes, black olives, rosemary & white wine, mash potato topped with wilted spinach **£14.95** (please note this is on the bone) **(DF)**- please ask for new potatoes

**Crab & king prawn linguini** served in a white wine; coriander & chilli reduction topped with Twineham Grange cheese & wild rocket **£14.95**

**Home cooked ham, local eggs and hand cut chips** **£10.25 (GF)(DF)**

**Jack Fruit Vegan Burger** served in a homemade bun with vegan cheese, tomato & gherkin with a side of fries **£12.50 (V)**

**Veggie burger** served in a homemade bun with cheese, tomato & gherkin with a side of fries **£12.25 (V)**

**Our 'White Dog Inn' 8oz burger** Served with bacon, cheese, gherkin & tomato in a toasted brioche bun with hand cut chips & a spicy tomato relish on the side **£13.95** (Cooked R, M or WD)

**BBQ whole rack or ½ rack ribs** served with corn on the cob & fries **£9.25/ whole rack £17.95**

**Breaded whole tail scampi** served with garden peas & fries **£12.75**

**'White Dog' beer battered fish** served with garden peas, hand-cut chips & our homemade tartare sauce **£14.50**


**Homemade ravioli of spinach & ricotta** in a sage butter topped with Twineham Grange cheese **£14.25** served with salad **(V)**

**The White Dog toasted club sandwich** Chicken, bacon, Dijon mayonnaise, tomato, little gem served on either our house baked white or brown bread with fries **£9.95**

**GF-Please ask if you would like Gluten free bread**

**Pizza Night is Thursday evening, freshly prepared pizzas from our outside wood fired oven**

**GF- Gluten Free V- Vegetarian DF-Dairy free**

**A 10% discretionary service charge will be added to your final bill. This menu is on recycled paper** 

**Our homemade puddings £6.50**

**Treacle tart** served with crème anglaise

Website: [www.thewhitedogewhurst.co.uk](http://www.thewhitedogewhurst.co.uk)

Facebook: @TheWhiteDogInn  
thewhitedoginn

TripAdvisor: The White Dog Inn

Instagram:

Please let us know if you have any special dietary requirements and we will do our best to cater for you.  
This menu may change daily. Some dishes may contain nuts.

### Homemade honeycomb ice cream

Warm chocolate brownie served with chocolate sauce and Northiam dairy vanilla ice cream

Chefs crumble served with vanilla ice cream

Baked fresh figs served with crème fraiche, drizzled with honey & cranberry & nut crumb

Chefs brulee served with homemade shortbread

Sticky toffee muffin served with toffee sauce & Northiam Dairy Cream

Baked Forest fruit cheesecake served with raspberry sorbet

A selection of ice creams from Northiam Dairy £5.95

### A selection of English cheeses:

Brighton Blue, Olde Sussex cheddar, Golden cross goats cheese, Lord London served with quince jelly and savoury biscuits

£8.25

### Port

Taylors, 10 Year Old Tawny Portugal £7.00 100ml

### Something sweet

Late Harvest Sauvignon Blanc, La Playa 2016 Chile Citrus, honey & butterscotch £6.30 125ml

Mira la Mar, Pedro Ximénez Spain Treacle, Raisin, fig £6.80 125ml

### Something warming

Coffee £2.50

Cappuccino £2.75

Latte £2.75

Single/Double Espresso £2.50/£3.50

Mocha £3.00

Tea £2.50

Hot Chocolate £2.50

Liquor Coffee £7.00

### Local wines from Oastbrook Estate Vineyard Bodiam

**Pinot Gris 2019 £28.00** A debut Pinot Gris captures the abundant, sultry spirit of summer 2018 with an abundant bouquet of peach, nectarine and elderflower with elegant minerality and a balanced level of viscosity and acidity and long finish. Exquisite English wine from Sussex. Awards: Gold Medal Wine GB Awards 2019

**English Sparkling Rose 2015 £42.00** Delicious award winning Sussex sparkling rosé dominated by red fruit flavours. A bold deep pink hue with an intense nose of fruits of the forest, strawberries and brioche. A rich, bold, palate with intense with lots of ripe red fruits and winter spice. A long and lasting finish with hints of strawberry shortcake. Perfect as an elegant aperitif or with indulgent foods such as duck and roasted meats or lighter foods such as pan-fried salmon steaks.

### Our Local Suppliers

**Fish:** Jimmy Lyons, Dungeness, Rock A Nore Fisheries-Smoked Salmon, **Meat:** W.J Crouch Staplehurst, **Game:** Jones family, Staplecross, **Fruit & Veg:** Adam Kerrie, Sandhurst, J.F Fruiters, Rye Harbour, Lower Ladysden, Goudhurst, Tibbs Farm, Udimore, **Eggs:** Herbie Fifield and Shaun Taylor, Ewhurst Green, **Milk, Cream, Ice Cream, Yoghurts:** Northiam Dairy, **Dry Store:** Maws Fine Foods, Hawkhurst, **Bread:** We make our own bread **All of our puddings are homemade, including our honeycomb & damson ice cream.**

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