

Our Winter menu

Chef's homemade soup of the day served with our home baked bread **£5.75 (V) (GF bread available)**

Please ask a member of staff for the soup of the day

Our winter salad of red chicory, rocket, pear, cob nuts & Brighton Blue cheese dressed with toasted seeds balsamic dressing **£6.25 (V)(GF)**

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

Pan roasted marinated local pigeon breast in juniper & thyme **£6.95 (GF)**

Rye Bay fish & mussel chowder topped with crispy bacon **£7.95 Starter £14.95 Main**



Moules Marinere with our baked bread **£7.50** main portion served with fries **£14.95 (GF)**

Pan roasted tiger prawns served in a garlic butter **5- £8.75** served with a side of our bread **10- £17.95** served with a side of our homemade fries **(GF bread available)**

Baked camembert Studded with garlic & rosemary served with warm home baked bread & red onion marmalade **£7.95(V)(GF)**



Chargrilled Chump of Romney Lamb served with mash and roasted seasonal vegetables **£17.25 (GF)**

Whole char-grilled sea bream seasoned with rosemary & garlic oil & sea salt rub served with hand cut chips & a dressed baby leaf salad **£15.75 (GF) (DF)** please note this is a whole fish

Pan roasted breast of local wild mallard served with mash & wilted spinach drizzled with a rich red wine jus **£13.25 (GF)**

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

Slow cooked beef cheek in a red wine jus, creamy mash & tender stem **£15.95**

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

Veggie burger served in a homemade bun with cheese, tomato & gherkin, chimichurri sauce & 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 & chimichurri on the side **£13.95 (Cooked R, M or WD) (GF bun available)**

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

BBQ whole rack or ½ rack ribs served with coleslaw & fries **£9.25/ whole rack £17.95 (GF) (DF)**

Cauliflower steak seasoned with cumin, garlic, paprika & chimichurri sauce served with seasonal vegetables & roasted mid potatoes **£13.25 (V)(VG)(GF)(DF)**

Whole tail breaded scampi, served with garden peas and fries **£ 12.75**

Dishes may change daily

GF-Please ask if you would like Gluten free bread or gravy V- Vegetarian DF-Dairy free

PLEASE NOTE OUR GAME DISHES MAY CONTAIN SHOT

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

Website: 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.

Our homemade puddings: £6.50

Treacle tart served with crème anglaise

Warm chocolate brownie served with a chocolate sauce & Northiam Dairy ice cream

Chef's brulée with homemade shortbread (GF without biscuit)

Chef's crumble served with vanilla ice cream

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

A selection of ice creams from Northiam Dairy £5.95

A selection of English cheeses:

Brighton Blue, Olde Sussex Cheddar, Golden Cross goat's cheese, Winnie's Wheel 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 Kerry, Sandhurst, J.F Fruiterers, Rye Harbour, Lower Ladysden, Goudhurst, Tibbs Farm, Udimore **Eggs:** Herbie Fifield and Shaun Taylor, Ewhurst Green **Milk, Cream, Ice Cream, Yoghurts:** Northiam Dairy, Hinxden Farm Dairy **Dry Store:** Maws Fine Foods, Hawkhurst **Bread:** We make our own bread

Website: 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.