



Autumn Menu

Something to nibble while you wait... **Marinated olives £2.50, Sweetened garlic £2.50, Anchovies £2.50, Homemade hummus & crostini £2.50**

Potted ham hock

With homemade horseradish piccalilli & rustic toast **£6.95**

Rock a Nore beetroot smoked salmon

With buttermilk pancakes and horseradish crème fraiche **£8.95**

Antipasto

Platter of local cured & smoked meat & fish served with hummus cornichon, olives and crostini **£8.50/ £16.00 sharing**

A warm salad of local seared pigeon breast

With baby leaves fresh fig, beetroot, cobnuts, and a balsamic dressing **£6.95** (vegetarian option of roasted vegetables also available)

Rye Bay fish & mussel chowder

Served with crispy bacon **£6.75/ £12.50**

Smoked haddock fishcakes

Served in a leek veloute sauce **£6.75/ £12.95** served with a salad



Pan roasted darme of hake

With a chorizo, chick pea and tomato ragout **£13.50**

Steamed fillet of halibut

With a grain mustard & cream sauce, savoy cabbage, bacon and parmentier potatoes **£18.25**

Slow cooked pot roasted rabbit

In a cider, mustard and cream sauce with wilted spinach and plain mash potato **£14.75**

Pan roasted loin of rose veal

With locally picked wild mushrooms, garlic, white wine & cream sauce, fondant potato and tender steam broccoli **£16.75**

Char-grilled chump of Romney lamb

With an Autumn relish served on mustard mash & seasonal roasted vegetables **£16.25**

Char-grilled 28 day Black Angus rib-eye steak

With a Portobello mushroom, cherry vine tomatoes, béarnaise sauce and hand chips **£20.95**

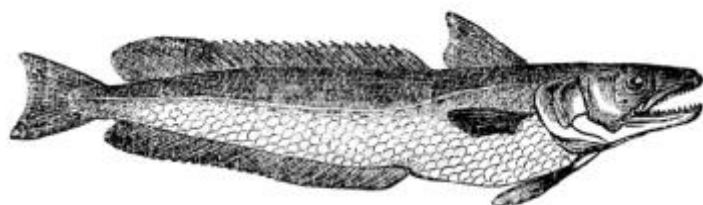
Aubergine parmigiana

Layers of aubergine, basil, rich tomato sauce, cheddar, mozzarella & Twineham Grange cheese topped with breadcrumbs & pine nuts served with a rocket salad **£11.25**

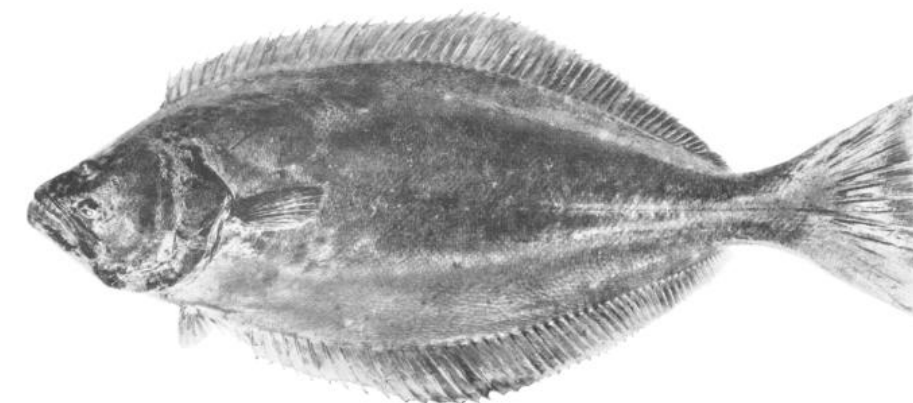


Our Smoked Salmon is from Hastings old town, Rock -a-Nore fisheries, which is a family run business and has been smoking and selling fish since

The smoked meats on our Antipasto Board comes from Weald Smokery in Flimwell. They have been given at least one Great Taste Award every year since 1998.



Hake (*Merluccius vulgaris*).



California halibut, *Paralichthys californicus*.

The Romney breed originates from Romney Marsh, but is now bred as far as New Zealand. The harsh, yet green conditions on the marsh makes the meat lean and lush.

Website: www.thewhitedogwhurst.co.uk Facebook: @TheWhiteDogInn TripAdvisor: The White Dog Inn Instagram: thewhitedoginn

Tables of 6 and over will have a 10% service charge added to the final bill. Please let us know if you have any special dietary requirements and we will do our best to cater for you.