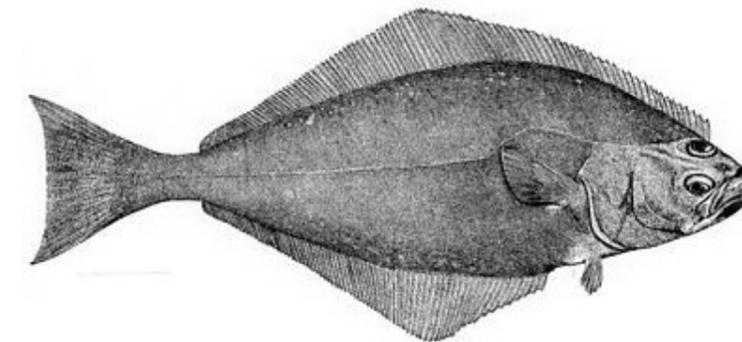




Our Spring Menu...



Nibbles to start

Marinated Olives - Sweet Garlic - Anchovy Fillets - Spicy Nuts - Humus & Crostini £2.50 each



Our home-made soup of the day served with Lighthouse Bakery bread **£5.25 (V)**

Our warm spring salad of marinated pigeon breast with fig, cobnuts, beetroot, toasted seeds and a balsamic dressing **£6.95**

Thai style fishcakes with a spicy cucumber relish **£6.75 starter/ £13.00 main**

A bowl of split king prawns tossed in a garlic and parsley butter, served with Lighthouse Bakery bread **£7.95 starter/ £15.00 main served with a salad**

Crostini of Stone Gate goats cheese on a caper and rocket salad topped with chili jam **£6.75 (V)**

A Plate of Rock-a-Nore beetroot smoked salmon served with Lighthouse Bakery bread **£8.50**

Freshly cooked warm home-made scotch egg served with homemade piccalilli and pork scratching's **£7.95**

Chefs Bouillabaisse with local fish & shell fish served with rouille and croutons **£7.25 starter / £14.00 main**

Carlingford Rock oysters served with a red wine shallot vinegar **OR** Kilpatrick sauce; with bacon, Twineham Grange cheese and Worcester sauce **3 for £3.95, 6 for £7.95 or 12 for £15.95**



Roasted fillet of halibut with a potato rosti, cabbage, dry cured bacon and a tarragon sauce **£17.25**

Pot roasted wild rabbit in a mustard cream sauce with mash potato and wilted spinach **£14.50**

Confit of Gressingham duck leg glazed with honey served on herby puy lentils with braised peas **£13.95**

Roast rack of Romney lamb with a caramelized crust on grain mustard mash with wilted spinach and a port wine jus **£16.95**

Char-grilled 35-day hung Black Angus rib-eye steak (10oz) served with Maitre d' hotel butter, hand cut chips and salad **£19.95**

Freshly made tortellini filled with wild mushrooms finished with Twineham Grange cheese & rocket **£12.25 (V)**



Please ask to see our homemade puddings menu and cheese selection.

Ports

Fonsecca porto, 50ml £3.80
Taylors 10yr old tawny, 50ml £6.00

Whiskies

Laphroaig, 25ml £3.75
Jack Daniels single barrel 25ml £3.50
Glenlivet, 25ml £3.75
Glenmorangie 25ml £3.75
Jura, 25ml £3.75
Gleffiddich 25ml-£3.75

Liquors & Cognacs

Bénédictine, 25ml £3.50
Janneau, 25ml £3.50
Grand Marnier, 25ml £3.50
Hine VSOP, 25ml £3.50
Drambuie, 25ml £3.00
Calvados, 25ml £3.00



Maitre d' hotel butter is beaten butter with lemon juice, parsley, mustard, paprika and salt & pepper, its usually served with fish or meat

Kilpatrick sauce is an English recipe of bacon, cheese and Worcestershire sauce, then the oyster is placed under the grill.

Website: www.thewhitedogwhurst.co.uk Facebook: White Dog Inn Twitter: @TheWhiteDogPub
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Tables of 6 and over will have a 10% service charge added to your final bill, please advise us of any dietary requirements, we can provide GF bread