

# Sunday Lunch Menu

Chef's Homemade Soup of the Day with Lighthouse Bakery Bread £5.25 (V)

Steamed Rye Bay Scallops in Chilli, Garlic, Ginger and Soy Butter £8.75/£17.50

Pan Seared Marinated Pigeon Breast in Juniper and Thyme £6.50

Sussex Smokie with Rustic Toast £5.50

Steamed Fresh Local Asparagus with Hollandaise Sauce £6.95

Rock a Nore Smoked Prawns with Homemade Mayonnaise and Bread ½ pint £5.95/1 pint £9.50



Roast 35 Day Hung Sirloin of English Beef  
Served with Roast Potatoes, Yorkshire Pudding and Seasonal Vegetables £13.95

Roast Free Range Saddleback Pork  
Served with Roast Potatoes, Yorkshire Pudding and Seasonal Vegetables £13.95

Chargrilled 'White Dog' Burger, Bacon, Cheese and Spicy Tomato Relish  
Served with Hand Cut Chips and Salad £12.95

Homemade Steak and Mushroom Pie  
Served with Roast Potatoes and Seasonal Vegetables £12.95

Grilled Whole Lemon Sole  
With Samphire and New Potatoes £15.50

Local Dressed Crab  
Served with 'The White Dog' Salad and New Potatoes £15.00

½ Grilled Local Lobster with Garlic Butter  
Served with 'The White Dog' Salad and New Potatoes £18.50

Pea & Asparagus Risotto  
Topped with rocket & Twineham Grange Cheese and Pea Shoots £12.25 (V)



'The White Dog Sundaes' £5.75

Bramley Apple and Cinnamon Crumble with Vanilla Ice Cream £5.75

Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream £5.75

'The White Dog' Treacle Tart with Crème Anglaise £5.75

Lemon Posset with a Fruit Compote and Shortbread £5.75

Eton Mess £5.75

Cheese Slate: Kentish Blue, Chausers Camembert, Rosary Goats Cheese, Olde Sussex Cheddar with  
Seasonal Accompaniments £7.25

A 10% service charge will be added to tables of 6 and over

Music: Alex Gold and David Kirkwood Playing 3pm–6pm