

Sample Sunday Lunch Menu

Please note this menu changes weekly and also seasonally

While you wait...

Homemade tortilla chips & hummus, £4.00 Marinated olives £4.00, Sweetened garlic £4.00, Anchovies £4.00

Chefs homemade soup of the day, with Rye bakery bread **£8.95** V GF bread available

Our Winter salad of red chicory, rocket, beetroot, goats curd toasted walnuts, pomegranate seeds, pear dressed with a homemade dressing **£9.95** GF V can be made vegan and dairy free

Moules Marinere served with The Rye bakery bread **£10.25** GF available

Rock A Nore beetroot smoked salmon, served with Rye bakery bread and butter **£13.95** GF Bread available

Pressed terrine of pork & chicken with pistachio nuts served with our homemade piccalilli & The Rye Bakery rustic toast **£9.25**

Baked whole camembert studded with rosemary & garlic, served with crostini & red onion marmalade **£10.95** v

Pan roasted shell on tiger prawns in garlic butter 5 prawns with Rye bakery bread **£11.95** GF bread available



Roasted 28 day hung sirloin of Sussex beef served with a Yorkshire pudding, gravy, roasted potatoes and seasonal vegetables **£22.95** (Please specify if you would like this cooked rare or well done)

Roast leg of Romney, with Yorkshire pudding, gravy, roasted potatoes and seasonal vegetables **£22.95**

Mixed Roast of the meats above served with a Yorkshire pudding, gravy, roasted potatoes and seasonal vegetables **£23.95** (Please specify if you would like your beef cooked rare or well done)

Vegetarian sausage Roast served with a Yorkshire pudding, and gravy, roasted potatoes and seasonal vegetables **£18.95**

Vegan shepherd's pie with seasonal veg **£16.95**

Homemade pie of the day with seasonal vegetables and roast potatoes **£ 16.95**

Pan roasted fillet of Dungeness Sea bream, with salsa verdi, on mash & wilted spinach **£17.95** GF

Homemade vegetable pie of the day, with seasonal vegetables and roast potatoes **£16.95** v

Our pub classics

BBQ whole rack or ½ rack ribs served with our homemade coleslaw & fries **£12.50** whole rack **£25.00** GF

Whole tail breaded scampi, served with garden peas and fries **£14.95**

Our 'White Dog Inn 8oz burger served with bacon, cheese, onion & tomato relish, gherkin, tomato in a toasted brioche bun served with our homemade hand cut chips **£16.95** cooked R, M or WD

Beer battered Dungeness haddock fillet, with garden peas, hand cut chips & homemade tartare sauce **£16.95**

Home cooked ham, free range local eggs, and fries chips **£13.95**

Side Dishes:

The Rye Bakery bread, gluten free bread, French fries, hand cut chips, dressed baby leaf salad **£4.00 each**
Cheesy fries or hand cut chips, Garlic Bread **£5.25 each**

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

Although we offer GF alternatives, we do have a shared production area & therefore may contain traces of Gluten & other allergens

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

Please let us know if you have any special dietary requirements and we will do our best to cater for you.

Some dishes may contain nuts. Some dishes may contain shot. Some fish dishes may contain bones.

Our homemade puddings ... £8.95

The white dog treacle tart served with crème anglaise

Bramley apple & cinnamon crumble served with Northiam Dairy vanilla ice cream

Warm Chocolate brownie served with chocolate sauce & vanilla ice cream

Chefs' crème brulee with homemade short bread n

Bread & butter pudding served with crème anglaise

Affogato Vanilla ice cream served with an espresso £5.95

Three scoops of ice cream £6.50 (vegan ice cream also available)

Two scoops of sorbet £6.50

Please ask what flavours we have available

A selection of English cheeses:

Golden Cross, Kingcott Blue, Baron Bigot & Ashmore served with quince jelly and savoury biscuits £10.25

Port

Taylors, 10-Year-Old Tawny Portugal £8.00 100ml/ Bottle £48.00

Taylors late vintage port 2019 50ml £

Something sweet

Sauternes, Château le Juge 2019/20 luscious, pear, almond £8.50 125ml Bottle £24.00

Mira la Mar, Pedro Ximénez Spain treacle, raisin, fig £8.50 125ml Bottle £24.00

Something warming

Coffee £3.25

Cappuccino £3.50

Flat white - £3.50

Latte £3.95

Single/Double Espresso £2.95/£3.95

Mocha £4.10

Tea £3.10

Hot Chocolate £3.50

Liquor Coffee £9.95

Local wines from Oastbrook Estate Vineyard, Bodiam

White Pinot Noir 2023 Floral nose, like a froth of orange blossom. Juicy. Nectarines and a dash of salinity £46.00

Sparkling Cuveé 2014 Rich and elegant with a long a luscious shortbread finish £50.50

Sparkling Rosé 2015 An abundance of red fruit and a finish of strawberry shortcake £50.50

Allergen Information:

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menu is accurate, we cannot say that any dish on our menus is "free from". Dishes may be handled and prepared in an environment which contains allergens so there is a risk of cross-contamination in our kitchens. - Please ask a member of staff for our allergen folder

Our Supplier

Fish: Cranbrook fish, Hartley Dyke, Rock A Nore Fisheries-Smoked Salmon **Meat:** W J Crouch Wadhurst **Fruit & Veg:** Adam Kerry, Sandhurst, J.F Fruiters, Rye Harbour, Lower Ladysden, Goudhurst **Eggs:** Herbie Fifield and Shaun Taylor, Ewhurst Green **Milk, Cream, Ice Cream, Yoghurts:** Northiam Dairy, Northiam **Dry Store:** Maws Fine Foods, Hawkhurst **Bread:** The Rye Bakery, Peasmarsh

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