

Our Summer menu

PLEASE NOTE SOME DISHES MAY CHANGE - PLEASE CALL US TO CONFIRM THIS MENU IS CORRECT

While you wait...

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



Our Summer salad of little gem, Sussex feta, cucumber, cherry tomatoes, mixed beans & olives tossed in a garlic & mint dressing £9.25 V GF

Rock A Nore smoked salmon served with Twineham Grange cheese straws £13.95 V GF bread available

Baked black figs stuffed with gorgonzola cheese served with a dressed rocket salad £9.95 GF

Rosary goats cheese panna cotta served with a chilli & beetroot relish & The Rye Bakery toast £8.95 GF bread available

A selection of local cured meats from Moons Green Charcutiere served with olives, hummus, caper berries, bocconcini, cornichon & The Rye Bakery bread £12.95

Rye Bay fish & shell fish bouillabaise served with crouton & rouille **starter** £11.95 **Main** £23.95 GF without the crouton or rouille



Pan roasted whole sea bream drizzled with rosemary olive oil served with hand cut chips & a dressed baby leaf salad £19.95 GF

Grilled fillets of local mackerel glazed with chilli jam served on a sweet & sour beetroot & pickled ginger salad, new potatoes £18.95 GF

Chicken Parmigiana served with buttered new potatoes & a baby leaf salad £16.95

Char-grilled Park Farm lamb gigot with cherry vine tomatoes, spiced couscous, Padrón peppers, & a mint yoghurt dressing £25.95

Seafood linguine with king prawns & mussels served in a fresh white wine, basil & tomato sauce topped with dressed rocket & Twineham Grange cheese £18.95

Brochette of Sussex halloumi with red onion, peppers & tomatoes served on a spiced couscous salad, drizzled with a mint yoghurt dressing £17.95 V GF



Our pub classics

Whole rack or ½ rack ribs marinated in our home-made BBQ sauce served with our homemade coleslaw & fries ½ rack £12.50 whole rack £25.00 GF

Beer battered south coast haddock served with garden peas, hand-cut chips & homemade tartare sauce £17.95

Whole tail breaded scampi served with garden peas and fries £16.95

Our 'White Dog Inn' steak sandwich with Dijon mayonnaise, little gem lettuce served in chargrilled sourdough with French fries & a dressed baby leaf salad £17.95

Veggie burger served in a toasted bun with cheese, tomato & gherkin, a spicy tomato salsa & fries £15.95 V VE

Home cooked ham free range Ewhurst Green eggs and hand cut chips £14.95 GF DF

Side Dishes:

The Rye Bakery bread, gluten free bread, French fries, hand cut chips, dressed baby leaf salad £5.00 each
Cheesy fries or hand cut chips, Garlic Bread £6.00 each

Dishes may change daily. We also have our specials board in the bar area

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

A 10% discretionary service charge will be added to your final bill.

Website: www.thewhitedogewhurst.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

Crumble of the day with Northiam Dairy vanilla ice cream

Summer pudding with clotted cream

Chocolate & salted hazelnut praline slice GF

Summer fruit pavlova GF

Two scoops of our homemade honeycomb ice cream

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:

Rosary goats cheese, Kingcott Blue, Baron Bigod & 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

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 Suppliers

Fish: Cranbrook fish, Hartley Dyke, Rock A Nore Fisheries-Smoked Salmon **Meat:** Park Farm Hawkhurst, Moons Green charcutiere Wittersham, **Fruit & Veg:** Adam Kerry, Sandhurst, Johnsons Fruiters, Rye Harbour, Lower Ladysden, Goudhurst

Eggs: Herbie Fifeild and Shaun Taylor, Ewhurst Green **Milk, Cream, Ice Cream, Yoghurts:** Northiam Dairy, Northiam

Dry Store: Maws Fine Foods, Hawkhurst **Bread:** The Rye Bakery, Peasmarch

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