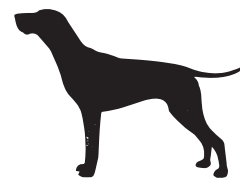


Food

Wednesday 7th September
12pm—3pm &
4:30pm—9:30pm



STARTERS

Patatas bravas, aioli (v), <i>add: chorizo 2.00</i>	5.00
Welsh rarebit, <i>add: caramelized onions 1.00 / buk'd 1.75</i>	5.50
Chicken liver pâté, fig chutney, toast	6.00
Roasted mixed beetroot, goats cheese & watercress salad (v)	6.00
Salt & pepper squid, wasabni mayo	7.00
Cauliflower fritters, sweet chilli sauce (v)	6.75
Chicken & jamon croquettes	7.00
Half pint prawns, aioli	7.00
Grilled octopus tentacle, salsa verde	7.00
German sausage, broccoli heads, focaccia	7.00

BAR SNACKS

Pork Pie / Black Dog Scotch eggs	3.50
Gordal olives	3.00
Italian spicy salami	3.00
Chilli fried broad beans & corn(v)	3.50
Smoked mix nuts (v)	3.50
Rosemary Almonds (v)	3.50
Ghost naga Karkli (v)	3.50
<i>add: Bread & oil</i>	<i>1.50</i>
<i>add: Chutney</i>	<i>0.50</i>

DOGS DINNER*

Grilled half chicken, French fries, lemon & garlic butter	12.00
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*Our daily changing 'plat rapide' includes a pint of Black Dog house lager, ale, small glass of house wine (175ml), or any soft drink.

MAINS

Serrano ham, roasted pepper, rocket (v), ciabatta <i>add: fries/chips/salad 2.00ea / Sweet fries 3.00 [lunch only]</i>	6.00
Black Dog cheeseburger, French fries <i>add: relish 0.50 / jalapenos 1.00 bacon 1.50 / rarebit 1.50 / scarmorza 2.00</i>	9.95
Veggie cheeseburger, French fries (v) <i>add: relish 0.50 / jalapenos 1.00 bacon 1.50 / rarebit 1.50 / scarmorza 2.00</i>	9.95
10oz 35 day aged scottish sirloin steak, French fries, watercress, horseradish butter	18.50
Mushroom & ricotta tortelloni, rocket, pine nuts, sage cream (v)	13.00
Wild bass filet, pink fir apple potatoes, stem broccoli, beurre blanc	14.00
Breaded halloumi, mixed vegetables & spicy cous cous salad, stuffed vine leaves, roasted pepper houmous (v)*	13.00
Monkfish cheeks, garden salad, green harissa	13.00
Grilled venison sausages, mashed potatoes, curly kale & gravy	14.00

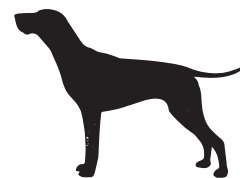
£1 donation goes to the AbleChildAfrica Charity

SIDES

French fries / hand-cut chips <i>add: cheese & curry sauce 1.00</i>	3.00
Sweet potato fries	4.00
Rocket salad, shaved parmesan	3.00
Mixed leaf salad	3.00
Wilted spinach	3.00

Please let a team member know if you have any special dietary requirements. All of our dishes may contain allergens – please ask your waiter.
A discretionary 12.5% service charge is added to your bill. All prices quoted are inclusive of VAT.

Dessert



Plum frangipane, vanilla ice cream	5.50
Salted caramel brownie, cinnamon ice cream	5.50
Chocolate torte, cream	5.50
Bakewell tart, strawberry ice-cream	5.50
British cheese board, biscuits, grapes, celery, fig chutney	8.00 / (15.00 for two)
Ice-cream & sorbet (served with a wafer)	one scp 1.75 / two scps 3.35 / three scps 4.95
<i>Sorbet flavours: Cassis / pear / lychee</i>	
<i>Ice-cream flavours: swiss chocolate / blood orange / pistachio / coffee espresso / salted caramel</i>	
<i>mint chocolate / cinnamon / pecan / rum & raisin / strawberry</i>	

HOT DRINKS

Doppio filter coffee	2.00
Espresso / double	2.00 / 2.35
Decaff coffee	2.50
Americano	2.20
Cappuccino / Latte / Flat white	2.40
Mocca	2.60
Macchiato / double	2.30 / 2.45
BrewTea (loose leaf tea) English breakfast / Earl grey / Moroccan mint / Green	2.30
Twinings Camomile / lemon & ginger / red berries	2.30
Choc'o'lait hot chocolate	3.00
Iced coffee	2.75
Irish coffee	5.50

DESSERT WINES / PORT & DIGESTIEFS

Taylor's 'late bottled vintage' port (glass)	4.00
Sauternes 'Chateau Simon' '09 (375ml bottle)	26.00
Amarula / Amaretto / Baileys / Calvados / Cointreau / Frangelico / Grand Marnier / Kummel / Kahlua / Midori / Pernod / Tia Maria (25ml / 50ml)	4.40 / 6.10

SINGLE MALTS

Laguvulin (16yrs) / Macallan (15yrs) / Glenfiddich (12yrs) / Glenlivet (12yrs) / Laphroaig (10yrs) / Glenmorangie (10yrs) (25ml / 50ml)	5.00 / 9.00
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All prices quoted are inclusive of VAT/ Some of our dishes may contain nuts