



# FOOD

Served 12-3pm - 4-9.30pm

*A new menu is in the works, apologies for the temporary limited menu. Exciting updates are coming!*

## BAR SNACKS

Crisps — 1.75

Sausage roll — 4

Pork pie — 4.5

Italian mixed olives — 4

Roasted nuts — 3

## STARTERS

Welsh rarebit, *add buk'd* +1.75 — 6.5

Frisee lardon salad, croutons, roasted goats cheese — 9

Italian mixed platter — 11

Roquefort and chicory salad with walnuts and orange — 9

Coppa salami and goats cheese cream bruschetta with rocket — 9

## MAINS

Classic caesar salad, *add: chicken* +4.5 — 12

Black Dog cheeseburger, French fries, *add: relish* +0.50 / *jalapenos* +1 / *bacon* +2 — 14.5

Vegan cheeseburger, French fries (vg) *add: relish* +0.50 / *jalapenos* +1 — 13

8oz flat iron steak with watercress peppercorn sauce and French fries — 19

Beer battered haddock, handcut chips, mushy peas and tartare sauce — 16

Pan fried salmon with creamed spinach and hand cut potatoes — 17

Mushroom quiche served with a rocket salad — 9

## SIDES

French fries, *add: cheese & curry sauce* +2 — 4

Hand-cut chips, *add: cheese & curry sauce* +2 — 4

Rocket & Parmesan salad — 4

*We make every effort to avoid cross-contamination, but we sadly can't guarantee dishes and drinks are allergen-free.  
Please let a team member know if you have any special dietary requirements.*

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## DESSERTS

Salted caramel chocolate brownie, pistachio ice cream — 6.5

Vegan cherry chocolate cake — 4.5

Ice Cream/Sorbets— *One Scoop* 1.85 / *Two scoops* 3.5 / *Three scoops* 5

*Ask the team for the flavours of the day*

## HOT DRINKS

Espresso / double — 2.65 / 3

Americano — 3.10

Cappuccino/ Latte / Flat white — 3.2

Decaff coffee — 3.2

BrewTea (loose leaf) English breakfast / Earl Grey / Mint / Green /

Lemon & Honey — 2.95

Irish Coffee — 6.75

Hot Toddy — 7.25

## DIGESTIFS

Taylor's Late Bottled Vintage Port (125ml) — 7

Christian Dupre VSOP — 4.85 / 7

Château du Breuil Calvados — 4.85 / 7

Père Magloire VSOP Calvados — 5 / 7.85

Baileys Irish Cream — 4 / 6

Tia Maria — 4.85 / 7

Frangelico — 4.85 / 7

Disaronno Amaretto — 5 / 7.85

Grand Marnier — 5 / 7.85

Pernod Aniseed Liqueur — 4.85 / 7

Kümmel — 4.85 / 7

Drambuie — 5 / 7.85

Jägermeister— 4.85 / 7

Antica Classic Sambuca— 4.85 / 7

Antica Black Liquorice Sambuca— 5 / 7.85

## SUNDAY ROAST

Every Sunday from 12 until sold out

*With all the trimmings: roast potatoes, vegetables, Yorkshire pudding and gravy*

Roast beef – 20.5

Roast pork – 18.5

Nut Roast stuffed Pepper – 17

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