

Our Autumn menu

SOME DISHES MAY CHANGE DAILY

While you wait...

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



Chef's homemade soup of the day served with The Rye Bakery bread £8.95 V GF bread available

Please ask a member of staff for the soup of the day

Our Autumn salad of baby leaves, fresh fig, cob nuts, pomegranate, toasted seeds, pear & Brighton Blue cheese dressed with a balsamic dressing £10.25 V GF

Rock A Nore smoked salmon served with buttermilk pancakes & crème fraîche £13.95 V

Warm homemade scotch egg served with picallili £8.95

Carpaccio of heritage beetroot served with a goats cheese curd drizzled with an olive oil vinaigrette £12.95 GF

Sussex smokie smoked haddock in a rice cheese sauce served with toasted The Rye Bakery bread £10.25

Baked vegetable pakora with a red onion & coriander salad & a mint raita £8.95 V



Grilled whole Dungeness plaice topped with mushrooms and prawns in a lemon butter served with new potatoes £20.95 GF

Please note this is a whole fish

Fish & shellfish pie topped with a creamy mash potato served with a dressed salad £20.95 GF

Roasted free range chicken breast wrapped in pancetta & sage served on a bed of puy lentils served with a dressed salad £18.95

Char-grilled rump of Park Farm Romney lamb served on a whole grain mustard mash & seasonal vegetables drizzled with an Autumn relish £23.95

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

Local wild mushroom risotto topped with rocket served with Twineham Grange cheese £17.95 V



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

Fish & Chips: Beer battered Huss 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 can be 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 bread available please just ask.

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

Chocolate sponge cake served with chocolate sauce & raspberry sorbet

Chefs brûlée of the day served with homemade shortbread

Hazelnut meringue served with seasonal fruit

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 **Fruit & Veg:** Adam Kerry, Sandhurst, Johnsons 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 **Coffee & Tea:** Battle

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