



Autumn Menu

Rock a Nore beetroot smoked salmon

Served with homemade sour dough bread £9.75 (GF bread also available) (V)

Autumn salad

Baby leaves, fresh fig, beetroot, cobnuts, pomegranate & local pigeon breast served with a balsamic dressing £6.95 (V-available without pigeon) (GF)

Pan roasted tiger prawns

With garlic butter 5- £ 9.25/10- £18.00 (main portion served with fries)

Moules Marinière

Starter served with our homemade bread £7.50 Main portion served with homemade fries £14.95 (V)

Smoked haddock fish cakes

Served with a leek velouté sauce £7.25/ £14.25 Main portion served with side salad

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'White Dog' beer battered fish

Served with mushy peas, home fries and tartare sauce £13.95 (V)

Pan roasted local wild rabbit

With sun dried tomatoes, olives, white wine, rosemary served with whole grain mustard mash and wilted spinach £14.95

½ rack or rack of BBQ ribs

Marinated in our homemade sauce served with our fries and coleslaw ½ rack £ 9.25 Whole Rack £17.95

Our 'White Dog Inn' burger

Served with bacon & cheese in a toasted bun with home fries and a spicy tomato relish on the side £13.95

Shellfish linguine

Served with crayfish, fresh crab meat, coriander, chilli, garlic and Twineham Grange cheese £14.95

Char-grilled chump of Romney lamb

Served with roasted vegetables, mash potato and an Autumn relish £17.95

Char-grilled whole seabream

Served with a baby leaf salad and home fries £14.25

Char-grilled 28 day hung 10oz rib-eye steak

Served with home fries and a seasonal garnish £23.00 Choice of sauce: béarnaise OR peppercorn £1.50 each

Roasted ricotta gnocchi

with red onion, peppers, cherry tomatoes, bocconcini and fresh basil £12.25(V)



Our Sides:

Homemade Fries £3.00
Side homemade Bread £3.50
Side salad £3.00



Please note some of these dishes may change for up to date menu please call and enquire.