

## Follow us @dogandbearhotel

	BAR SN	ACKS	
ROASTED CHICKPEA HOUMOUS WITH HARISSA BUTTER BEANS (VG)		SALT & PEPPER WHITEBAIT Tartare mayonnaise	6.00
Maple roasted seeds, herb oil, flat bread  MARMITE BUTTER GLAZED ROAST POTATOES (VG)	4.50	SUSSEX FARMS PORK & SMOKED BACON SCOTCH EGG  Mustard mayonnaise	6.50
Crispy fried sage CHEDDAR CHEESE STRAWS (V) Kentish tomato chutney	5.50		
	_ SHAR	ERS	_
WHOLE BAKED CAMEMBERT (V) Dried apricots, pine nuts & artisan sourdough	16.00		
	STARI	TERS	_
CARROT, GINGER & COCONUT SOUP (VG) Flaked almonds, coconut, soya yoghurt & sourdough bread	7.00	SAUTÉED WILD MUSHROOMS ON SOURDOUGH (VG)	7.00
PEA & MINT ARANCINI (V)	9.00	Confit garlic white bean purée & black truffle oil GLAZED BARBEQUE & BUTTERMILK CHICKEN	
Tomato chutney, dressed leaves and pickled red onions CLASSIC PRAWN COCKTAIL Shredded lettuce, Marie Rose sauce, cucumber, lemon wedge, granary bread & butter	8.50	WINGS House slaw, toasted sesame seeds	8.50
	SANDW		_
GOATS CHEESE & CHARGRILLED	granary bread 9.00	(Unless otherwise stated)   Served Mon - Sat TOASTED CHICKEN & BACON CLUB SANDWICH	12.50
MEDITERRANEAN VEGETABLE SANDWICH (V) 1698 ale caramelised onion chutney & chips	3.00	Avocado, tomato, mayonnaise & chips WHITSTABLE BAY BEER BATTERED HADDOCK	40.00
PRAWN & MARIE ROSE Shredded lettuce, Marie Rose dressing & chips	9.50	FISH FINGER SANDWICH Tomato, rocket, tartare sauce & chips	12.00
	MAII	NS	_
Please speak to one HADDOCK & CHIPS	of our server 17.95	s for any dietary requirements. CHORIZO CRUSTED BAKED FILLET OF HAKE	17.00
Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**	17.00	Patatas bravas & sautéed samphire	17.00
KING PRAWN & CHERRY TOMATO TAGLIOLINI PASTA	17.00	ROAST HAM & EGGS  Honey roasted ham, spiced apple chutney & chips	14.50
Green pasta, white wine, garlic, lemon crumb, parsley &		STEAK SHIN & BISHOPS FINGER ALE PIE	15.95
Parmesan sauce ROASTED CHICKEN & SUMMER VEGETABLE		Mash potato, Chantenay carrots, wilted spinach, green beans &	
RISOTTO	14.00	beef gravy HONEY & THYME ROASTED VEGETABLES (V)	12.00
Slow roasted tomatoes, lemon oil & watercress SUSSEX FARMS 12OZ PORK CHOP Chimichurri sauce, baby gem leaves, charred sweetcom salsa,	18.00	Roasted cauliflower puree, honey & thyme roasted heritage carrots, caramelized red onions, tender stem broccoli, braised lentils, lemon & herb dressing	
chips		ROASTED CHICKEN BREAST & A WALDORF STYLE	14.00
BEEF BURGER Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red seeded bun & chips	16.50 onions,	SALAD  Baby gem leaves, celeriac strips, black grapes, apple & candied we in a creamy light lemon, chive & mustard dressing	
CHOOSE A TOPPING Streaky bacon 1.50		SWAP TO:	
Whitstable Bay beer battered onion rings (vg) 1.50		Roasted plant-based breast & a vegan Waldolf style salad (vg)	
		30 DAY AGED CHARGRILLED 80Z RUMP STEAK	18.00





Dressed watercress & rocket salad, pink pickled onions, chips CHOOSE A SAUCE Bearnaise sauce | Peppercorn sauce |



Please scan the QR code using your phone camera to view calorie information. For groups of six people or more, where table service is provided, a



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## SIDES

BOWL OF HOUSE CHIPS (VG)	5.00	GARDEN SALAD (VG) 4.00
WHITSTABLE BAY BEER BATTERED ONION RINGS (VG)	4.00	Lemon & mustard dressing FRESHLY BAKED SLICED SOURDOUGH BREAD (V) 4.00
LOADED CHIPS Crispy bacon, chillies, spring onions, crispy onions, Cheddar	7.00	Salted butter BAKED CHEESE GARLIC & HERB FLAT BREAD (V) 7.50
cheese, mozzarella, BBQ & baconnaise sauces		( )

## **PUDDINGS**

Creekside Coffee

Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.

WARM DOUBLE CHOCOLATE BROWNIE (V) Peanut purée, chocolate sauce, peanut brittle & vanilla ice	8.50	CLOCK HOUSE FARM STRAWBERRY & CHERRY ETON MESS (V)	8.00
cream		Raspberry purée, strawberries & Morello cherries	
BLACKCURRANT DELICE (VG)	8.00	DOUBLE STOUT STICKY TOFFEE PUDDING (V)	8.50
Raspberry coulis, lemon sorbet & candied walnuts		Caramelised pecans, butterscotch sauce & vanilla custard	
BOURBON VANILLA CHEESECAKE (V)	8.00	ICE CREAM OR SORBET Price per scoop	
Banoffee pie style, sliced banana, toffee sauce & dark chocolate shavings		Chocolate ice cream (v) 2.00   Vanilla ice cream (v) 2.00	
		Strawberry ripple 2.00	



