## BAR SNACKS

| ROASTED CHICKPEA HOUMOUS WITH HARISSA | 5.50 | SALT \& PEPPER WHITEBAIT <br> Tartare mayonnaise |
| :--- | :--- | :--- |
| BUTTER BEANS (VG) |  |  |

WHOLE BAKED CAMEMBERT (V)
16.00

Dried apricots, pine nuts \& artisan sourdough

CARROT, GINGER \& COCONUT SOUP (VG)
Flaked almonds, coconut, soya yoghurt \& sourdough bread PEA \& MINT ARANCINI (V) Tomato chutney, dressed leaves and pickled red onions CLASSIC PRAWN COCKTAIL
Shredded lettuce, Marie Rose sauce, cucumber, lemon wedge, granary bread \& butter
8.50

Tartare mayonnaise
SUSSEX FARMS PORK \& SMOKED BACON
SCOTCH EGG

STARTERS
7.00 SAUTÉED WILD MUSHROOMS ON SOURDOUGH (VG)
9.00 Confit garlic white bean purée \& black truffle oil GLAZED BARBEQUE \& BUTTERMILK CHICKEN WINGS

## SUNDAY ROASTS

30 DAY AGED ROAST TOPSIDE OF BEEF
Served Noon until all gone!

Seasonal vegetables, roasted potatoes, gravy, Yorkshire
18.95 ROAST HALF CHICKEN

Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding \& cranberry sauce
CRANBERRY, BUTTERNUT SQUASH \& NUT
15.50 WHY NOT ADD Extra Yorkshire puddings $\times 2$ (v) |

ROAST (V)
Seasonal vegetables, roasted potatoes, vegan gravy, Yorkshire
pudding \& red currant jelly

## MAINS

Please speak to one of our servers for any dietary requirements.

| HADDOCK \& CHIPS | 17.95 | KING PRAWN \& CHERRY TOMATO TAGLIOLINI <br> Whitstable Bay batter, pea purée, tartare sauce, lemon, chips** |
| :--- | :--- | :--- |
| PASTA |  |  |$\quad$ 17.00

CHOOSE A SAUCE Peppercorn sauce | Bearnaise sauce |

SIDES

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

DOG \& BEAR HOTEL

Follow us @dogandbearhotel

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 cream
BLACKCURRANT DELICE (VG)
8.50
8.00

Raspberry coulis, lemon sorbet \& candied walnuts BOURBON VANILLA CHEESECAKE (V)
Banoffee pie style, sliced banana, toffee sauce \& dark chocolate shavings

CLOCK HOUSE FARM STRAWBERRY \& CHERRY
ETON MESS (V)
Raspberry purée, strawberries \& Morello cherries
DOUBLE STOUT STICKY TOFFEE PUDDING (V)
Caramelised pecans, butterscotch sauce \& vanilla custard
ICE CREAM OR SORBET Price per scoop
Chocolate ice cream (v) 2.00 | Vanilla ice cream (v) 2.00 ।
Strawberry ripple 2.00 ।

