

# Autumn/Winter Menu

Food served 12-3 5-8:30



The Dog  
at Pentrich

## APPETIZERS

FIRED ARTISAN SOURDOUGH, DERBYSHIRE RAPESEED OIL AND AGED BALSAMIC (V)	£4.50
MARINATED OLIVES, BALSAMIC ONIONS AND AGED FETA (V)(GF)	£4.50

## SMALL PLATES

£7.95 each or 3 for £22

<b>BLOOMING ONION (V)(GF)</b> Cajun spiced onion petals, cheese, jalapeno and spring onion sauce	<b>COD SCHNITZEL (GF)</b> Cod schnitzel, confit lemon, brown butter, watercress puree, green bean salad
<b>BBQ CELERIAC &amp; HAZELNUT MILLEFEUILLE (V)</b> BBQ Celeriac and hazelnut millefeuille, parmesan crisp, hazelnut and truffle puree, salted granny smith apple and horseradish crème fraiche	<b>CRISPY FRIED CALAMARI (GF)</b> Crispy fried calamari with fresh lemon, chimichurri and house aioli
<b>MASAMAN BEEF TARTARE (GF)</b> Masaman beef tartare - Lightly Thai spiced Derbyshire beef fillet, Masaman corn fritter, crispy potato, coriander and lime mayonnaise, salted Asian vegetables	<b>TEMPURA TENDERSTEM &amp; ALLIUMS (V)(GF)</b> Tempura tenderstem and alliums, sesame and miso emulsion, lemongrass and chilli dressing
<b>HASSELBACK ROASTED ROOTS (V)(GF)</b> Hasselback roasted roots, lemon thyme mascarpone, butterbean hummus and salsa verde dressing	<b>SEAFOOD BOUILLABAISSSE STEW (GFO)</b> Seafood bouillabaisse stew with shaved fennel, dill oil, saffron rouille and gruyere crouton
<b>CHICKEN KORMA BALLONTINE (GFO)</b> Chicken korma ballontine, cauliflower saag aloo, puri bread, crispy skin, coconut yoghurt and cucumber chutney	<b>SMOKED DUCK BREAST (GFO)</b> Smoked duck breast, liver mousse, gingerbread, carrot ketchup, sherry vinegar jelly, Waldorf garnish
	<b>CHAR SIU STYLE PORK BELLY (GFO)</b> Char Siu style pork belly, crispy prawn wonton, sesame miso mayonnaise and poached pineapple

## SIDES

FRENCH FRIES (V)(GF)	£3.95
BEEF DRIPPING CHIPS (GF)	£3.95
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BLUE CHEESE AND SMOKED BACON WEDGE SALAD (GFO)	£3.95
KATSU CURRY LOADED FRIES (V)(GF)	£4.95
katsu glazed fries, sesame, spring onions, coconut yoghurt	
GREEK LOADED FRIES (V)(GF)	£4.95
garlic and herb seasoned fries, feta cheese, tzatziki style dressing	

## Dog Favourites

<b>STEAK &amp; FRITES (GFO)</b> £23.50 Barbecued Derbyshire fillet steak with a chimichurri butter, roasted tomato, French fries, blue cheese wedge salad and choice of sauce, black pepper and bourbon or honey mustard and thyme sauce. Served Pink or Well Done	<b>KOREAN FRIED CHICKEN (GFO)</b> £14.50 Korean fried chicken, steamed bao buns, kimchi fried rice, sweet and sour marinated vegetables, fragrant red cabbage slaw and kewpie mayo
<b>HOMEMADE PIE OF THE DAY</b> £15.50 Homemade pie of the day with creamed cabbage, minted mushy peas, gravy and dripping chips	<b>OG BURGER (GFO)</b> £14.50 Toasted brioche bun, steak patty, smoked pancetta, mature cheddar, secret burger sauce, crispy onions, house slaw and skin on fries
<b>CIDER BATTERED MARKET FISH (GFO)</b> £14.50 Cider battered market fish, dripping chips, minted mushy peas, tartare sauce, curry ketchup, sourdough bread and butter	<b>TRUFFLE SHUFFLE (V)(GFO)</b> £13.95 Toasted brioche bun, truffled garlic portobella mushroom, glazed goats cheese, crispy flat mushroom, wild mushroom ketchup, pickled walnut salsa, house slaw and skin on fries

## LARGE PLATES

<b>BRASISED OXTAIL PAPPAREDELLE (V)</b> £14.95 Braised oxtail and wild mushroom ragout, fresh egg pappardelle pasta, rosemary and garlic mascarpone, pine nut pangrattato, rocket and parmesan salad	<b>SEAFOOD MIX GRILL (GF)</b> £19.50 Seafood mix grill, fire roasted Mediterranean vegetables, coriander pesto, patatas bravas and house aioli
<b>SAFFRON, LEMON, CHILLI &amp; COURGETTE LINGUINE</b> £13.95 Saffron, lemon, chili and courgette fresh egg linguine, aged feta cheese, crispy shallots, basil pesto, pangrattato, rocket and parmesan salad	<b>RED MULLET SALTIMBOCCA (GFO)</b> £15.95 Red mullet saltimbocca, roasted squash, shaved fennel, romesco sauce, Kalamata olives and chargrilled sourdough crouton
<b>BARBECUED PORK CHOP (GFO)</b> £16.95 Barbecued pork chop, serrano ham croquette, charred leek, toasted hazelnut, ajo blanco, smoked chilli, tomato and sage fondue	<b>CRISPY TERIYAKI GLAZED BEEF (GFO)</b> £17.50 Crispy teriyaki glazed beef, bang-bang cucumbers, marinated melon, sesame radish slaw, kewpie mayo and bao buns

## Desserts

<b>DOG INN TRIFLE (V)</b> £7.50 Blackberry and gin jelly, vanilla soaked sponge, cardamom custard, Chantilly cream and smashed honeycomb	<b>CHOCOLATE FUDGE BROWNIE (V)</b> £7.95 Chocolate fudge brownie, amaretto mascarpone, fresh orange, coffee syrup
<b>APPLE, PLUM &amp; GINGER CRUMBLE (V)</b> £7.95 Apple, plum and ginger crumble, toasted hazelnuts, vanilla custard and yoghurt ice cream	<b>FAIRGROUND SUNDAE (V)(GF)</b> £7.50 Sour raspberry ripple ice cream, raspberry coulis, chantilly cream, popping candy, chocolate honeycomb and cotton candy



# Sunday Lunch Menu

Food served 12:00-4:30pm

2 Courses £23

3 Courses £28



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## SMALL PLATES

£7.95 each or 3 for £22

### BLOOMING ONION (V)(GF)

Cajun spiced onion petals, cheese, jalapeno and spring onion sauce

### BBQ CELERIAC & HAZELNUT MILLEFEUILLE (V)

BBQ Celeriac and hazelnut millefeuille, parmesan crisp, hazelnut and truffle puree, salted granny smith apple and horseradish crème fraiche

### MASAMAN BEEF TARTARE (GF)

Masaman beef tartare - Lightly Thai spiced Derbyshire beef fillet, Masaman corn fritter, crispy potato, coriander and lime mayonnaise, salted Asian vegetables

### HASSELBACK ROASTED ROOTS (V)(GF)

Hasselback roasted roots, lemon thyme mascarpone, butterbean hummus and salsa verde dressing

### CHICKEN KORMA BALLONTINE (GFO)

Chicken korma ballontine, cauliflower saag aloo, puri bread, crispy skin, coconut yoghurt and cucumber chutney

### COD SCHNITZEL (GF)

Cod schnitzel, confit lemon, brown butter, watercress puree, green bean salad

### CRISPY FRIED CALAMARI (GF)

Crispy fried calamari with fresh lemon, chimichurri and house aioli

### TEMPURA TENDERSTEM & ALLIUMS (V)(GF)

Tempura tenderstem and alliums, sesame and miso emulsion, lemongrass and chilli dressing

### SEAFOOD BOUILLABAISSE STEW (GFO)

Seafood bouillabaisse stew with shaved fennel, dill oil, saffron rouille and gruyere crouton

### SMOKED DUCK BREAST (GFO)

Smoked duck breast, liver mousse, gingerbread, carrot ketchup, sherry vinegar jelly, Waldorf garnish

### CHAR SIU STYLE PORK BELLY (GFO)

Char Siu style pork belly, crispy prawn wonton, sesame miso mayonnaise and poached pineapple

## SIDE DISHES

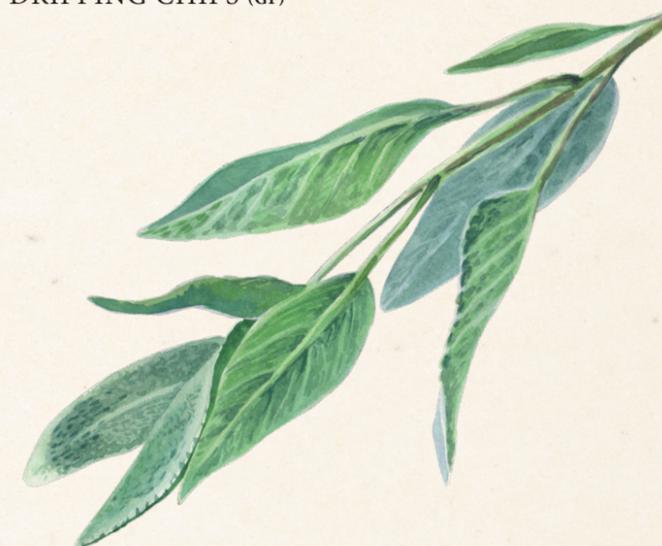
£3.95 Each

CAULIFLOWER AND LEEK CHEESE WITH EXTRA MATURE CHEDDAR, PARMESAN AND BREADCRUMBS (V)

EXTRA BEEF DRIPPING & HERB ROAST POTATOES

FRENCH FRIES (V)(GF)

BEEF DRIPPING CHIPS (GF)



## Sunday Roast

All our Sunday roasts are served with roast potatoes, clotted cream mash, Yorkshire pudding and a selection of seasonal vegetables. All £15.95

### BLACK TREACLE CURED SIRLOIN OF BEEF (GFO)

with blue cheese bonbon and bone marrow gravy (Served Pink) £1.50 SUPPLEMENT

### GARLIC & SAGE ROASTED COLLAR OF ASHOVER PORK (GFO)

with homemade black pudding fritter and cider gravy

### ROASTED FREE RANGE CHICKEN BREAST (GFO)

with smoked pancetta, wilted spinach, pate en croute and chicken gravy

### ROASTED MARINATED RUMP OF LAMB (GFO)

with cheese and wild mushroom croquette and pan gravy

### ROAST FILLET OF STONE BASS (GF)

with king prawn ratatouille, dressed fennel, parmesan and shellfish bisque

### BROCCOLI, BUTTERNUT SQUASH & GOATS CHEESE (V)

with crushed roots and a tarragon velouté

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#### DIETARY REQUIREMENTS

Our allergen guide contains a list of all the 14 main allergies and all the dishes from our menu which is available upon request. Our staff cannot offer specific advice or recommendations beyond our published allergen guide. Whilst we take every care to preserve the integrity of our dishes to reduce cross contamination, we must advise that these ingredients are handled in a multi-use kitchen environment either by our suppliers and at our prep stations so unfortunately we cannot guarantee there will be no trace of cross contamination

