

# LARGE PARTY WINTER MENU

£5 DEPOSIT PER PERSON REQUIRED  
PRE-ORDER FOR ALL MEALS REQUIRED

## SMALL PLATES

£7.95 each or 3 for £22.00

LEBANESE FALAFEL -  
lebanese style falafels, baba  
ghanoush, almond dressing,  
marinated courgettes,  
charred green chillies and  
za'ater dressing (V)(GF)

CHEESE AND ONION -  
ribblesdale goats cheese  
mousse, cheese and chive  
croquette, pickled and confit  
onions, spring onion oil,  
goats cheese honeycomb  
and parmesan granola (V)  
(GFO)

LOCH DUART SALMON  
- marinated loch duart  
salmon, taramasalata,  
shaved fennel,  
buttermilk and dill  
sauce (GFO)

BEEF FILLET TARTARE -  
lightly smoked fillet tartare,  
caviar, stilton bonbon,  
charred sourdough, black  
pepper and truffle mayo and  
wild mushrooms

SMOKED CHICKEN - smoked  
free range chicken breast,  
liver parfait, crispy skin,  
pickled walnut, carrot cake  
and tarragon dressing (GF)

## MAINS

NORFOLK TURKEY BREAST - roasted  
norfolk turkey breast, old spot pig in  
blanket, creamed sprouts and pancetta,  
chestnut puree, parsnip rosti, truffled  
celeriac and potato gratin, port and  
cranberry jus - £16.95

RED PEPPER AND AUBERGINE LINGUINE -  
fire roasted red pepper and aubergine  
fresh egg linguine, smoked chilli and basil  
salsa, buffalo mozzarella, garlic and  
rosemary pangrattato, rocket and  
parmesan salad (V) - £13.95

KORMA SPICED COD FILLET - korma spiced  
fillet of cod, prawn fishcake, bombay crab  
and cauliflower roti, salted cucumber,  
spinach and coriander puree and coconut  
yoghurt - £17.50

ASHOVER PORK FILLET - ashover pork  
fillet wrapped in smoked pancetta,  
morteau sausage, bramley apple puree,  
wilted kale, toasted hazelnuts, clotted  
cream mash with black pudding and  
crackling crumb, cider and stilton sauce  
(GFO) - £16.95

STEAK & FRITES - barbecued 28 day dry  
aged derbyshire fillet steak, cafe de paris  
butter, blue cheese stuffed mushroom,  
french fries, caesar wedge salad, choice of  
sauce, Black Pepper & Bourbon or Honey,  
Mustard & Thyme. Served Pink or Well  
Done - £24.50

## DESSERTS

CHRISTMAS PUDDING - steamed  
christmas fruit pudding, vanilla custard,  
red currant compote, brandy snap and  
white chocolate ice cream (V) - £7.50

CHOCOLATE FUDGE BROWNIE -  
chocolate fudge brownie, amaretto  
mascarpone, fresh orange, coffee syrup  
(V) - £7.95

RUM & RAISIN SUNDAE - rum and raisin  
ice cream, clotted cream, spiced rum  
syrup, roasted plums, honeycomb &  
frosted chocolate (GF)(V) - £7.50

DOG INN TRIFLE - cranberry and mulled  
wine jelly, orange and honey sponge,  
almond custard, chantilly cream and  
smashed honeycomb (V) - £7.50

STICKY TOFFEE PUDDING - sticky toffee  
and date pudding, vanilla poached pear,  
walnuts, bourbon butterscotch sauce and  
banana ice cream (V) - £7.50