



## DOG & BEAR HOTEL

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### BAR SNACKS

- Black Bomber Cheddar (v), Pickles, spiced apple chutney, cranberry and raisin toast 7.50
- Panko breaded prawns, sweet chilli dip 8.00
- Gourmet sharing sausage roll, 1698 ale & onion chutney 8.00
- Mixed pitted Kalamata and Halkidiki olives (vg), Sundried tomatoes and garlic in a herb dressing 4.00
- Roasted padrón peppers (vg), agave syrup and seeds 4.50

### STARTERS

- Apple & celeriac soup (v), Roasted hazelnuts, crispy sage leaves, lemon oil & sourdough bread 7.00
- Pulled Jackfruit (vg), soft white tacos with crunchy slaw, Jackfruit carnitas, pickled red cabbage, spring onion 6.50
- Spiced lamb kebabs, Pitta bread, tzatziki, Moroccan houmous, tomato & pickled red onion & rocket salad 9.50
- Salt & vinegar buttermilk chicken wings, Kentish tomato chutney, sesame seeds & chives. 8.50
- Smoked trout pâté, Cucumber chutney, pickled beetroot and toasted sourdough 9.00
- Master Brew & Cheddar Welsh rarebit, Braised leeks, sourdough, watercress. Henderson's relish, mixed salad 7.50

### MAINS

Gluten free options are available on request for our burger and haddock and chips. For other dishes please ask a member of our team.

- Haddock & chips, Whitstable Bay batter, pea purée, tartare sauce, lemon, chips\*\* 17.50
- Stone bass fillet, With creamy lobster sauce, buttered new potatoes, green beans and samphire, peanut & shrimp butter 19.00
- Grilled tuna, Roasted tomatoes, pesto potatoes and olives with a lemon & herb butter 19.00
- Wild mushroom risotto (vg), With soya beans and pickled mushrooms 15.00
- Chargrilled tarragon chicken, Chargrilled with roasted beetroot, herb crushed potatoes, butternut squash veloute & crispy pancetta. 15.50
- Roast ham and eggs, Honey roasted ham, spiced apple chutney & chips 14.00
- Our Butcher's sausages, Lyonnaise new potatoes, buttered fine green beans, rich red wine gravy & crispy sage leaves. 15.50
- Steak shin & Bishops Finger ale pie, Mash potato, Chantenay carrots, wilted spinach, green beans and beef gravy 15.50
- Beef burger 16.00

**Add** | Streaky bacon 1.50

30 day aged 8oz sirloin steak 26.00

**Choose a sauce** | Peppercorn sauce | Bearnaise sauce

### SIDES

- Bowl of house chips (vg), 4.00
- Garden salad (vg), Balsamic French dressing 4.00
- Loaded chips, crispy bacon, chillies, spring onions, crispy onions, Cheddar cheese, mozzarella, BBQ sauce and baconnaise 7.00
- Buttered green beans (v), 4.00
- New potatoes (v), Lemon & chive butter 4.00
- Freshly baked sliced sourdough bread (v), Salted butter 4.00

**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 discretionary service charge of 10% will be added to the bill.

For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff. Please scan the QR code using your phone camera to view calorie information.

\*\* Due to daily markets maybe substituted with cod

(V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day

Allergen/Calorie Info





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### SANDWICHES

Freshly made to order on white or granary bread (Unless otherwise stated) Gluten free options are available on request, please ask a member of our team

Ploughman's Cheddar cheese sandwich (v), Watercress, sliced apple, 1698 ale & onion chutney, chips 8.00

Toasted chicken & bacon club, Avocado, tomato, mayonnaise, chips 12.00

Whitstable Bay beer battered Haddock fish finger sandwich, Tomato, rocket, tartare sauce, chips 10.00

Butcher's hogg, Pork sausages, onion & mustard and chips 9.00

Roast Greek salad (v), sourdough open sandwich with halloumi, olives and tzatziki 9.00

### PUDDINGS

Chocolate Mousse (v), Honeycomb, shortbread crumb & fresh raspberry's, with a jug of pouring cream. 6.00

Apple & blackberry crumble (v), Warm custard 7.50

Lotus biscoff slice (vg), biscuit base, baked mousse, biscoff crumb & passion fruit coulis 8.50

Sticky toffee pudding (v), caramelised pecans, butterscotch sauce, vanilla custard 7.00

Lemon meringue tartlet (v), with raspberry coulis & berries 7.00

### ICE CREAM OR SORBET

Price per scoop

Chocolate (vg), 2.00

Vanilla (vg), 2.00

Strawberry & cream (v), 2.00

Mango sorbet (v), 2.00

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