The Dog
Pentrich

Boxing Day

Starters

Saucy Chicken Wings
BBQ or Piri Piri sauce (*gf*) £7.95

Ham Hock Croquettes
Deep fried with a salad garnish and garlic aoili £8.25

Garlic Mushrooms on Ciabatta
Wild mushrooms, white wine and cream sauce, Parmesan, balsamic, truffle oil (v)(*veo*) £7.50

Sticky Sweet Chilli Pork
Asian slaw & seasame (gf)

Mains

The Dogs Beef Curry
medium heat curry, shredded brisket, onions, tomatoes, peppers, rice, onion bhajis, tzatziki & naan (gfo) £16.50

Chicken & Chips
roasted with honey, garlic and herbs served with braised sweetheart cabbage, roasted carrots and a side of peppercorn sauce *(gf)* £17

Slow Roasted Lamb Shank
Served with creamy mash, roasted shallots, carrots, tenderstem broccoli & gravy *(gf)* £19.95

Fish & Chips
Chunky chips, mushy peas, tartar sauce (*gfo*) £17

Plant Burger
Plant patty, cheese, pineapple, mango and chilli salsa (*v*) (*veo*) £15.50

Owen Taylors Pie of the Day
Mash or chunky chips, seasonal vegetables, gravy *(vo)* £17

The Dog Burger
6oz beef patty, cheese, bacon & burger sauce £16.95

Chicken Caesar
Grilled chicken & bacon, anchovies, garlic & herb croutons (*gfo*) £14.95

Penne Arrabbiata
Roasted vegetables, in a rich tomato sauce, finished with parmesan cheese, garlic & chilli cheesy bread *(veo)* £15
Add Chicken £3.50

Sides

Seasoned Skinny Fries £3.95
Sea Salted Chunky Chips £3.95
Truffle & Parmesan Fries £4.50
Sweet Potato Fries £4.50
Beer Battered Onion Rings £3.95
Honey & Sesame Halloumi Fries £4.95
Whitby Scampi £4.95
Garlic Ciabatta £3.95
Cheesy Garlic Ciabatta £4.50
House Coleslaw £1.95
Mixed Salad £3.95

Desserts

Dog Fuddle
Chunks of brownie, honeycomb, chocolate and caramel ice cream, topped with whipped cream (gfo)

Messy Misu
Classic Tiramisu and strawberries

Apple, Pear & Rhubarb Crumble
Served with vanilla custard

The Dog
Pentrich

Christmas Fayre

2 courses £26.95, 3 courses £32

Starters

Parsnip & Ginger Soup

With a parsnip crisp and sour dough *GFO VEO*

Chicken Liver Pate

Served with a sourdough, caramelised onion chutney and salad garnish GFO

Classic Prawn Cocktail

North Atlantic prawns, with baby gem lettuce and Marie rose sauce with malted bloomer *GFO*

Mains

Traditional Roast Turkey

Accompanied by an apricot and cranberry stuffing, pig in blanket, and a rich pan gravy GFO

7oz Blade of Beef

with pig in blanket, Yorkshire pudding, red wine gravy GFO

Chestnut Roast

with yorkshire pudding, sage and onion stuffing

All The above served with roast potatoes, roasted carrots and parsnips, bacon & brussel sprouts VEO

Fillet of sea bream

Served with crushed new potatoes, roasted root veg & white wine sauce (gf)

Sides

Cauliflower Cheese £4.00
Mixed Green Veg £3.50
Braised Red Cabbage £4.00
Yorkshire Pudding £2.00
Pig in Blanket £3.50
Creamy Mash £4.00

Desserts

Christmas Pudding

With red berries and a brandy sauce *GF*

Baileys Cheesecake

With Salted caramel ice cream & strawberries

Citrus Tart

mixed berry compot, ginger crumb, vanilla ice cream

To Finish

Cheese & Biscuits £9.50

Coffee & mince pies £3.00

The Dog
Pentrich

Christmas Day

To Start

Chunky Vegetable & Lentil Soup — GFO
Served with cream and croutons.

Ham Hock Terrine — GFO
Served with piccalilli, sourdough and dressed salad.

Classic King Prawn Cocktail — GFO
Served with brown bloomer bread and butter.

Grilled Goat's Cheese — GFO
Served on toasted sourdough with roasted vegetables and balsamic glaze.

Mains

Classic Roast Turkey Breast — GFO
Served with all the trimmings, pigs in blankets, Yorkshire pudding and red wine jus.

Roast Sirloin of Beef — GFO
Served with all the trimmings, pigs in blankets, Yorkshire pudding and rich red wine gravy.

All The above served with roast potatoes, roasted carrots and parsnips, brussel sprouts & Cauliflower Cheese

Baked Aubergine — GF
Filled with vegetable ragu and tomato sauce, served with roast potatoes, roast carrots and parsnips.

Roast Salmon Fillet — GF
Served with crushed parsley potatoes, roast root vegetables and champagne sauce.

Desserts

Peach & Raspberry Eton Mess — GF
Finished with white chocolate and raspberry sauce.

Chocolate Yule Log
Served with strawberries and chocolate sauce.

Christmas Pudding — GF
Served with brandy sauce and red berries.

Cheese & Biscuits
French Brie, Mature Cheddar, Stilton and biscuits,
served with onion chutney.

Tea, Coffee & Mince Pie