THE DOG HOUSE

DINNER

Nocellara olives £4.5

Smoked almonds £4.5

Somerset charcuterie + pickles £9

Scotch egg, mustard mayo £9

House bread, organic E.V. olive oil, Agrodolce vinegar £4.5

Smoked cod's roe, trout roe, radishes, chicory £9

Baba ganoush, pumpkin seed, house bread £9

Isle of Wight tomatoes, goats curd, pangritata £12

Chicken milanese, green beans, mustard, shallots, capers £19

6oz Aurox beef burger, Guinness rarebit, mustard mayo, pickles, fries £18

Breaded chicken burger, whiskey BBQ sauce, lettuce, tomato, fries £16

Whole mackerel, masala butter, roasted celeriac, burnt lemon £20

Crown prince squash, romesco, ricotta malfatti, pumpkin seed, pecorino £17

Pork belly, burnt apple, roasted beetroot, cider jus £20

Aurox rib-eye, peppercorn sauce, confit tomato, grilled onions £32

Hispi cabbage, tahini, sesame £7

Crispy new potatoes, salsa verde £6

Fries £5

Burnt basque citrus cheesecake, blackberries £9

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £8

Dark chocolate cremeux, creme fraiche, strawberry £9

Montgomery Cheddar, chutney, crackers £12

Doghouse affogato - Salted caramel ice cream, Frangelico, espresso £7.5

If you have any allergies or special dietary requirements, please speak with a member of our team.

A discretionary 12.5% service charge will be added to your bill.
100% of all service charges are distributed equally between every member of the team.

SAMPLE

THE DOG HOUSE

Sundays

Bloody Mary £11
Pickle vodka, spice mix, lemon, tomato juice

Mimosa £9
Prosecco, orange juice

Fish of the day – Whole mackerel, masala butter, roasted celariac, burnt lemon £20

2 course lunch – £30 | 3 course lunch – £35

SMALL PLATES

Smoked cod's roe, trout roe, radish, chicory
Isle of Wight tomatoes, goats curd, pangritata
somerset charcuterie, cornichones + guindillas

ROASTS

Roasts are served with new potatoes, carrots, greens, salsa verde
cheesy broccoli, cauliflower + leeks and a Yorkshire pudding

Aurox beef rump cap, Iron Age pork belly + Somerset Saxon chicken,
horseradish sauce, burnt apple sauce, gravy

Roasted celeriac, grilled spring onions, pumpkin seed dukkah
Tahini, veggie gravy

DESSERTS

Burnt Basque citrus cheesecake, blackberries
Sticky toffee pudding, butterscotch, vanilla ice cream
Montgomery cheddar, beetroot stalk chutney, crackers
Affogato – Salted caramel ice cream + espresso

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SAMPLE