

## Seafood Appetisers

Risotto of Brown Shrimp £5.50 cockles and razor clam with sorrel and double cream  
Lagavulin Cured Wild Salmon £6.95 local shrimps, pickled endive, dill and mustard sauce  
Smoked Dungeness Eel £7.50 fresh horseradish mousse and oak smoked sprats  
Hythe Crab & Avocado Salad £6.50 cucumber and caviar dressing  
Whitstable Seafood Chowder £8.95 saffron & chive  
Pan Seared Queen Scallops £8.50 creamed leeks glazed with hollandaise sabayon  
Salt & Chilli Baby Squid £7.95 blanch-bait, aoli & balsamic reduction

## Meat Appetisers

Fois Gras with Port and Rosemary Jelly £9.50 toasted brioche & Chapel Down "nectar" shot  
Black & White Pudding Terrine £4.95 kentish plum compote  
Mixed Cured Meat Antipasti Plate £6.95 pumpkin bread, homemade pickle & chutney

## Vegetarian Appetisers

Soup of the Day £4.50 served with Wingham granary bread  
Buffalo Mozzarella, Tomato & Onion Salad £4.95 balsamic reduction  
Hot Courgette & Local Goats Cheese Tart £5.75 red onion marmalade  
Richard Wilmshurst Rustic Breads £4.95 (for 2) anchovies, olives & balsamic oil dip

## Runners

Roasted Romney Marsh Lamb Rump £15.50 Dauphinoise of potato and carrot, red berry jus  
Supreme of Local Free Range Chicken £12.95 Wrapped in air-dried ham and served with fondant potato, confit of vine cherry tomato and Chapel Down flint wine & cream reduction  
Wingham Rare Breed Pig's Kidneys £13.95 Wrapped in their own smoked bacon, sherry sauce  
Wingham Rare Breed Pork Bangers £12.95 Herbed mash and three onion gravy  
Pan-Fried Calves Liver & Smoked Bacon £14.95 Creamed potato with shallot jus

Certified Scottish Beef Steaks (cut to order by the ounce-min 8oz)  
served with hand cut Hand cut fat chips, grilled plum tomato & field mushroom  
Sirloin £2.20 Fillet £2.60 Chateaubriand (for 2) £45.00

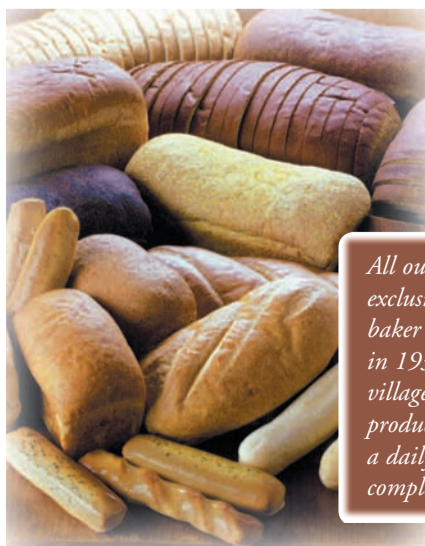
## Vegetarian

Shropshire Blue Cheese & Herb Granary Pudding £12.95  
Poppy seed & pumpkin bread pudding with braised fennel  
& broad beans - finished with white wine & cream reduction

Vegetarian Antipasti Taster Plate £12.95

## Swimmers

Beer Battered Haddock, Cod & Whiting £12.95  
Trio of local fish cooked in a light batter of wheat beer, cumin and poppy seed,  
served with hand-cut chips and mint & pea puree  
Prime Weight Dover Sole £Market  
Grilled buerre noisette with chargrilled lemon, served with new potatoes  
Mixed Seafood Plate (grilled) £15.95  
Fresh locally caught fish & shellfish served with a broth of Chapel Down bacchus wine,  
dill & braised fennel  
Whole line-caught local Seabass £19.00  
Oven cooked with sea salt & rosemary, finished with saffron potatoes & crispy basil



*All our breads are produced from unique recipes exclusively for The Dog Inn by Wingham-based artisan baker Richard Wilmshurst. Founded by his grandfather in 1932 the busy family bakery is situated in the village and still employs traditional methods in the production of all its breads which are delivered to us on a daily basis. No visit to our restaurant would be complete without a taste of these delicious breads.*

**Executive Head Chef:** Steve Hogben-Lambert  
**Head Chef:** Mark Hewitt

# The Dog Inn at Wingham



## Menu

*Please see blackboard for our Chefs recommendations today*

Richard & Sherry Martin, owners of The Dog Inn, also own the award winning 'Blazing Donkey' at Ham nr. Sandwich, recent recipient of the RAC's Gold Dining Award.

The Dog Inn is featured in Egon Ronay's latest Guide to the Best Restaurants & Gastropubs in the UK.

*"Local fish is a particular favourite here".*

Egon Ronay

