



INDEPENDENT | LOCAL | FRESH | INCLUSIVE | SEASONAL

SMALL BITES

Tomato Soup, warm bread (gfa/vg) 7.0

Warm breads, whipped butter, Brock & Morten Basil oil, Old Dog balsamic & apple reduction (gfa/vea) 5.5

Pigs n Blankets, beer chutney 7.5

Cauliflower, potato, fennel & chilli cheese croquettes, red pepper ketchup (gf/v) 8.0

Rump Steak sandwich, caramelised red onion, stilton sauce (gfa) 15.0

[served pink until 5pm]

PUB CLASSICS

Beer battered haddock, minted mushy peas, doubled cooked chips, tartar sauce, lemon (gf) 17.0

The Old Dog burger, bacon jam, Monterrey jack cheese, coleslaw, fries (gfa) 17.0

Pie of the day, buttery mash, braised red cabbage, real gravy (vea) 16.0

Pan fried gnocchi, butternut squash puree, crown prince pumpkin, king oyster mushroom, crispy kale (v) 16.0

SIDES

Roasted chantenay carrots, picollo parsnips, pumpkin seed dukkha (gf) 4.5

Red wine & juniper braised red cabbage (gf) 4.5

Loaded Caesar, charred baby gem lettuce, parmesan, croutons, Caesar dressing (gfa) 6.0

Skin on Fries (gf) 4.0

Parmesan & truffle oil seasoned fries (gf) 5.5

DESSERTS

Sticky ginger pudding, marinated pineapple, clotted cream, ginger beer syrup 8.0

Affogato, vanilla ice cream, double espresso, shortbread (gf) 6.0

Local cheese board trio with crackers, grapes & chutney 12.0

Allergies or dietary requirements? Please let us know when ordering.

Our kitchen is nut free, only prepackaged nuts are sold on our bar

Vegan (ve) / Vegan alternative (vea) / Vegetarian (v) / Gluten-free (gf) / Gluten-free Alternative (gfa)