



The Old Dog

INDEPENDENT | LOCAL | FRESH | INCLUSIVE | SEASONAL



www.theolddog.co.uk



FESTIVE MENU

NIBBLES

Japanese Milk Bread, Smoked Pork Fat 7.0 | Puffed Pork Skin, Burnt Apple Puree (gfa) 5.0

STARTERS

Cauliflower Cheese Soup, Apple & Cauliflower Pakora, Curry Oil 8.5

Chicken & Smoked Bacon Terrine, Caesar Garnish (gfa) 11.0

Roast Butternut Squash, Sage Oil, Cavolo Nero, Goats Curd (vea/gfa) 9.0

Our Signature Plates are intentionally served solo, ready to be matched with your selection of our seasonal sides. We recommend minimum 2 Sides per couple.

SIGNATURE PLATES

Wood Pigeon: Beetrots, Duck Parfait, Chocolate, Sorrel (gfa) 22.0

Glazed Pork Belly: Mincemeat, Apple, Parsnip, Potato 20.0

Pan Fried Salmon: Crushed New Potato, Smoked Salmon Sauce, Charred Cucumber (gfa) 21.0

Maple Roast Parsnip: Puy Lentil, Apple, Mincemeat, Black Cabbage, Potato (veo/gfa) 16.0

SIDES

Glazed sprouts, cranberry (veo, gfa) 6.0

Mulled Wine Braised Red Cabbage (veo, gfa) 5.0

Roasted Winter Vegetables, Herb Emulsion (veo/gfa) 6.0

Garlic & Thyme Roast Potatoes (veo/gfa) 5.0

Hand cut chips (veo/gfa) 5.0

Horseradish Mashed Potato 5.0

TO FINISH

Cranberry Cheesecake, Cranberry Spiced Sorbet 9.0

The Old Dog Christmas Pudding, Brandy Sauce, Clotted Cream 10.0

Chocolate Orange Affogato, espresso, vanilla ice cream (vea/gfa) 7.5

Cheddar Gorge Derbyshire Cheese Of The Week, Al's Fruit Loaf, Smoked Raisin Puree, Old Dog Biscuits 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)