

THE BLACK DOG



FREEHOUSE

MONDAY 20TH NOVEMBER 2023
12PM TILL 9.30PM

COLD TAPAS

- Fried mixed corn & nuts (pb) 4.00
- Grilled coca bread, arbequina
extra virgin olive oil 4.50
- Mixed carmona olives (pb) 4.50
- Salted & pickled cantabrian anchovies 7.00
- Burrata, beetroot & sweet almond 9.00
- Rosemary manchego, oak honey & confit garlic,
coca bread 7.00

HOT TAPAS

- Padron peppers & fleur de sel (pb) 6.00
- Crispy fried chicken “pollo frito”
smoked paprika, house aioli 7.00
- Spinach & goats cheese croqueta, quince jam (v) 7.00
- Chorizo in cider & grilled coca bread 12.00
- Garlic prawns & sobrasada “fuego de ajo” 12.00

LARGE PLATES

- Searred fillet of sea bream, crushed olive oil potatoes, shellfish sauce & fresh peas 17.00
- Miso & aji amarillo roasted half spatchcock chicken, marinated peppers (add hand- cut chips 4.00) 17.00
- Black Dog cheeseburger, 2x3oz beef patty, gherkin, caramelised onion,
secret sauce, hand- cut chips (add bacon 2.00) 15.50
- Beer battered cod, mushy peas, tartare sauce, hand-cut chips 17.50
- Grilled caesar salad, croutons, parmesan (add grilled chicken 4.50) 12.00
- Vegan Simplicity burger, gherkin, vegan cheese, secret sauce, hand-cut chips (pb) 15.00
- Loaded nachos, house cheese sauce, salsa, sour cream, refried beans, jalapeños (v) 12.00
- 7oz flat iron steak, peppercorn sauce, watercress, hand-cut fries 22.00
- Wild mushroom risotto, baby spinach & creme fraiche, grated parmesan, truffle oil & crispy sage (v) 15.00

SIDES

- Hand cut chips, house aioli & pimento rojo 4.50
- Mini caesar salad, croutons, parmesan 6.00
- Grilled tenderstem broccoli, chimichurri 6.00
- Salad of baby spinach, sweet red onion,
parmesan, lemon dressing 5.00

DESSERT

- Almond cake, vanilla ice cream & dark honey 7.00
- Warm churros, cinnamon, chocolate sauce 6.00
- Chocolate Mousse 5.00
- Ice cream // Sorbets
one scp 1.85 / two scp 3.50 / three scp 5.00

SUNDAYROAST

ENGLISH RUMP OF BEEF, PORK & CRACKLING,
MAPLE ROASTED CAULIFLOWER
with all the trimmings

WINTER DRINK SPECIALS

MULLED WINE £7
HOT TODDY £8

DRINKS

DRAUGHT

Black Dog Lager, UK, 4.1%	5.75
Black Dog Stout, UK, 4.1%	5.95
San Miguel, Spain, 5%	6.60
Erdinger, GM, 5.3%	7.00
Brooklyn Defender IPA, USA, 5.5%	7.00
Brooklyn Pilsner, USA, 4.6%	6.45
Kirin Ichiban, JA, 5%	7.00
Henry Westons cider 5.2%, UK, 4.5%	7.00
Shipyard APA, USA, 5.0%	6.00
Road Soda, APA, Battersea 4.8%	6.70
Little Victories IPA, Battersea 4.3%	6.30

BOTTLES / CANS

Hither Thither, New England Pale Ale, 4.8%	6.50
Blue Moon Wheat Ale 5.4%	5.50
Corona, 4.6%	5.50
Old Mout 4%	6.00
Kopparberg Cider 4.5%	6.00
Curious Apple Cider 5.2%	5.50
San Miguel 0.0%	4.85
Big Drop Pine Trail Pale Ale 0.5%	4.85
Daura (gf) 5.4%	4.85

SPARKLING WINE

Vignana, Prosecco Extra Dry , Italy	6.50 / 33.00
Ponte Prosecco, Brut Rose, Italy, 2021	8.00 / 35.00
Château des Coseé, Crémant de Loire, Brut, Loire, France, 2018	44.00

WHITE

Flor De Verão, Vinho Verde, Colheita, Portugal, 2022	26.00
Marqués de Alfamén Chardonnay Macabeo, Spain , 2021	6.50 / 7.50 / 28.00
Medoro, Grillo, Sicilia, Itally, 2022	31.00
Carramimbre, Verdejo, Rueda, Spain, 2021	8.00 / 9.00 / 34.00
Monopole, Viura, Rioja, Spain, 2021	9.00 / 10.00 / 36.00
Blackenbrook Sauvignon Blanc, Nelson, New Zealand, 2022	9.50 / 10.50 / 39.00
Abad Dom Bueno, Godello, Leon, Spain, 2022	9.75 / 10.75 / 40.00
Monte Pio, Albarino, Val Do Salnes, Spain 2022	45.00
La Chablisienne, Petit Chablis, Bourgogne. France 2021	51.00

ROSE

Les Arceaux, Cinsault, Languedoc, France, 2022	6.50 / 7.00 / 26.00
Pur Azur, Grenach - Cinsault, Cotes de Provence, France 2022	41.00

RED

Marqués De Alfamén, Vino Tinto, Garnacha - Syrah , Spain , 2021	26.00
Flavium, Mencía, Arganza, Spain, 2020	7.50 / 8.50 / 28.00
Carro, Monastrell Vinas Viejas, Yelca, Spain, 2020	8.50 / 9.50 / 32.00
Austral Crianza, Rioja, Calificada, Spain, 2018	35.00
Piemonte, Barbera, Langhe, Italy, 2021	9.00 / 10.00 / 37.00
Terre Davau, Cotes Du Rhone, Rhone Valley, France, 2021	39.00
Valle de Oron, Tempranillo, Ribera del Duero, Spain, 2019	10.00 / 11.00 / 40.00
Rojalet, Seleccio, El Masroig, Spain 2019	44.00
Explore Krontiras, Malbec, Mendoza, Argentina, 2020	51.00