



Dining Room Menu



Porthilly Oysters

Classic with Shallot Vinegar or Rockefeller
3 oysters 9.00, 6 oysters 15.00, 12 oysters 30.00

Classic Champagne Cocktail 14.00
Peach Bellini 12.00
French 75 13.00

Starters

Seasonal soup 6.50

Red wine risotto, goats curd & roast beetroot 7.00

Crispy goats cheese, lovage emulsion, wilted wild garlic, marcona almonds & tomato gremolata 8.00

Hand picked Cornish crab, smashed avocado, seaweed crackers, pickled cucumber, D&B bloody Mary ketchup 9.00

Tempura prawns, green Thai curry mayonnaise 9.50

Shredded chicken, roast peanuts, XO sauce & sesame 8.00

D&B Scallop & truffle brioche sandwich 12.00

Pressed foie gras terrine, wood roasted pineapple, brioche 12.50

Mains

Roast cod fillet, parsley crust, preserved lemon mayonnaise, pink fir apple potatoes & wood roasted leeks 18.50

Cornish Hake, baked in miso, curried cauliflower, lime buttermilk 17.00

Whole Dover sole Meuniere 36.00 *Subject to availability*

Calves liver, slow cooked onions, pancetta, mash potato 16.00

Roast cornfed chicken breast, celeriac puree, cavolo nero with bacon, chestnuts, potato rosti 18.50

Slow cooked blade of English beef, brown butter parsnips, herb crumb, root vegetable crunch 19.50

Salt marsh lamb, coffee baked heritage carrots, Aura potatoes & cucumber raita 32.50

From the Charcoal Grill

Flat iron steak 6oz 18.50 Rib eye steak 8oz 28.00 Chateaubriand 16oz 64.00

All the above are served with a side of your choice.

Bearnaise, Bordelaise sauce, aioli, Roquefort butter or rosemary and anchovy butter

Sides 4.50

English purple sprouting broccoli Garlic roast mushrooms Seeded butternut squash & crispy kale Tomato & shallot salad
Mash potato Roasted Aura potatoes Triple cooked chips

Please advise us of any allergies that you might have.

Please be aware that some items may contain nuts or traces of nuts.

A discretionary 10% service charge will be added to your bill.



The Dog & Badger
MEDMENHAM

