



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 16.00
Peach Bellini 12.00
French 75 14.00

Starters

Seasonal soup 6.50

Cucumber carpaccio, Ewes curd, smoked caviar & Milk Oolong 8.00

Crispy goats cheese, lovage emulsion, wilted wild garlic, macadamias & marinated tomato 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

Steak Tartare, Berkswell puffs, pickled shallot 12.00

Mains

Roast cod fillet, parsley crust, preserved lemon mayonnaise, roast broccoli & gremolata 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

Fillet of Angus Beef, charred hispi cabbage, IPA cream, yeast flakes & heritage potatoes 33.00

Salt marsh lamb cutlets, coffee baked heritage carrots, Aura potatoes & cucumber raita 28.00

From the Charcoal Grill

All our steaks are dry aged for a minimum of 28 days

Flat Iron steak 6oz 18.50 Rib Eye steak 8oz 28.00 Chateaubriand 16oz 69.00

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

Béarnaise, 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

