



Menu & Wine List

The Dog & Gun Inn

Main Street Keyham LE7 9JQ

Telephone : 0116 2595226

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Meals served

Tues to Sat 12 – 2pm 6.30 – 9pm

Sunday 12 to 2.00pm

Closed Sunday evening & Monday



Special Evening Events

Tuesday Steak Night £10

*10 oz Sirloin Steak usually £12.95
Cooked to order and served with mushrooms,
onion rings & tomato, fries and garden peas*

Wednesday Winners Night

*Meal in a Basket £5
Choice of Chicken, Scampi, Sausage or Fish with fries
Bottle of Red or White Wine £5*

Thursday Curry Night

All our regular menu selection of Curries £5

Friday “Fish Supper” Night

*Cod, Chips & Mushy Peas
Plus Homemade Pudding £10*

Acoustic “Open Mike” Nights

*1st Friday each Month
New Musicians Welcome*

Peter’s Fun Pop Quiz

*Last Thursday each Month
New Teams Welcome*

Trevor’s Trivia Quiz

*2nd Thursday each Month
New Teams Welcome*



Bar Snacks & Light Bites

Baked Jacket Potato **£5.00**

Choice of tuna & mayo, prawns & mayo, cheese or baked beans

Ham, Eggs, Chips & Peas **£6.95**

Two slices of tender ham, double eggs, chips & garden peas

Eggs, Chips & Baked Beans **£5.95**

Two fried eggs, chips & baked beans

Toasted Sandwiches **£5.00**

Choice of cheese & tomato, ham & cheese, filling served with salad garnish & fries

Sandwiches **£5.00**

Choice of cold ham, tuna & mayo, prawn & mayo or cheese & pickle, on brown or white, served with fries

Tomato & Mozzarella Panini **£5.95**

Grilled Italian style served with salad garnish & fries



For the Children **£5.25**

Breaded Scampi

Fillet of Fish

Chicken Teddies

Cheese & Tomato Pizza (v)

All children's meals served with fries and garden peas or baked beans.



Choice of Starters

Chef's Choice Soup of the Day

£3.95

Freshly made chef's choice soup served in a giant cup served with croutons and rustic bread & butter

Garlic Mushrooms (v)

£4.75

Mushrooms in a rich garlic and pepper sauce sprinkled with chilli flakes & served with a slice of garlic bread & salad garnish.

Pepper & Pesto Tartlet (v)

£4.75

Roasted Red Pepper & Red Pesto in a Piquant tomato sauce and set in a pastry tart drizzled with pesto and served with a green leaf garnish

Prawns Tempura

£4.75

Deep fried king prawns in a light Tempura style batter served with a sweet & sour dipping sauce, lemon and salad garnish

Brie Wedges with Cranberry

£4.75

Four deep fried Brie cheese wedges coated in breadcrumbs and served with a cranberry sauce dip and green leaf garnish



Mains Selection

*In addition to our Menu choices please check out our
Blackboard Daily Specials*

10oz Sirloin Steak **£12.95**
*Cooked to order and served with mushrooms, onion rings & tomato
with a generous helping of fries and garden peas*

Horseshoe Gammon Steak **£8.25**
*Horseshoe gammon served with a choice of fried egg or pineapple
slices with fries and garden peas*

Char-grilled Chicken Breast **£7.25**
*Succulent chicken breast butterfly'ed & served plain and simple with
fries and garden peas*

Chip Shop Battered Fillet of Cod **£8.25**
*Cod fillet in a crisp batter served with chips
& a choice of traditional mushy peas or garden peas*

Wholetail Breaded Scampi **£8.25**
*Wholetail scampi coated in fine breadcrumbs and deep-fried served
with fries and garden peas*

***Chef's Leek, Mushroom & Stilton
Bread & Butter Pudding*** **£8.25**
*Homemade to Yvonne's own recipe using local Quenby Stilton,
Mushrooms & leeks served with fries and garden peas*

*All main meals are served with fries and garden peas. Creamed
potatoes, herb potatoes or new potatoes with either mixed vegetables
or salad leaves may be substituted on request*



Choice of Curries

Vegetable Curry (v) £7.50

Medium hot mixed vegetable curry served with rice and naan bread

Chicken Tikka Masala £7.50

Tender chunks of chicken in a medium masala sauce served with rice and naan bread

Lamb Rogan Josh £7.50

Tender pieces of Lamb in a medium hot Rogan Josh style sauce served with rice and naan bread

Beef Madras £7.50

The hottest of our curries with tender chunks of beef in a spicy Madras sauce served with rice and naan bread



Side Orders & Sauces

Bowl of Fries £2.50

Onion Rings £2.00

Garlic Bread £2.00

Bread & Butter £1.00

Naan Bread £1.20

Pepper Sauce £1.50

Sweet & Sour Sauce £1.50

Side of Mixed Salad Leaves £2.50

Side of Mixed Vegetables £2.50



Desserts

Hot Treacle Pudding £4.50

A classic treacle sponge pudding served with rich custard

Banoffi Cream Pie £4.50

A classic banana and toffee chilled cream pie

Turkish Delight Iced Cream Dessert £4.50

Exotic, naughty & delicious chilled cream pie with Turkish delight topping

Liqueur & Meringue Ice Cream £4.50

Vanilla ice cream drizzled in a choice of Amoretto liqueur, Cherry Brandy or Baileys Irish Cream and topped with meringue pieces

Quenby Stilton & Biscuits £4.50

Famous locally made Stilton cheese served with a selection of savoury biscuits

Small Ice Cream £2.00

Vanilla or Chocolate flavour

Ask about our homemade dessert specials



Beverages & Liqueur Coffees

Pot of Tea £1.70

Regular Coffee £1.70

Cappucino £1.90

Latte £1.90

Espresso £1.70

Hot Chocolate £2.00

Liqueur Coffees £3.30

Irish (whiskey), French (brandy), Cream (Baileys) or Jamaican (dark rum) or Calypso (Tia Maria)



Our House Wines by the bottle or glass

75cl bottle :	£10.95
175ml glass :	£2.90
250ml glass :	£3.90

White Wines

1 : Montecelli Pinot Grigio Italy (4)

A crisp and lively dry white, lightly aromatic with characters of peach and citrus fruits on the nose. Medium bodied with fresh lemony fruit and underlying hints of nuts and a gently honeyed finish.

2 : Allegria Sauvignon Blanc Chile (2)

A typically fresh and lively wine, with aromas of gooseberry and newly cut grass on the nose

3 : McGuigan's Black Label Reisling Australia (5)

A sweet fruity palate of pineapple & melon blended with grapefruit & lime making a very refreshing wine

Red Wines

4 : Allegria Merlot Chile (D)

A light "easy-drinking" wine from the central valley in Chile. In the mouth this wine has concentrated red fruit notes with soft tannins on the palate

5 : Parrotfish Pinotage S. Africa (C)

A combination of strawberries, ripe banana and mocha flavours. This wine is complex, full and well-balanced. Aged in light oak for three months

Rose Wine

6 : Oliver & Greg's White Zinfandel USA (6)

A delicate salmon pink, medium wine that has been made using a short maceration of the Zinfandel grapes after pressing.



Our Occasion Wines

from Baron Philippe De Rothschild

White Wine

7 : Sauvignon Blanc France (2) £12.95

From S France, the Pays d'Oc offers variety of terroirs. Baron Rothchilds have selected the best for growing Sauvignon Blanc. Fresh and crisp, yet elegant and round it reveals a delicate concentration of fruit and blossom

Red Wines

8 : Pinot Noir France (B) £12.95

This pinot noir from the Vin de Pay d'Oc offers a highly aromatic bouquet of red fruit, morello cherry and blackcurrant over a rounded integrated structure

Our Reserve Choice Wines

from Chateau Louis Latour

White Wines

9 : Louis Latour Macon Villages France (2) £15.95

In keeping with Louis Latour's traditional preoccupation with quality this is a very refreshing wine exhaling citrus aromas such as grapefruit. It possesses a fresh, creamy bouquet which prepares the palate for the suave, billowing aftertaste

Red Wines

10 : Louis Latour Fleurie 2009 France(B) £15.95

Deep red in colour with a clean and rounded bouquet of ripe red fruits. Structured, balanced and quite sinewy on the finish. Lovely wine for a lovely vintage. This wine is deliciously floral on the nose and possesses great smoothness on the palate with a wonderful balancing acidity



Our Sparkling & Champagne Wines

11 : Fabiano Prosecco Frulli

£15.95

A light and fruity sparkling wine made from 100% Prosecco grapes in Frulli. With delicious notes of apple, pear and citrus fruits

12 : Ayala Brut Majeur Champagne

£25.95

Made up of 40% Pinot Noir, 27% Chardonnay and 33% Pinot Maunier blended by “chef du cave” Nicholas Kilm. A lovely breadth of fruit along with a fine mousse and an attractive “toasty” finish