

THE Dog & Doublet INN

Desserts

Dark chocolate mousse pot, salted caramel base
8.75 **GF**

Biscoff cheesecake, Biscoff caramel sauce 8.50

Apple, blackberry & gin crumble, vanilla ice cream
7.50 **GFO** (Vegan option available)

Sticky toffee pudding, caramel sauce, vanilla ice cream 7.50 **GF**

Raspberry Bakewell tart, fruit coulis, vanilla ice cream or custard 8.75 **GF**

Lemon curd profiteroles, Chantilly cream 7.50

Trio of ice cream or sorbets 6.00 **GF**

Ve – vegan | **GF** – gluten free

Cocktails

Espresso Martini 12.00

Double espresso, Smirnoff vodka, Tia Maria & vanilla
Pairs perfectly with our Dark chocolate mousse pot

Raspberry & Lychee Collins 11.50

Gordon's gin, lychee syrup, raspberry syrup, lemon juice & soda

Pairs perfectly with our Bakewell tart

Perk & Rye 12.00

Rye whiskey, Tia Maria, crème de cacao & orange bitters
Pairs perfectly with our sticky toffee pudding

Gooseberry Blossom 12.25

Slingsby Gooseberry, St Germain, cloudy apple juice, lemon & soda
Pairs perfectly with our apple, blackberry & gin crumble

Amaretto Sour 10.75

Disaronno, Sugar, lemon, egg white

Pairs perfectly with our Biscoff cheesecake

The Doublet (0%) 5.00

Raspberry syrup, lemon juice, elderflower, apple juice
Pairs perfectly with our lemon curd profiteroles

Hot Drinks

Espresso 3.20
Americano 3.50
Cappuccino 3.75
Latte 3.75
Flat white 3.95
Macchiato 3.25
Floater coffee 3.95
Mocha 3.95

Hot chocolate 4.00
Flavoured syrups 0.85
Choose from: vanilla, mint, caramel, hazelnut, and gingerbread, pumpkin spice

Decaffeinated coffee available on request

Homemade cake of the day 4.50

Please speak to one of the team for today's selection

Loose leaf tea 3.50
Choose from: English breakfast, Earl Grey, Mao feng green, peppermint, superfruit, chai, apple & blackberry and decaffeinated

If you have a food allergy, please advise a member of staff before you order your food and drink. Please note dish descriptions are not a full list of ingredients. Scan the QR code for a full list of allergens.

