

THE *Dog & Doublet* INN

Desserts

Rum & raisin chocolate brownie, chocolate shard, vanilla ice cream 8.50 GF	Raspberry Bakewell tart, fruit coulis, vanilla ice cream or custard 8.50 GF	Vegan sticky toffee pudding, caramel sauce, vegan vanilla ice cream 7.50 GF Ve
Spiced plum, cherry & vanilla trifle, Chantilly cream, sponge fingers 7.50	White chocolate & raspberry cheesecake, raspberry coulis 8.50	Mulled orange posset, caramelised figs 7.00 GF
Trio of ice cream or sorbets 6.00 GF		

Ve – vegan | **GF** – gluten free

Cocktails

Banana Bread 9.25 Bourbon, banana liqueur, brown sugar & bitters <i>Pairs perfectly with our rum & raisin chocolate brownie</i>	Rhubarb Amaretto Daisy 10.75 Slingsby rhubarb gin, Amaretto, lime & grenadine <i>Pairs perfectly with our Bakewell tart</i>	Old Fashioned 12.00 Bourbon, sugar syrup & angostura bitters <i>Pairs perfectly with our vegan sticky toffee pudding</i>
Sloe gin fizz 11.75 Sipsmith sloe gin, lime, sugar, egg white & soda <i>Pairs perfectly with our spiced plum, cherry & vanilla trifle</i>	Pink Port & Tonic (2% ABV) 6.95 <i>Pairs perfectly with our cheesecake</i>	Smashing Spiced Pumpkin 11.25 Pumpkin spice, vodka, lemon & cloudy apple juice <i>Pairs perfectly with our mulled orange posset</i>

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 <i>Decaffeinated coffee available on request</i>	Loose leaf tea 3.50 Choose from: English breakfast, Earl Grey, mao feng green, peppermint, super fruit, chai, apple & blackberry and decaffeinated
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Homemade cake of the day 4.50
Please speak to one of the team for today's selection

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.

