

THE *Dog & Doublet* INN

Desserts

Profiteroles, Chantilly cream,
Nutella, chocolate sauce 7.50

Whiskey & caramelised plum
bread & butter pudding, vanilla
custard or vanilla ice cream
7.50

Raspberry Bakewell tart, fruit
coulis, vanilla ice cream 8.50

GF

Lemon & mascarpone mousse,
blackberry compote 8.00 GF

Trio of ice cream or sorbets
6.00 GF

Vegan pineapple fritters,
caramel sauce, coconut ice
cream 7.50 GF Ve

Apple & cinnamon strudel,
vanilla ice cream 7.00
(vegan option available)

Ve – vegan | GF – gluten free

Cocktails

Bramble 11.75

Brockmans, crème de mure,
lemon juice & sugar
*Pairs perfectly with our
Profiteroles*

Espresso Martini 11.75

Double espresso, Smirnoff
vodka, Tia Maria & vanilla
*Pairs perfectly with our bread &
butter*

Rhubarb Amaretto Daisy 10.75

Slingsby Rhubarb gin,
Amaretto, lime & grenadine
*Pairs perfectly with our Bakewell
tart*

Limoncello Spritz 12.00

Limoncello, prosecco & soda
*Pairs perfectly with our lemon &
mascarpone mousse*

Old Fashioned 12.00

Bourbon, sugar syrup &
angostura bitters
*Pairs perfectly with our vegan
pineapple fritters*

Ciderless Spice (0%) 4.00

Pumpkin spice, cloudy apple
juice & lemon juice
*Pairs perfectly with our apple &
cinnamon strudel*

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.

