## **Appetisers**

Sharing artisan bread basket, balsamic dip 8.00 V

Buffalo jackfruit wings, blue cheese mayo 6.50 V | Chorizo & halloumi bites, chunky tomato chutney 7.00 GF

Onion bhajis, mango chutney 6.00 Ve GF | Deep fried scampi, tartare sauce 7.00

## **Starters**

Soup of the day, warm bread roll, garlic & herb croutons 6.50 V GFO
Crispy teriyaki tofu, kewpie mayo, pickled ginger, nori, spring onion, sesame seeds 7.50 Ve GF
Deep fried crab cake, Thai yellow sauce, chilli jam 9.00
Sundried tomato bruschetta, ricotta, basil pesto, griddled sourdough 7.50 V GFO
Chilli beef nachos, melted Cheddar, sour cream, jalapenos, spring onions 8.00 GFO
Nduja Scotch egg, lemon mayonnaise, coriander & citrus slaw 8.50

## **Mains**

Lamb shank, spring onion creamed potatoes, spring cabbage, minted jus 26.00 GF Shoyu chicken ramen, pan roasted chicken, soy egg, pak choi, beansprouts, radish, pickled chillies 18.50 Pan fried fillet of hake, roasted new potatoes, mussels, curried velouté, dill oil 17.50 GF Steak & ale pie, creamed potatoes, confit carrot, tenderstem broccoli, red wine gravy 18.00 Sweet potato & chickpea Laksa, spring onion, beansprouts, pak choi, noodles, charred lime, nori cracker 16.00 Ve GFO Pork souvlaki style gyros, tzatziki, mango chutney, shredded lettuce, cucumber, tomato, red onion, pepper fries 17.50 Miso aubergine, coconut rice, charred red peppers, chillies, spring onion, sesame, coriander 16.50 Ve GF Cheese, leek & potato pie, tomatoes, creamed potatoes, tenderstem broccoli, red wine gravy 16.50 V GF 10 oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips 16.00 GF Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, Cheddar and herb crumb, green beans 16.50 Bacon double cheeseburger, 2 Dunwood Farm 4oz patties, streaky bacon, American burger cheese, burger sauce, dill pickle, gem lettuce, tomato, red cabbage and spring onion slaw, French fries 17.00 (Add beef chilli £3.00) Buttermilk southern fried chicken burger, lime mayo, Monterey Jack, chilli jam, dill pickle, gem lettuce, tomato, red cabbage & spring onion slaw, French fries 16.50 (Add beef chilli £3.00) 28-day dry aged Dunwood Farm - 80z Sirloin steak 29.00 | 100z Rump steak 26.00 served with Portobello mushroom, grilled tomato, onion rings & triple cooked chips GF - Add peppercorn, Diane or stilton sauce 4.00

Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips 16.50 GF

## Sides

Curly fries 5.00
French fries 4.00
Creamed potatoes 4.50
Triple cooked chips 4.00
Onion rings 3.50
Garlic ciabatta 4.50 (add cheese 1.00)

## Gift Tree

A £1.23 voluntary donation will be added to your bill on behalf of GiftTree, an organization that plant trees to offset the carbon impact of your meals and change the lives of people in the developing world.

Choose your GiftTree now at www.GiftTrees.com/the-lewis-partnership

## **Loaded Fries**

Beef chilli, jalapenos, melted cheese, sour cream 9.00 GF Onion bhajis, spring onions, tzatziki, coriander 7.50 V GF

V – vegetarian | Ve – vegan | GF – gluten free | GFO – gluten free option available

We love to see your posts & stories about your time at The Dog and Doublet on Instagram!

Don't forget to tag us @doganddoubletsandon so we can share them.

If you have a food allergy, please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients. Scan the QR code over the page for a full list of allergens.





# Sandwiches (available 12-6.00 pm)

Served with dressed leaves & crisps Gluten free bread available upon request

Roasted pork shoulder, sage and onion stuffing, apple sauce, floured bap 8.50
Teriyaki tofu, kewpie mayo, pickled ginger, spring onions, nori, toasted baguette Ve 8.00
Southern fried chicken, Monterey jack, jalapenos, lime mayo, toasted baguette 8.50
Egg salad sandwich, Dijon mayonnaise, red onion, dill, toasted bloomer 7.50 V
Ham & Cheddar cheese, gem lettuce, tomato, chunky tomato chutney 8.00
Panko coley goujons, gem lettuce, tartare sauce 9.00

Upgrade to soup, triple cooked chips or fries 3.00 Or curly fries 3.50

# Sharing Boards (available 12-6.00 pm)

#### Meat & Fish platter

Honey roasted Ham, Nduja scotch egg, lemon mayo, chorizo & halloumi bites, chunky tomato chutney, deep fried scampi, tartare sauce, southern fried chicken, lime mayo, French fries 28.00

#### **Veggie Platter**

Buffalo jackfruit wings, blue cheese mayo, onion bhajis, mango chutney, sundried tomato & ricotta bruschetta, crispy Teriyaki tofu, cheesy nachos, jalapenos & sour cream, French fries 25.00

V – vegetarian | Ve – vegan | GF – gluten free | GFO – gluten free option available

We love to see your posts & stories about your time at The Dog and Doublet on Instagram! Don't forget to tag us @doganddoubletsandon so we can share them.

If you have a food allergy, please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.

Please note dish descriptions are not a full list of ingredients.

Scan the QR code for a full list of allergens:







### **Desserts**

Lemon posset, textures of raspberries 6.50 GF
Caramelised banana brioche pudding, vanilla ice cream 7.00
Dark chocolate and salted caramel tart, fudge, chocolate sauce 7.50
Peach melba, caramelised peaches, raspberry purée, vanilla ice cream, Chantilly cream 6.50 GF
Cranberry & almond Bakewell tart, fruit coulis, vanilla ice cream 7.50
Vegan blackberry, almond & sherry trifle 7.00 Ve GF
Trio of ice cream or sorbets 6.00 GF

Ve - vegan | GF - gluten free

## **Cocktails**

#### White Lady 9.50

Gin, Triple Sec, Lemon juice, sugar, egg white Pairs perfectly with our lemon posset

#### Vanilla Martini 9.00

Vanilla vodka, vanilla syrup, milk, cream
Pairs perfectly with our caramalised banana brioche pudding

#### **Amaretto Sour 9.00**

Disaronno, egg white, lemon juice Pairs perfectly with our dark chocolate and salted caramel tart

#### Pornstar Martini 10.00

Vanilla vodka, vanilla syrup, passionfruit coulis, passionfruit juice, prosecco

Pairs perfectly with our peach melba

#### Long Lewis 9.50

Cointreau, white rum, LP 35 gin, tequila, vodka, limoncello, grenadine, soda Pairs perfecting with our cranberry & almond bakewell tart

#### Rhubarb & Amaretto Daisy 9.50

Disaronno, Slingsby rhubarb, grenadine, lime juice Pairs perfecting with our vegan blackberry, almond & sherry trifle

We love to see your posts & stories about your time at The Dog and Doublet on Instagram! Don't forget to tag us @doganddoubletsandon so we can share them.

If you have a food allergy, please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.

Please note dish descriptions are not a full list of ingredients. Scan the QR code for a full list of allergens:







## **Hot Drinks**

Espresso 3.00

Americano 3.20

Cappuccino 3.75

**Latte 3.75** 

Flat white 3.30

Macchiato 3.10

Floater coffee 3.95

Mocha 3.75

Extra shot 0.75

Flavoured syrups 0.75

Choose from: vanilla, mint, caramel, hazelnut, and gingerbread

Decaffeinated coffee available on request

Hot chocolate 3.75

Loose leaf tea 2.75

Choose from: English breakfast, Earl Grey, mao feng green, peppermint, Chai, lemon & ginger, blackcurrant & apple and decaffeinated

## Treat yourself...

Homemade marshmallow 0.75

Homemade cake of the day 4.50

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

We love to see your posts & stories about your time at The Dog and Doublet on Instagram! Don't forget to tag us @doganddoubletsandon so we can share them.

If you have a food allergy, please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.

Please note dish descriptions are not a full list of ingredients.



