

Appetisers

Sharing artisan bread basket, balsamic dip 8.00 V | Deep fried corn ribs, ranch & chive dip 6.50 V GF Salt & pepper chicken wings, Szechuan sauce 7.50 | Battered mackerel fillets, lemon mayo 7.50 GF Warm gordal olives, padron peppers 7.00 Ve GF

Homemade seasonal soup, artisan bread roll, garlic & herb croutons 7.00 V GFO

White bean hummus, roast beetroot, chimichurri, radish, chives 7.50 Ve GF

Starters

Pil Pil king prawns, garlic, chilli, parsley, griddled sourdough 12.00 GFO

Chicory salad, Shropshire blue, candied hazelnut, compressed apricot 8.00 V GF

Braised beef shin croquette, Henderson's relish ketchup, pickled fennel, herb salad 9.00

Lamb Koftas, mint yoghurt, mango jam, tomato salad 9.50 GF

Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips 18.50 GF

Spanish fish stew, salted whitefish, fried nduja, chickpeas, mussels, peppers griddled sourdough 19.00 GFO

Choice of shredded steak & ale or cheese & onion shortcrust pastry pie, served with triple cooked chips, confit carrot, kale, red wine gravy 20.00

Mains

Classic Caesar salad, cos lettuce, crispy bacon, parmesan, anchovies, garlic croutons 13.00 GFO (add chicken 6.00)

Courgette, garden pea & spinach fricasse, lemon & thyme gnocchi, toasted pistachio, parmesan 17.00 V GF

Piri Piri half roast chicken, corn ribs, coleslaw, French fries 19.50 GF

Aubergine agrodolce, cherry tomatoes, linguine, crispy capers, raisins, parsley 17.00 Ve GFO

Thai king prawn & mango salad, cos lettuce, beansprouts, carrot, roasted peanuts, lime & coriander dressing 17.50 GF

Crispy pork belly, confit new potatoes, fennel, sugar snap peas, rainbow chard, white bean purée, chimichurri 20.00 GF

Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, Cheddar & herb crumb, green beans 18.00 GFO

Staffordshire beef double smash burger, caramelised onions, burger cheese, dill pickle, shredded lettuce, lime & cabbage coleslaw, French fries 19.00

Beyond meat burger, caramelised onions, vegan applewood, dill pickle, shredded lettuce, French fries 18.00 Ve

Burgers & Grill

Jerk chicken burger, mango jam, jerk mayo, applewood smoked cheddar, dill pickle, shredded lettuce, lime & cabbage coleslaw, French fries 18.50

10oz D cut gammon steak, grilled pineapple, fried hen's egg, garden peas, triple cooked chips 17.50 GF

28-day dry aged Dunwood Farm steaks
80z Sirloin steak 34.00
80z Rump steak 28.00
served with panko Portobello mushroom,
cherry vine tomatoes, triple cooked

Add peppercorn, Diane or stilton sauce 4.00 Surf 'n' turf your steak add deep fried scampi 4.50

chips, rocket & parmesan salad GFO

Sides

French fries Ve GF 4.50
Piri Piri fries Ve GF 5.00
Creamed potatoes V GF 4.50

Triple cooked chips Ve GF 4.50
Piri Piri seasoned onion rings Ve GF 4.00
Garlic flatbread V GFO 4.50
(add cheese 1.00)

Mixed vegetables Ve GF 4.00 Rocket & parmesan salad GF 3.00 Truffle & parmesan fries GF 4.00

Loaded Fries

Lamb kofta fries, mint yoghurt, mango jam, coriander 9.50 GF Salt & pepper fries, Szechuan sauce, fried peppers & onions 7.50 Ve Cheese, crispy bacon & jalapenos 7.50 GF

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

A £1.23 voluntary donation will be added to your bill on behalf of GiftTree, an organisation 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

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 over the page for a full list of allergens.



Sandwiches (available 12-6pm)

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

Thai green coronation chicken, crispy rice noodles, toasted baguette 9.50

Tuna, red onion, sweetcorn & cheddar melt, toasted baguette 8.50

Chicago Italian beef, beef jus, hot giardiniera, toasted bagel 10.00

White bean hummus, beetroot, chimichurri, radish, garlic & coriander flatbread 8.50 Ve

Ham & Cheddar cheese, gem lettuce, tomato, red onion marmalade 8.50

Panko coley goujons, gem lettuce, tartare sauce 10.00

Upgrade to soup, triple cooked chips or fries 3.50 Truffle fries 4.00

Sharing Boards (available 12-6pm) Meat & Fish platter

Salt & pepper chicken wings, Szechuan sauce, mackerel fillets, lemon mayo, beef shin croquette, Henderson's ketchup, deep fried scampi, coley goujons, tartare sauce, French fries 30.00

Veggie Platter

Warm gordal olives, padron peppers, Piri Piri onion rings, garlic flatbread, deep fried corn ribs, ranch & chive dip, spring rolls, hoi sin sauce, French fries V 26.00

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