

THE Dog & Doublet INN

Starters

Homemade seasonal soup, artisan bread, garlic & herb croutons 8.50 V GFO	Potted salmon crumpet, pickled mustard seeds, lemon & dill cream 9.50 GFO	Chorizo Scotch egg, red pepper ketchup, watercress salad 8.50
Sharing artisan bread basket, balsamic dip 8.50 V GFO	Crispy beef salad, beansprouts, roasted peanuts, peppers, onion, Thai dressing 9.75/19.50	Salt & pepper crispy chicken tenders, Szechuan sauce, pickled chillies, sesame, coriander 9.00
Citrus & herb marinated olives, sundried tomato 5.50 Ve GF	Rosemary spiked sharing Camembert, red onion marmalade, toasted focaccia 18.00 V GFO	Walnut & rosemary pâté, mixed leaf salad, red wine vinaigrette, melba toast, walnut crumb 8.25 Ve GFO

Mains

Battered fish, tartar sauce, minted crushed peas, lemon, triple cooked chips 19.00 GF	Charred BBQ hispi cabbage, confit fennel, romesco sauce, crispy potatoes, chimichurri 17.50 Ve GF	Chicken, bacon & chorizo Alfredo, roasted red peppers, pangritata, penne pasta 22.00 GFO
Crispy aubergine Parmigiana, marinara sauce, melted mozzarella & parmesan, sunflower seed pesto 17.75 V	Chicken schnitzel Caesar salad; shredded lettuce, garlic & herb croutons, bacon, parmesan, anchovies 19.50	Choice of shredded steak & ale or cheese & onion shortcrust pastry pie, served with triple cooked chips, confit carrot, kale, red wine gravy 20.00
8oz Barnsley chop, tomato & lamb jus pearl couscous, harissa spiced carrots, mint yoghurt, pistachio dukkah 24.00	Pan fried red snapper, warm potato salad, samphire, capers, cauliflower purée, herb oil 23.00 GF	Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, cheddar & herb crumb, green beans 18.50 GFO

Burgers & Grills

Double smashed beef burger, American cheese, burger sauce, shredded lettuce, dill pickle, brioche bun, French fries 18.50
Beyond meat burger, American cheese, burger sauce, shredded lettuce, dill pickle, brioche bun, French fries 18.00 V (Ve option available)
Buttermilk fried chicken burger, hot honey, crispy bacon, shredded lettuce, dill pickle, brioche bun, French fries 19.00
10oz D cut gammon steak, grilled pineapple, fried hens' egg, garden peas, triple cooked chips 19.00 GF
Steak frites - 7oz flat iron steak cooked medium-rare, French fries, peppercorn sauce 24.00 GF
28-day dry aged Staffordshire 8oz rump steak, roasted Portobello mushroom, grilled tomato, onion rings, triple cooked chips 28.50 GF
<i>Add peppercorn, Diane or stilton sauce 4.00 Surf 'n' turf your steak add deep fried scampi 4.50</i>

Sides

French fries Ve GF 5.00	Piri seasoned onion rings Ve GF 5.00	Mixed vegetables Ve GF 4.50
Creamed potatoes V GF 4.50	Garlic flatbread V GFO 4.50	Truffle & parmesan fries GF 5.50
Triple cooked chips Ve GF 5.00	add cheese 1.00	Wedge salad, ranch, crispy bacon, parmesan GF 5.00

Loaded Fries

Caesar fries; chicken tenders, crispy bacon, parmesan, Caesar sauce 9.75
Pizza fries; marinara sauce, melted mozzarella 7.50 V 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.

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Sandwiches (available 12-6pm)

Served with dressed leaves & crisps

Gluten free bread available upon request

Crispy beef Bahn Mi - beansprouts, roasted peanuts, toasted baguette 15.00

Melted Camembert, red pepper ketchup, watercress, ciabatta 9.75 **V**

Potted salmon ciabatta - dill, watercress, lemon & dill cream 12.00

Open walnut pâté ciabatta; red onion marmalade, mixed leaf salad 9.00 **Ve**

Ham & cheddar cheese, lettuce, tomato, red onion marmalade, bloomer bread 9.00

Roasted porchetta, chimichurri, watercress, toasted ciabatta 10.50

Upgrade to soup, triple cooked chips or fries 3.00

Sharing Boards (available 12-6pm)

Ploughman's Platter

Honey roasted ham, chorizo Scotch egg, red pepper ketchup, sliced cheddar, sausage rolls, red onion marmalade, pickled onions, crusty bread & butter, triple cooked chips 32.00

Rosemary spiked sharing Camembert, red onion marmalade, toasted focaccia 18.00 **V GFO**

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