

THE Dog & Doublet INN

Starters

Homemade seasonal soup, artisan bread, garlic & herb croutons 7.50 **V GFO**

Crayfish potato cake, sriracha butter emulsion, Thai pickles 10.50

Crispy oyster mushrooms, wild garlic aioli 8.25 **V**

Sharing artisan bread basket, balsamic dip 8.50 **V GFO**

Roast baby beetroot salad, burrata, toasted hazelnut, balsamic, rocket 8.50/17.00 **V GF**

Sweet Korean BBQ pork ribs, spring onions, pickled chillies, coriander 8.75

Citrus & herb marinated olives, sundried tomato 5.00 **Ve GF**

Duck & pork rillettes, blood orange compote, pickled celery, brioche melba toast 8.75 **GFO**

Harissa spiced falafel, vegan yoghurt, pomegranate molasses, mint salad, roasted seeds 7.50 **Ve GF**

Mains

Battered fish, tartare sauce, minted crushed peas, lemon, triple cooked chips 19.00 **GF**

Aubergine schnitzel, Baba Ghanoush, shredded cabbage salad, lemon & caper gremolata 17.75 **Ve GF**

French trimmed pork cutlet, creamed potatoes, wilted greens, pork jus 19.50 **GF**

Smoked leek, mint & pea risotto, pangritata, lemon & wild garlic, mascarpone 17.50 **V GFO**
Add chicken 6.00

Crispy beef, white rice, black bean sauce, sauteed onions & peppers, crispy Nori cracker 20.00

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

Coq Au Vin - Chicken supreme, smoked pomme purée, baby carrots, silver skin onions, sautéed mushrooms & bacon 21.50 **GF**

Pan seared salmon, salt baked potatoes, tomato & avocado salsa, charred corn, coriander & lime butter sauce 24.00 **GF**

Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, Cheddar & herb crumb, green beans 18.50 **GFO**

Burgers & Grills

8oz beef burger, melted Gruyere cheese, truffle mayo, beer onions, shredded lettuce, brioche bun, French fries 19.50

Crispy oyster mushroom burger, wild garlic aioli, shredded lettuce, brioche bun, French fries 17.50 **V**

Breaded chicken burger, crispy bacon, Caesar sauce, parmesan, shredded lettuce, brioche bun, French fries 18.50

10oz D cut gammon steak, grilled pineapple, fried hens' egg, garden peas, triple cooked chips 18.75 **GF**

7oz flat iron steak cooked medium-rare, French fries, green beans & shallots, Béarnaise sauce 23.50 **GF**

28-day dry aged Staffordshire 8oz rump steak, roasted Portobello mushroom, grilled tomato, onion rings, triple cooked chips 28.50 **GF**

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

Sides

French fries **Ve GF** 5.00
Creamed potatoes **V GF** 4.50
Triple cooked chips **Ve GF** 5.00

Piri seasoned onion rings **Ve GF** 5.00
Garlic flatbread **V GFO** 4.50
add cheese 1.00

Green beans & shallots **Ve GF** 4.50
Mixed vegetables **Ve GF** 4.50
Truffle & parmesan fries **GF** 4.00

Loaded Fries

Crispy beef, Korean BBQ sauce, coriander 12.00

Harissa spiced falafel, spring onions, pickled chillies, mint yoghurt 9.50 **Ve 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.

THE *Dog & Doublet* INN

Sandwiches (available 12-6pm)

Served with dressed leaves & crisps

Gluten free bread available upon request

Roast beef, horseradish, rocket, bloomer bread 10.00

Burrata, beetroot, roasted hazelnuts, toasted bagel 9.75 **V**

Smoked salmon, dill cream cheese, rocket, toasted bagel 12.00

Spiced falafel, mint yoghurt, pomegranate molasses, toasted flatbread 9.00 **Ve**

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

Tuna mayo, red onion, sweetcorn, melted cheese, bloomer bread 9.00

Upgrade to soup, triple cooked chips or fries 4.00

Sharing Boards (available 12-6pm)

Meat & Fish Platter

Korean BBQ pork ribs, crayfish potato cake, sriracha butter sauce, crispy beef strips, deep fried scampi, tartare sauce, duck rillettes, orange compote, melba toast, French fries 34.00

Veggie Platter

Harissa spiced falafel, mint yoghurt, crispy oyster mushrooms, wild garlic aioli, burrata, toasted sourdough, aubergine schnitzel, marinated olives, sundried tomatoes, French fries 30.00 **V**

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