

## Appetisers

Sharing artisan bread basket, balsamic dip 8.00 **V GFO**  
Deep fried Brie wedges, red onion marmalade 6.50 **V** | Pigs in blankets, honey & mustard sauce 7.00  
Carrot & parsnip pakoras, lime pickle 6.50 **Ve GF** | Salt & pepper calamari, soffrito sauce **GF** 6.50

## Starters

Soup of the day, warm bread roll, garlic & herb croutons 6.50 **V GFO**  
Bang bang cauliflower, Asian slaw, pickled chillies, coriander & lime mayo 7.50 **V**  
Smoked mackerel & dill rillettes, caper & cucumber salad, toasted sourdough 8.00 **GFO**  
Vegan Welsh rarebit, sautéed wild mushrooms, griddled sourdough 7.50 **Ve GFO**  
Chicken liver parfait, balsamic onions, fig & orange chutney, toasted ciabatta 8.00 **GFO**  
Buffalo mozzarella, beetroot carpaccio, pickled walnuts, red pepper coulis, basil oil 7.50 **V GFO**

## Mains

Pan fried pheasant breast ballotine, pheasant leg bon bon, dauphinoise potato, buttered kale, red wine gravy 18.00  
Beef bourguignon, smoked bacon lardons, pearl onions, carrot, creamed potatoes, green beans 17.50 **GF**  
Pork stroganoff, chestnut mushrooms, tenderstem broccoli, tagliatelle, parsley crumb 17.50  
Pan fried hake fillet, garlic & dill new potatoes, chorizo, sun dried tomatoes, white wine velouté, samphire, dill oil 17.00 **GF**  
Pie of the day, creamed potatoes, confit carrot, tenderstem broccoli, red wine gravy 18.00  
Vegan Pad Thai, pan fried oyster mushroom, sugar snap peas, red cabbage, beansprouts, chilli & shoyu tare, black sesame roasted peanuts (add chicken breast 5.00) 16 **Ve GFO**  
Jackfruit Chimichanga, Monterey Jack cheese, Mexican rice, sour cream, tomato salsa 16.00 **V**  
Baked 3 cheese cauliflower tricolore fusilli pasta, roasted cauliflower leaves, toasted almonds, herb crumb 16.00 **V**  
(add bacon 2.50)  
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 **GFO**  
Dunwood farm 8oz beef burger, streaky bacon, melted Brie, red onion marmalade, dill pickle, gem lettuce, tomato, red cabbage and spring onion slaw, French fries 16.50  
8oz lamb burger, feta, tzatziki, cucumber, tomato, rocket, red cabbage and spring onion slaw, French fries 17.00  
28-day dry aged Dunwood Farm - 8oz sirloin steak 29.00 | 10oz 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 16.00 **GF**

## Sides

Curly Fries 5.00  
French fries 4.00 **GF**  
Creamed potatoes 4.50 **GF**  
Triple cooked chips 4.00 **GF**  
Onion rings 3.50 **GF**  
Garlic bread 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](http://www.GiftTrees.com/the-lewis-partnership)

## Loaded Fries

Shredded turkey, gravy, pigs in blankets, fig & orange chutney 9.00  
Parsnip pakoras, lime pickle, masala sauce, spring onions 8.50 **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*

- Hot roast turkey, stuffing, red onion marmalade, melted Monterey Jack cheese, toasted bloomer 8.50
- Buffalo mozzarella, roasted red peppers, beetroot, basil oil, rocket, toasted baguette 8.00 **V**
- Crispy bacon, melted Brie, cranberry sauce, rocket, toasted bloomer 8.50
- Southern fried oyster mushrooms, dill pickle, hot sauce, toasted baguette 8.00 **Ve**
- Ham & Cheddar cheese, gem lettuce, tomato, red onion marmalade 8.00
- Panko coley goujons, gem lettuce, tartare sauce 9.00

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

## Sharing Boards (available 12-6.00 pm)

### Meat & Fish Platter

Honey roasted ham, pigs in blankets, honey mustard sauce, salt & pepper calamari, sofrito sauce, chicken liver parfait, fig & orange chutney, toasted ciabatta, panko coley goujons, tartare sauce, French fries 28.00

### Veggie platter

Deep fried Brie wedges, red onion marmalade, carrot & parsnip pakoras, lime pickle, buffalo mozzarella, red pepper coulis, bang bang cauliflower, coriander & lime mayo, southern fried oyster mushrooms, hot sauce, French fries 25.00

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## Desserts

- White chocolate & cranberry bread and butter pudding, caramelised clementine, vanilla custard 7.00  
Chocolate and baileys tiramisu, mascarpone, Chantilly cream, triple chocolate brownie 7.50  
Maple syrup crème brûlée, pecan shortbread 6.50  
Raspberry Bakewell tart, fruit coulis, Chantilly cream 7.50 **GF**  
Orange, pomegranate and ginger Eton mess 7.00 **GF**  
Vegan sticky toffee pudding, caramel sauce, vegan vanilla ice cream 7.50 **Ve GF**  
Trio of ice cream or sorbets 6.00 **GF**

## Cocktails

### Espresso Martini 10.00

Vodka, coffee liqueur, double espresso & vanilla  
*Pairs perfectly with our bread and butter pudding*

### Russian Pumpkin 9.00

Vodka, Tia Maria, double cream, pumpkin spice  
*Pairs perfectly with our tiramisu*

### Amaretto Sour 9.00

Amaretto, lemon juice, Angostura bitters & egg white  
*Pairs perfectly with our Bakewell tart*

### Boozy Brownie 9.00

Dark cacao, Baileys, vanilla vodka and double cream  
*Pairs perfectly with our crème brûlée*

### Old Fashioned 9.50

Makers mark, Angostura bitters, sugar, orange  
*Pairs perfectly with our Eton mess*

### Bramble 9.75

Slingsby Blackberry gin, crème de mûre, sugar & lime  
*Pairs perfectly with our vegan sticky toffee pudding*

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## 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 fudge. 0.75

Homemade cake of the day 4.50

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

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