

THE Dog & Doublet INN

Starters

Homemade seasonal soup, artisan bread, garlic & herb croutons 7.00 V GFO	Beetroot cured chalk stream trout, horseradish cream, pickled fennel, roasted beetroot 9.00 GF	Sautéed mushrooms, confit garlic cream sauce, griddled brioche, truffle oil 8.75 V GFO
Sharing artisan bread basket, balsamic dip 8.50 V GFO	Celeriac croquette, plum ketchup, herb oil, watercress salad 7.50 V	Smoked ham hock terrine, broad beans, piccalilli, melba toast 8.50 GFO
Citrus & herb marinated olives, sundried tomato 5.00 Ve GF	Duck liver parfait, orange gel, glazed fig, toasted focaccia 8.00 GFO	Cumin roasted carrots, tahini, pomegranate, coriander 7.50 Ve GF

Mains

Battered haddock, tartare sauce, minted crushed peas, griddled lemon, triple cooked chips 19.00 GF	Sticky Miso tofu, noodles, tenderstem broccoli, spring onions, pickled chillies 18.00 Ve GFO	Beef bourguignon, smoked bacon lardons, pearl onions, carrot, creamed potatoes, green beans 22.50 GF
Spinach & ricotta gnudi, Tuscan tomato sauce, cannellini beans, herb oil, parmesan 18.50 V	Pork schnitzel, warm potato salad, streaky bacon, fried egg, caper butter, griddled lemon 19.00	Choice of shredded steak & ale or cheese & onion shortcrust pastry pie, served with triple cooked chips, confit carrot, kale, red wine gravy 20.00
Cauliflower & paneer Kofta, Masala sauce, garlic & coriander rice, garlic butter naan 18.00 V GFO	Sea bass, butter beans, Jerusalem artichoke purée, fried rocket, sundried tomato, caper gremolata 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, bacon, dill pickle, shredded lettuce, brioche bun, cabbage & lime slaw, French fries 18.50	Smashed lamb burger, mint yoghurt, melted Gouda, shredded lettuce, dill pickle, brioche bun, cabbage & lime slaw, French fries 19.00	7oz flat iron steak cooked medium-rare, French fries, peppercorn sauce 23.50 GF
Crispy enoki mushroom burger, burger sauce, shredded lettuce, dill pickle, brioche bun, cabbage & lime slaw, French fries 17.50 V	10oz D cut gammon steak, grilled pineapple, fried hens' egg, garden peas, triple cooked chips 18.75 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 4.50	Mixed vegetables Ve GF 4.50
Creamed potatoes V GF 4.50	Garlic flatbread V GFO 4.50	Citrus coleslaw V GF 4.00
Triple cooked chips Ve GF 5.00	add cheese 1.00	Truffle & parmesan fries GF 4.00

Loaded Fries

Smashed beef, burger sauce, dill pickle 9.50 GF
Crispy enoki mushroom, spring onions, pickled chillies 9.00 V

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

Hot pork, sage & onion stuffing, melted gouda, bloomer bread 10.00

Truffle egg mayo, watercress, bloomer bread 8.50 **V**

Beetroot cured trout, cream cheese, rocket, toasted bagel 11.00

Sticky Miso tofu, pickled chillies, spring onions, toasted baguette 9.00 **Ve**

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

Panko coley goujons, cos lettuce, tartare sauce, bloomer bread 10.50

Upgrade to soup, triple cooked chips or fries 4.00

Sharing Boards (available 12-6pm)

Meat & Fish platter

Duck liver parfait, toasted focaccia, ham hock terrine, piccalilli, deep fried scampi, panko coley goujons, tartare sauce, hot pork belly, red wine gravy, French fries 30.00

Veggie Platter

Celeriac croquette, plum ketchup, cumin carrots, tahini, citrus & herb marinated olives, sundried tomatoes, sautéed mushrooms, griddled brioche, crispy enoki mushroom, French fries 28.00 **V**

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