

THE Dog & Doublet INN

Starters

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

Citrus & herb marinated olives 6.50 **Ve GF**

Chicken liver parfait, pickled shallots, tarragon, toasted focaccia 8.00 **GFO**

Butternut squash bruschetta, tomato ragu, pomegranate, pearl barley, vegan feta 7.50 **Ve**

Frito Misto – battered prawns, calamari, broccolini, padron peppers, sriracha & lime mayo 12.75 **GF**

Sautéed wild mushrooms, confit garlic cream sauce, griddled brioche, chive oil 8.75 **V GFO**

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

Roasted beetroot, whipped goats' cheese, walnut praline, blackberry gel 8.75 **V GF**

Burrata, romesco sauce, salsa verde, blistered tomatoes, toasted sourdough 9.75 **V GFO**

Mains

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

Roasted celeriac steak, miso braised leeks, walnut gremolata, parsnip purée 17.50 **Ve GF**

Roasted pork belly, creamed potatoes, pork shoulder & black pudding bon bon, celeriac purée, apple butter, wilted greens, pork jus 22.00

Butternut squash & burrata salad – pomegranate, pearl barley, roasted beetroot, mixed herbs, sage & orange dressing 17.00 **V GFO**

Pan fried haddock, crispy new potatoes, lemon & garlic butter, tenderstem broccoli 19.50 **GF**

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

Pumpkin & ricotta ravioli, sage butter, toasted pumpkin seeds, sun dried tomatoes, crispy sage 18.00 **V**

Lemon & thyme half roast chicken, garlic butter, new potatoes, tenderstem broccoli 20.00 **GF**

Masala fish-fry, steamed coconut rice, Masala sauce, griddled chapatti 19.50

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

Burgers & Grills

Beef & BBQ pulled pork burger, American cheese, dill pickle, shredded lettuce, brioche bun, cabbage & lime slaw, French fries 19.00

Southern fried chicken thigh burger, hot honey, streaky bacon, shredded lettuce, dill pickle, brioche bun, cabbage & lime slaw, French fries 18.50

7oz flat iron steak cooked medium-rare, French fries, peppercorn sauce 23.50 **GF**

Crispy miso oyster mushroom burger, sriracha & lime vegan mayo, pickled carrot, pretzel bun, French fries 17.50 **Ve**

10oz D cut gammon steak, grilled pineapple, fried hen's 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**

Add peppercorn, Diane 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** 4.50
Garlic ciabatta **V GFO** 4.50
add cheese 1.00

Mixed vegetables **Ve GF** 4.50
Rocket & parmesan salad **GF** 4.00
Truffle & parmesan fries **GF** 4.00

Loaded Fries

Pulled pork, BBQ sauce, apple butter 9.50 **GF**
Miso oyster mushroom, pickled carrot, spring onions, coriander 8.50 **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.

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Sandwiches (available 12-6pm)

Served with dressed leaves & crisps

Gluten free bread available upon request

Southern fried chicken thigh, hot honey, slaw, bloomer bread 10.50

Burrata, charred broccolini, tomatoes, salsa verde, toasted flatbread 9.50 **V**

BBQ pulled pork, slaw, apple butter, brioche roll 10.00

Miso crispy oyster mushroom, pickled carrot, cucumber, sriracha & lime vegan mayo, toasted baguette 9.00 **Ve**

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

Panko coley goujons, gem lettuce, tartare sauce 10.50

Upgrade to soup, triple cooked chips or fries 3.00

Sharing Boards (available 12-6pm)

Meat & Fish platter

Chicken liver parfait, toasted focaccia, battered calamari, sriracha & lime mayo, deep fried scampi, coley goujons, tartare sauce, southern fried chicken thigh, hot honey, French fries 30.00

Veggie Platter

Butternut squash bruschetta, tomato ragu, burrata, salsa verde, citrus & herb marinated olives, sautéed wild mushrooms, griddled brioche, crispy oyster mushrooms, sriracha & lime mayo, French fries 28.00 **V**

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