

THE Dog & Doublet INN

Starters

Citrus & herb marinated olives 5.50 Ve GF	Artisan bread basket, balsamic dipping oil 8.50 V GFO	Confit garlic & tahini hummus, pita chips, lemon oil 5.00/9.00 Ve
Seasonal soup, freshly baked bread, salted butter 7.50 V GFO	Pressed ham hock terrine, green pea & pistachio purée, piccalilli, toasted sourdough 9.00 GFO	Roast beetroot, whipped vegan feta, pickled blackberries, toasted hazelnuts, chive oil, sorrel 8.50 Ve GF
Chalk stream trout gravlax, lemon cream, poached pear, rye crisp, dill 9.75 GFO	Black Bomber Welsh rarebit, red onion marmalade, watercress 8.00 V	Venison & mustard Scotch egg, Henderson's ketchup, cornichons 8.50

Seasonal Mains

Beef bourguignon, slow-braised beef blade, horseradish mash, roast carrots, braised red cabbage 22.50 GF	Chicken breast schnitzel, bistro salad, Koffmann fries, roast garlic & parsley butter, lemon 18.50	Pan fried salmon, celeriac purée, buttered crushed new potatoes, cavolo nero, brown butter & lemon hollandaise, fried capers 24.00 GF
Roast pumpkin gnocchi, Amaretto butter, sautéed pumpkin, sundried tomatoes, crispy sage, toasted pumpkin seeds, parmesan 18.00 V GF Vegan option available	West African peanut curry, jasmine & kaffir lime rice, sweet potato, pickled red cabbage, toasted peanuts, fresh coriander, lime 17.50 Ve GFO Add garlic flatbread 2.00	Roast venison fillet served pink, beluga lentils, king oyster mushroom, beef fat celeriac fondant, port & blackberry jus 29.00 GF

Pub Classics

8oz ribeye steak 34.00 8oz rump steak 28.00 served with panko crusted mushroom, grilled tomato, onion rings, triple cooked chips GFO	10oz D-cut gammon steak, grilled pineapple, fried hen's egg, garden peas, triple cooked chips 18.50 GF	Choice of braised steak & ale or sweet potato & kale pie (Ve) triple cooked chips, roast carrot, seasonal greens & red wine gravy 20.00
Battered fish, tartar sauce, minted mushy peas, lemon & triple-cooked chips 17.00 GF	Fish pie, smoked coley, salmon, hake, peas, leeks, creamed potatoes, cheddar & herb crumb, green beans 18.50 GFO	Grilled Cumberland sausage, buttered mashed potato, caramelised red onion gravy, sautéed cavolo nero 17.50
Double smashed beef burger, American cheese, burger sauce, dill pickles, lettuce, toasted brioche, Koffmann fries 17.50 Add bacon 1.50	Beyond Meat burger, burger sauce, American cheese, lettuce, dill pickles, toasted brioche, Koffmann fries 17.50 V Vegan option available	Panko breaded chicken breast burger, smoky BBQ sauce, mozzarella, smoked bacon, crispy onions, toasted brioche, Koffmann fries 18.50

Sides & Sauces

Triple cooked chips 5.00 Ve GF	Braised red cabbage 4.00 V GF	Onion rings 5.00 V GF
Koffman French fries 5.00 Ve GF	Mushy marrowfat peas 3.00 V GF	Red wine gravy 2.50 V GF
Truffle & parmesan fries 6.00 V GF	Buttered vegetables 4.50 V GF	Peppercorn sauce 4.00 V GF
Buttered mash potato 4.50 V GF	Garlic flatbread 4.50 V GFO	Blackstick's Blue cheese sauce 4.00 V GF
Mixed leaf salad 4.00 Ve GF	Add cheese 1.00	Roast garlic & parsley butter 3.00 V GF

Loaded Fries

Hunter's fries – grilled cheese, BBQ sauce, crispy bacon 8.00
Rarebit fries – grilled rarebit, onion jam, crispy onions 8.00 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)

*All served on choice of bloomer bread with dressed leaves & crisps
Gluten free bread available upon request*

Honey roast ham, Cheddar cheese, lettuce & red onion jam 9.00

Free range egg mayonnaise, watercress **V** 8.50

Hummus, roast beetroot, toasted hazelnuts, rocket salad 7.50 **Ve** Upgrade to flatbread 1.00

Cheddar cheese, red onion jam, lettuce **V** 8.00

Roast chicken, bacon & sweetcorn mayonnaise, crisp lettuce 9.50

Roast beef, horseradish mayo, sliced pickles, rocket salad 10.00

Battered fish fingers, tartare sauce, lettuce 9.50 Upgrade to brioche bun 1.00

*Upgrade to soup, triple cooked chips or fries 3.00
Truffle fries 3.50*

Sharing Board (available 12-6pm)

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

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