

## Appetisers

Whitebait and Marie Rose sauce 4.00 **GF** | Artisan bread basket, balsamic vinegar & oil 4.75 **V**  
Hand raised pork pie, English mustard 5.00, | Sun dried tomato hummus, toasted pitta bread 3.75 **Ve**

## Starters

Homemade soup of the day, warm bread, oven baked croutons 5.75  
Walnut pâté, spiced apricot and tarragon chutney, toasted sourdough 6.25 **Ve**  
Poached hen's egg, grilled asparagus, paprika, hollandaise sauce 6.25 **V, GF**  
Chicken & black pudding terrine, piccalilli, brioche loaf 6.95  
Classic Scotch egg, baked apple purée, crispy sage 6.75  
Grilled sardines, tomato jam, dressed rocket, toasted sourdough 6.75 **GF**  
Salad Niçoise, tuna flakes, black olives, soft boiled eggs, sun dried tomatoes, baby gem lettuce 6.95 **GF**  
Whole baked sharing Camembert with rosemary & garlic served with ciabatta 11.95 **V**

## Mains

Chicken Kiev, garlic & tarragon butter, creamed potatoes, grilled asparagus 14.50 **GF**  
10 oz 'D cut' gammon, pineapple ketchup, fried hen's egg, garden peas, triple cooked chips 13.50 **GF**  
8 oz beef burger, brioche bun, caramelised red onions, streaky bacon, Monterey Jack cheese, baby gem, tomato, pickle, served with houseslaw and skin on fries 14.00  
8oz Sirloin steak 22.95 | 10oz Rump steak 21.50 | 8 oz Ribeye 21.95  
served with Portobello mushroom, grilled tomato, onion rings & triple cooked chips **GF**  
Add a sauce to your steak - peppercorn | blue cheese | Diane 2.95  
Fish pie; smoked haddock, salmon, cod, peas, leek, creamed potatoes, Cheddar and herb crust 13.95  
Battered haddock, tartare sauce, crushed peas, curry sauce, grilled lemon, triple cooked chips 13.00  
Pan fried sea bass fillet, ratatouille, roasted red pepper purée, basil oil 14.50 **GF**  
Sweet potato, chickpea & spinach curry, coriander rice, poppadums, mango chutney 13.00 **Ve**  
Spicy bean burger, brioche style bun, pickled red onions, baby gem, tomato, served with houseslaw and skin on fries 13.00 **V**

### Sides 3.95

Grilled asparagus  
Sweet potato fries  
Creamed potatoes  
Triple cooked chips  
Onion rings  
Garlic ciabatta

### Invisible Chips 3.00

0% fat, 100% hospitality. All proceeds from Invisible Chips go to Hospitality Action, a charity who are doing all they can to support those in the hospitality industry who have been worst affected by Covid-19. For more information visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

## Desserts

Madagascan vanilla baked New York cheesecake served with blueberry compote 6.50 **Ve GF**  
Chocolate fudge brownie, Cornish clotted cream, chocolate sauce 6.50 **GF**  
Raspberry & almond frangipane tart served with raspberry sorbet 6.50 **Ve**  
Irish cream crème brûlée served with orange & almond shortbread 6.00  
Apple crumble tart, rhubarb chutney, vanilla custard 6.50 **GF**  
Trio of Red Lion farm ice cream or sorbets 5.50  
Trio of British cheeses served with fruit chutney, celery & crackers 8.50

**V** – vegetarian | **Ve** – vegan | **GF** – gluten free

Menus are subject to change dependent on ingredient availability

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.*

## Sandwiches (available 12-6.00 pm)

*Served with dressed leaves & crisps | Gluten free bread available*

- Honey & Wholegrain mustard roast ham, rhubarb chutney, rocket 7.50
- Cheddar, caramelised red onion, baby gem lettuce 7.00 **V**
- Avocado, sun dried tomato hummus & rocket served in a toasted pitta 7.50 **Ve**
- Battered fish goujons, tartar sauce, baby gem lettuce 6.50
- BBQ jackfruit, avocado & tomato served in a tortilla wrap 7.00 **Ve**
- Rump steak, red pepper & onions, blue cheese mayonnaise served on a toasted ciabatta 9.95

**Add soup, triple cooked chips or sweet potato fries 2.50**

## Salads

- Niçoise – tuna flakes, black olives, soft boiled egg, sun dried tomatoes, baby gem lettuce 13.00
- Caesar – Chicken, crispy pancetta, oven baked croutons, parmesan, Kos lettuce, Caesar dressing 13.50
- Greek – Feta cheese, black olives, red onion, cucumber, tomatoes, oregano, mixed leaves 13.00

## Sharing Boards (available 12-6.00 pm)

- Butcher's Board – Hand raised pork pie, Scotch egg, apple & black pudding sausage roll, honey & wholegrain mustard ham, warm bread rolls, mixed leaves, English mustard & apple purée 15.00
- Trawler's Platter – Severn & Wye smoked salmon, whitebait, fish goujons, smoked haddock & spring onion fishcakes, malt bloomer, mixed salad, tartar sauce 15.00

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