

Mother's Day

Sunday 10th March 2024

36.00 per person

Starters

Roasted sweet potato & carrot soup, toasted hazelnuts, crème fraiche V
Deep fried crab cake, Thai yellow sauce, chilli jam
Crispy teriyaki tofu, pickled ginger, spring onion, sesame seeds V
Griddled asparagus, poached egg, béarnaise sauce V
Ham hock, chicken & wholegrain mustard terrine, pickled vegetables, toasted sourdough

Mains

Dunwood Farm roast beef, Yorkshire pudding, roast gravy
Roast loin of pork, sage and apricot stuffing, roast gravy
Cheese, leek & potato pie, vegetarian gravy V
(All served with roast potatoes, confit carrot, savoy cabbage & leeks)
Lamb shank, spring onion creamed potatoes, wilted greens, minted jus
Pan fried fillet of hake, roasted new potatoes, mussels, curried velouté, dill oil
Miso aubergine, Israeli cous cous, charred red peppers V

Sides – 4.00

Cauliflower cheese
Roast potatoes
Creamed potatoes
Side of vegetables

Desserts

Lemon posset, textures of raspberry
Caramelised banana brioche pudding, crème anglaise
Vegan blackberry, almond & sherry trifle V
Dark chocolate and salted caramel tart, fudge, chocolate sauce
Peach melba, caramelised peaches, raspberry purée, vanilla ice cream, Chantilly cream

V – vegetarian V – vegan

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.

We love to see your posts & stories about your time at The Dog and Doublet on Instagram!

Don't forget to tag us [@doganddoubletsandon](https://www.instagram.com/doganddoubletsandon) so we can share them.