

Mother's Day

Sunday 15th March 2026

37.50 per person

Starters

Buttered leek & potato soup, garlic & herb croutons **V**
Sweet Korean BBQ pork ribs, spring onions, pickled chillies, coriander
Harissa spiced falafel, vegan yoghurt, pomegranate molasses, mint salad, roasted seeds **Ve GF**
Roast baby beetroot, burrata, toasted hazelnut, balsamic, rocket **V GF**
Duck rillettes, blood orange compote, pickled celery, brioche melba **GFO**

Mains

Staffordshire roast beef served pink, Yorkshire pudding
Roast pork belly, sage & apricot stuffing
Vegetable Wellington **Ve**
(All served with roast potatoes, braised carrot, seasonal veg & roast gravy)
Chicken supreme, smoked pomme purée, silverskin onions, baby carrots & bacon, red wine jus **GF**
Pan seared salmon, salt baked potatoes, avocado & tomato salsa, charred corn, coriander & lime butter sauce **GF**
Smoked leek, mint & pea risotto, pangritata, lemon & wild garlic, mascarpone **GFO**
(Add chicken 5.00)

Sides

Side of vegetables 3.50
Roast potatoes 3.50
Cauliflower cheese 4.50
Yorkshire pudding 1.00
Sage & apricot stuffing 2.00

Desserts

Dark chocolate mousse pot, salted caramel base **GF**
Biscoff cheesecake, Biscoff caramel sauce
Apple, blackberry & gin crumble, vanilla ice cream **GFO** **Vegan option available**
Sticky toffee pudding, caramel sauce, vanilla ice cream **GF**
Lemon curd profiteroles, Chantilly cream

V – vegetarian **Ve** – vegan **GF** – gluten free **GFO** – gluten free option available

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** so we can share them.