

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.