

New Years' Eve

45.00 per person

Starters

- French onion soup, toasted gruyere & herb crostini Gl, M, Su, **GFO**
- Pan fried scallops, roasted chorizo, pea purée M, Mo, Gl
- Pork and game terrine, apricot chutney, toasted sourdough Ce, Gl, Mu
- Poached pear, vegan cheese, walnut and pomegranate salad Nu, Su **v**

Mains

- Pan fried sea bass, ratatouille, basil sauce Ce, F
- Chicken supreme, baby leeks, celeriac purée, fondant potatoes, pancetta gnocchi Ce, M, Gl
- 8 oz sirloin steak, griddled tomato, Portobello mushroom, truffle and parmesan triple cooked chips M
- Jerusalem artichoke and truffle risotto, kale, vegan parmesan cheese Ce, Gl, N **v**

Desserts

- Warm treacle tart, clotted cream, toffee sauce Gl, M
- Spiced cranberry brûlée, orange meringue shard M
- Dark chocolate delice, raspberry gel, hazelnut mousse, raspberry sorbet GL, M, N
- "Apple Crunch" pecans, oats, vegan caramel Gl, N **v**

GFO = gluten free option available

v = suitable for vegetarians **v** = suitable for vegans

We love to see your posts & stories about your time at The Dog & 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. Allergen information: Ce - Celery, Cr - Crustaceans, E - Eggs, F - Fish, Gl - Gluten, L - Lupin Flour, M - Milk, Mo - Molluscs, Mu - Mustard, Nu - Nuts, P - Peanuts, S - Soy Se - Sesame, SD - Sulphur Dioxide