

New Year's Eve 2025

Starters

- Carrot, sesame & chilli soup, coriander & lime coconut cream, toasted sourdough 7.25 GFO
- Beetroot cured chalk stream trout, horseradish cream, pickled fennel, roasted beetroot 9.00 GF
- Celeriac croquette, plum ketchup, herb oil, watercress salad 7.50 V
- Duck liver parfait, orange gel, glazed fig, toasted focaccia 8.00 GFO
- Cumin roasted carrots, tahini, pomegranate, coriander 7.50 Ve GF

Mains

- 8oz sirloin steak, griddled tomato, Portobello mushroom, truffle & parmesan chips 31.00 GF
- Salmon supreme, mussel velouté, new potatoes, sundried tomatoes, samphire 24.00 GF
- Spinach & ricotta gnudi, Tuscan tomato sauce, cannellini beans, herb oil, parmesan 18.50 V
- Beef bourguignon, smoked bacon lardons, pearl onions, carrot, creamed potatoes, green beans 22.50 GF
- Sticky miso tofu, tender stem broccoli, spring onions, pickled chillies 18.00 Ve GF

Desserts

- White chocolate & raspberry cheesecake, raspberry coulis 8.50 V
- Mulled orange posset, caramelised figs 7.00 V GF
- Spiced plum, cherry & vanilla trifle, Chantilly cream, sponge fingers 7.50 V
- Rum & raisin chocolate brownie, chocolate shard, vanilla ice cream 8.50 V GF
- Vegan sticky toffee pudding, caramel sauce, vegan vanilla ice cream 7.50 Ve GF

V = suitable for vegetarians Ve = suitable for vegans
GF = suitable for gluten free

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