

Pasta & Prosecco

Two main courses & two glasses of Prosecco 38.00

While you wait

Citrus & herb marinated olives, sundried tomatoes

Starters (additional charge applicable)

Homemade seasonal soup, artisan bread, garlic and herb croutons 7.00 **V GFO**

Roast baby beetroot salad, burrata, toasted hazelnut, balsamic rocket 8.50 **V GF**

Deep fried prawns, marinara sauce 9.75

Mushroom and truffle arancini, parmesan and black pepper aioli 8.25 **V**

Sundried tomato, spinach and Cheddar bruschetta, griddled sourdough 8.00 **V GFO** Vegan option available

Mains

Chicken, bacon & chorizo alfredo, roasted red peppers, penne

Rigatoni arrabbiata, burrata, basil **V GFO** add chicken 6.00

King prawns, mussels, clams, white wine velouté, parsley, spaghetti **GFO**

Roasted tomato, red pepper & basil gnocchi **V GF** add chicken 6.00

Puy lentil bolognese, pesto coated spaghetti **Ve GFO**

Sides

French fries **Ve GF** 5.00

Piri seasoned onion rings **Ve GF** 4.50

Garlic flatbread **V GFO** 4.50 (add cheese 1.00)

Mixed vegetables **Ve GF** 4.50

Truffle and parmesan fries **GF** 4.00

Gift Tree

For every £1.23 collected a GiftTree will be planted, offsetting the carbon impact of your meals and changing the lives of people in the developing world. Choose your GiftTree now at

www.GiftTrees.com/the-lewis-partnership

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

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.

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. Please note dish descriptions are not a full list of ingredients.