

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 7.50 **V GFO**

Confit garlic & tahini hummus, pita chips, lemon oil 5.00/9.00 **Ve**

Breaded mozzarella sticks, ranch sauce 8.00

Roast beetroot, whipped vegan feta, pickled blackberries, toasted hazelnuts, chive oil, sorrel 8.50 **Ve GF**

Pressed ham hock terrine, green pea & pistachio purée, piccalilli, toasted sourdough 9.00 **GFO**

Mains

Braised beef ravioli, tomato ragu, pangritata

Rigatoni arrabbiata, parmesan & basil **V GFO** add fried chicken 6.00

Smoked salmon & white wine velouté spaghetti pasta with capers & dill **GFO**

Roast pumpkin gnocchi, Amaretto butter, sautéed pumpkin, sage oil, crispy sage, toasted pumpkin seeds **Ve GF**

Puy lentil bolognese, penne, basil, parmesan **V (Ve option available) GFO**

Sides

French fries **Ve GF** 5.00

Mixed leaf salad **Ve GF** 4.00

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

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](https://www.instagram.com/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. Scan the QR code for a full list of allergens: