

Grill Night

2 people, 2 mains and a bottle of house wine 32.50

Artisan breadbasket served with balsamic dip while you wait

~~~

10oz Rump

8oz Sirloin (4.00 supp.)

Mixed grill – 4oz rump steak, lamb chop, gammon, pork steak, sausages, black pudding, fried egg (5.00 supp)

Add a sauce – peppercorn, blue cheese or Diane 3.25

**All our steaks are 28-day dry aged Dunwood Farm beef, served with grilled tomato, portobello mushroom, onion rings and triple cooked chips GF**

Vegetarian grill – Grilled halloumi, grilled courgette and aubergine, tomato, portobello mushroom, onion rings, skin on fries V

Battered haddock, tartar sauce, crushed peas, grilled lemon, triple cooked chips GF

Jackfruit chilli tacos, fragrant rice, guacamole, sour cream & chive, coriander 14.00 V

Dunwood Farm 8oz beef burger, pretzel bun, smoked streaky bacon, Mexicana cheese, Reuben sauce, baby gem, tomato, pickle, served with house slaw & French fries

10oz gammon steak, griddled pineapple, fried egg, triple cooked chips GF

## Sides 4.00

Tenderstem broccoli M

Skin on fries

Sweet potato fries

Creamed potatoes M

Triple cooked chips

Onion rings

Garlic ciabatta GI M

## Invisible Chips 3.00

0% fat, 100% hospitality. All proceeds from Invisible

Chips go to Hospitality Action, a charity who are doing all they can to support those in the hospitality industry who have been worst affected by Covid-19.

For more information visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

V – vegetarian | GF – gluten free | Ve – vegan

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.*