

Appetisers

Calamari with garlic and lemon mayonnaise 5.00 | Artisan bread basket, balsamic dip 5.00 **V**
Chipolatas with honey mustard sauce 5.00 | Halloumi fries, sweet chilli dip 5.00 **V GF**

Starters

Soup of the day, warm bread roll, garlic & herb croutons 5.50 **Ve**
Creamed garlic mushrooms on toasted sourdough, dressed rocket 6.50 **V**
Sun blushed tomato and butter bean pâté, toasted ciabatta 6.50 **Ve**
Ham hock and pistachio terrine, apple purée, pickled shallots, mustard vinaigrette, watercress 7.50
Red wine poached pear, fig and orange salad, toasted pine nuts 6.50 **Ve GF**
Mussels in white wine sauce with bacon and leeks, crusty bread 8.00/ 15.00
Garlic and rosemary Camembert, toasted ciabatta, chutney 15.00 **V**

Mains

Cod fillets, braised broad beans, sprouts and bacon, fondant potato, white wine sauce 16.50 **GF**
Bacon wrapped pheasant breast served pink*, orange sauce, fondant potatoes, green beans 16.00 **GF**
Slow cooked BBQ pork ribs, skin on fries, houseslaw 13.50 **GF**
Chicken breast carbonara, smoked bacon, rocket and parmesan 14.00
10 oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips 13.50 **GF**
Dunwood Farm 8oz beef burger, brioche bun, caramelised red onions, smoked streaky bacon, Monterey Jack cheese, Dog and Doublet hot sauce, baby gem, tomato, pickle, served with house slaw & skin on fries 14.00
28-day dry aged Dunwood Farm - 8oz Sirloin steak 22.00 | 10oz Rump steak 20.50 | 8 oz Ribeye 24.00
served with Portobello mushroom, grilled tomato, onion rings & triple cooked chips GF
Add a sauce to your steak - peppercorn | blue cheese | Diane 3.00
Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, Cheddar and herb crumb, tenderstem broccoli 13.50
Battered haddock, tartar sauce, crushed peas, curry sauce, grilled lemon, triple cooked chips 13.50 **GF**
Sweet potato, chickpea and spinach curry, coriander rice, poppadoms, mango chutney 14.00 **V**
Vegan Shepherd's pie, tenderstem broccoli, gravy 13.50 **Ve**
Vegan gnocchi, mushroom, spinach and tomato sauce 14.00 **Ve GF**

Sides 4.00

Tenderstem broccoli
Sweet potato fries
Side salad
Creamed potatoes
Triple cooked chips
Onion rings
Garlic ciabatta

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

Desserts

Gingerbread cheesecake, candied orange peel, orange sorbet 6.50
Cherry and almond frangipane tart, black currant and clotted cream ice cream 6.50
Apple tart, vanilla custard 6.50
Pear spiced crumble cake, plant based ice cream, caramel sauce 6.50 **Ve**
Chocolate fudge brownie, chocolate sauce, vanilla ice cream 6.50 **GF**
Pistachio brûlée, whipped cream, caramel shards 6.00 **GF**
Trio of ice cream or sorbets 5.50 **GF**

V – vegetarian | **Ve** – vegan | **GF** – gluten free *Please be aware that shot may still be present

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. Please scan QR code on reverse of menu for a full list of allergens

Sandwiches (available 12-6.00 pm)

Served with dressed leaves & crisps | Gluten free bread available

- Roast beef, caramelised onions, horseradish and rocket 8.50
- Battered fish goujons, tartar, baby gem lettuce 7.50
- Open Brie, cranberry & bacon served on toasted ciabatta 7.50 **V**
- Roast turkey, mayonnaise, tomato, baby gem lettuce 7.00
- Barber's cheese and caramelised onion chutney 7.00 **V**
- BBQ jackfruit and rocket on toasted ciabatta 7.00 **Ve**
- Open avocado, red pepper and tomato on sourdough 7.00 **Ve**

Upgrade to soup, triple cooked chips or sweet potato fries 2.50

Sharing Boards (available 12-6.00 pm)

Mezze – Hummus stuffed pepper, olives, feta, sun blushed tomatoes, pâté, halloumi fries, pitta bread, mixed leaves 16.50 **V**

Fisherman's – calamari, smoked salmon, coley fish goujons, mussels, crusty bread, salad – 18.50

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