

## Appetisers

Artisan bread basket, balsamic dip 6.00 **V**  
Mac 'n' cheese arancini, tomato chutney 5.00 **V** | Deep fried calamari, Dijon mayonnaise 6.00 **GF**  
Kimchi fritters, spring onion, vegan mayo 6.00 **Ve GF** | Halkidiki olives, smoked almonds 5.00 **Ve**

## Starters

Soup of the day, warm bread roll, garlic & herb croutons 6.00 **VGFO**  
Deep fried crab cake, Thai yellow sauce, chilli jam 8.00  
Sticky cauliflower bites, coriander mayo, spring onion, red chilli 6.50 **VG GF**  
(Swap cauliflower for pork belly 2.00 supplement)  
Goats' cheese & tomato bruschetta, pickled beetroot, fresh rocket salad 7.50 **VGFO**  
Ceviche tofu, mango, radish, samphire & cucumber salad, citrus dressing 8.00 **Ve GF**  
Southern fried shredded chicken, bao buns, kimchi mayo, pickled chillies 8.50

## Mains

Chicken supreme, sweet onion purée, black pudding croquette, broad beans and peas, chicken jus 16.00  
Korean BBQ pork tenderloin, sweet potato fondant, Pak choy, charred corn 17.00 **GF**  
Honey and ginger marinated sea bass, sweet peppers and mange tout, Udon noodles, sweet soy sauce 17.00  
Pressed lamb shoulder, crushed Jersey Royal potatoes, spring greens, goats' cheese curd, jus 22.00 **GF**  
Chicken Caesar salad, romaine lettuce, crispy pancetta, anchovies, garlic croutons 15.00 **GFO**  
Nasi Goreng, fried jasmine rice, green beans, carrot, glazed pineapple, fresh salad 14.00 **Ve**  
Puy lentil Bolognese, pesto coated spaghetti, rocket & parmesan 15.00 **V**  
10 oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips 14.50 **GF**  
Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, Cheddar and herb crumb, tender stem broccoli 15.00  
Dunwood farm 8oz beef burger, salami, Emmental cheese, horseradish mayo, dill pickle, gem lettuce, tomato, red cabbage and spring onion slaw, French fries 15.00 (Add mac 'n' cheese arancini 2.50)  
Nashville style fried chicken burger, crispy pancetta, Applewood smoked cheese, kimchi mayo, dill pickle, gem lettuce, tomato, red cabbage & spring onion slaw, French fries 16.00 (Add mac 'n' cheese arancini 2.50)  
Mac 'n' cheese arancini burger, Portobello mushroom, spring onion mayo, dill pickle, gem lettuce, tomato, red cabbage & spring onion slaw, French fries 15.00 **V**  
28-day dry aged Dunwood Farm - 8oz Sirloin steak 28.00 | 10oz Rump steak 23.00 served with Portobello mushroom, grilled tomato, onion rings & triple cooked chips **GF** - Add peppercorn, Diane or stilton sauce 3.25  
Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips 14.50 **GF**

### Sides 4.00

Sweet potato fries  
French fries  
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](http://hospitalityaction.org.uk)

## Loaded Fries

Crispy pancetta, mature Cheddar cheese, Dijon mayo 7.00  
Spicy pork belly, Applewood smoked cheese pickled chillies, coriander mayo 7.50

**V**—vegetarian | **Ve**—vegan | **GF**—gluten free | **GFO**—gluten free option available

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. Scan the QR code for a full list of allergens:*



## Sandwiches (available 12-6.00 pm)

*Served with dressed leaves & crisps Gluten free  
bread available upon request*

- Tuna melt, tuna mayonnaise, melted mature Cheddar, red onion, toasted ciabatta 7.00
- Nashville style fried chicken, dill pickle, red cabbage coleslaw, soft sub roll 8.50
- Deli sandwich, salami, prosciutto, tomato, Emmental cheese, basil pesto, soft sub roll 8.50
- Smoked salmon, capers, lemon, dill, cream cheese, toasted bagel 8.00
- Vegan 'Tuna Mayo', smashed chickpeas, vegan mayo, lemon, red onion 7.00 **Ve**
- Ham & mature Cheddar cheese, gem lettuce, tomato, Dijon mayonnaise 7.00
- Panko coley goujons, gem lettuce, tartare sauce 7.50

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

## Sharing Boards (available 12-6.00 pm)

### Charcuterie platter

Prosciutto, salami, cream cheese stuffed piquante peppers, Halkidiki olives, balsamic onions, macaroni & cheese arancini, tomato chutney, smoked almonds, toasted sourdough 20.00

### Fish platter

Panko coley goujons, smoked salmon, crayfish, calamari rings, gem lettuce, lemon wedges, Dijon mayonnaise, sweet chilli dip, bread & butter 19.00

### Loaded nachos

Spicy pork belly, Applewood smoked cheese, pickled chillies, coriander mayo 12.00

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

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## Desserts

- Warm peach cobbler, vanilla ice cream 6.50  
Tiramisu, caramel sauce 7.00 **GF**  
Individual black forest gateau, blackcurrant & clotted cream ice cream **GF** 6.50  
Cherry crème brûlée, chocolate shortbread 7.00  
Elderflower panna cotta, strawberries & brown butter crumble\* **GF** 7.00  
Vegan trifle, sponge, berry compote, vanilla cream 7.00 **Ve GF**  
Trio of ice cream or sorbets 6.00 **GF**

**Ve** – vegan | **GF** – gluten free

\*Contains pork gelatin

## Cocktails

### Vanilla Martini 9.00

Smirnoff vodka, vanilla, cream and milk

*Pairs perfectly with our peach cobbler*

### Bourbon Ball 8.25

Makers Mark bourbon, dark chocolate liqueur, hazelnut, vanilla and cream

*Pairs perfectly with our cherry brûlée*

### Bramble 8.50

Gordon's gin, lemon, sugar and Crème de Mure

*Pairs perfectly with our tiramisu*

### Espresso Martini 9.00

Smirnoff vodka, Kahlua, vanilla and espresso

*Pairs perfectly with our black forest gateau*

### Rhubarb & Amaretto Daisy 8.50

Slingsby rhubarb gin, Disaronno, lime and grenadine

*Pairs perfecting with our elderflower panna cotta*

### Cherry Bakewell Collins 8.50

Disaronno, cherry brandy and cranberry juice

*Pairs perfecting with our trifle*

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## Hot Drinks

Espresso 3.00

Americano 3.20

Cappuccino 3.75

Latte 3.75

Flat white 3.30

Macchiato 3.10

Floater coffee 3.95

Mocha 3.75

Extra shot 0.75

Flavoured syrups 0.75

Choose from: vanilla, mint, caramel, hazelnut, and gingerbread

*Decaffeinated coffee available on request*

Hot chocolate 3.75

Brew Tea Co. loose leaf tea 2.75 Choose

from: English breakfast, Earl Grey, green,

Moroccan mint, Chai, lemon & ginger, blackcurrant & apple and decaffeinated

## Treat yourself...

Homemade marshmallow 0.50

Homemade fudge. 0.50

Homemade cake of the day 2.95

*Please speak to one of the team for today's selection*

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