

Steak Night

(sample menu)

2 people, 2 steaks and a bottle of house wine 29.95

Artisan breadbasket served with balsamic dip while you wait



10oz Rump

8oz Ribeye (4.50 supp.)

8oz Sirloin (4.00 supp.)

Mixed grill – 4oz rump steak, lamb chop, gammon, pork steak, sausages, black pudding, fried egg (3.00 supp)

Add a sauce – peppercorn, blue cheese or Diane 3.00

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

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

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

Vegan Shepherd's pie, tenderstem broccoli, gravy Ve

Dunwood Farm 8oz beef burger, brioche bun, caramelized red onions, smoked streaky bacon, Monterey Jack cheese, baby gem, tomato, pickle, served with house slaw & skin on fries

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

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.